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A GENUINE VEGETABLE STRING MEDICINE AND BLOOD PURIFIER.

PRICE 35 CENTS
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And wholesale by all
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WANTED.

WANTED—A home in the country for a little girl ten years of age. Anyone able to furnish references and willing to adopt the last remaining child from "The Little Girl's Home," will please apply for further particulars to Mrs. C. H. Disborn, 168 East King street, St. John, N. B. 5-13-2i-w-a

MEN WANTED—Reliable men in every locality throughout Canada to advertise and introduce our goods, tacking up showcards on trees, fences, bridges and all conspicuous places; distributing small advertising matter. Commission or salary; $960 a year or $80 a month and expenses, $3 per day. Steady employment to good reliable men. We lay out your work for you. No experience needed. Write for full particulars. Salus Medicinal Co., London, Ontario, Canada. w-21

WANTED—First or second class teacher for School District No. 2, Wicklow. Apply to School Secretary, D. C. Slipp, Wicklow.

SALESMAN WANTED—At once to represent "Canada's Greatest Nurseries." Special list of New and Hardy Specialties in Fruits, Ornamental Shrubs and Roses. Liberal inducements. Pay weekly, exclusive territory, handsome free outfit. Spring season's canvass now starting. Write now for full particulars. Stone & Wellington, Toronto. 1-8-w-tf.

MEN WANTED—Reliable men in every locality throughout Canada to advertise our goods, tacking up showcards on trees, fences, along roads and all conspicuous places; also distributing small advertising matter. Salary $900 per year or $75 per month and expenses, $2.50 per day. Steady employment to good reliable men. No experience necessary. Write for particulars, Empire Medicine Co., London, Ont. 12-10 1-yr-d-eow d&w.

WANTED—Gentlemen or ladies—$800 per year and expenses; permanent position; experience unnecessary. M. A. O'Keefe, 157 Bay street, Toronto. 2-25-1yr—w.

Farmers' Sons Wanted with knowledge of farm stock and fair education to work in our office, $30 a month with advancement; steady employment; must be honest and reliable. Branch offices of the association are being established in each Province. Apply at once giving full particulars. THE VETERINARY SCIENCE ASSOCN. London, Canada.

Ambitious young men for large Insurance Company as agents. Experience not necessary. Men of character, energy and push can make big money and position. A few good country districts open for the right parties. Address at once. "AGENT," P. O. Box 13, St. John, N. B.

FOR SALE,

FOR SALE AT A BARGAIN—Engine, boiler and safe. Leonard-Ball Engine, 12x13. Boiler 12 feet by 54 inches. 64 inch tubes. In first class condition. Also safe 32½ by 20 by 13½ inside, well fitted, and as good as new. Satisfactory prices will be made on application to Maritime Nail Company, Ltd., St. John, N. B. 4-1-t.f.-w

Picture Post Cards 50 cards, all different, Maritime Province views, full size, corner designs in colors, postpaid $1. P. D. Ayer & Co., Publishers. Moncton, New Brunswick.

MONEY TO LOAN.

H. H. PICKETT, B. C. L., Barrister, Solicitor, etc., Canada Life Building, St. John., N. B. Money to Loan. Loans negotiated.

There Are
Young Men

Who have graduated from F. B. C. within the last few years, whose salaries are ONE HUNDRED DOLLARS per month and over, while scores of lady graduates are holding lucrative positions. They think it paid to attend.

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Don't you think it would pay you? If you, too, wish to make a start on the road to success, write for our free catalogue. Address,

W. J. OSBORNE,
Fredericton, N. B.

Paderewski's Health Improved.

Southampton, May 16—Ignace Paderewski, the pianist, has proceeded to Liverpool on board the White Star line steamer Oceanic, on which he crossed for New York. He is still ill, but is much better than when he embarked. He took his meals regularly, and walked a little on the promenade deck during the voyage. From Liverpool Mr. Paderewski will go direct to Paris.

THE FARM

The London Commercial Intelligence, in a recent issue, discusses the subject of Canadian versus Danish butter and bacon on the British market, and concludes that if Canadian producers and dealers wish to meet with the same success as their Danish competitors they must be prepared to copy their methods.

Last year Great Britain imported butter to the value of over £20,000,000. Of that £8,760,000 came from Denmark, and less than £1,200,000 from Canada. In bacon there is even greater disparity between the figures. Out of a total import of £12,500,000 Denmark sent £4,500,000 to Canada's £166,000. Danish butter and bacon are not only imported in much greater quantity than the Canadian produce, but as a rule they obtain higher prices.

The Department of Trade and Commerce has been giving this matter special attention, and has secured reports upon the subject from each of the Canadian commercial agents in Great Britain.

The report from Manchester reads as follows: "For the past thirty years Danish butter has been on the English market, and, like all commodities, had its difficulties at the beginning. These were surmounted as the years went by until today it holds the foremost place, and commands the highest prices. Whether it was that the butter makers of Denmark studied the English taste for Butter, or educated the English people to prefer their make of butter, is beside the question, but the unmistakable fact remains that it is preferred by the English public, who are prepared to pay a higher price for it for table use. It is almost devoid of salt, and to a Canadian is insipid, when he compares it with the magnificent creamery butter procurable in Canada, with its nutty taste and golden yellow color. I have not the slightest doubt that if the Canadian creamery butter, as the writer knows it, could be placed on the English market it would supplant the Danish article in the minds and tastes of the great consuming public here."

Denmark's proximity to the English market is quite a factor in her favor, as her butter is delivered ten or twelve days after it is made; Canadian butter, on the other hand, cannot be delivered as quickly. It is held longer and put into cold storage, when its quality is not improved. The complaint is also made that there is too much salt in it.

Among the practical suggestions made in these reports the following are worth considering: Dealers should study the tastes of the English market and should not hold their butter so long. Canadian speculators buy quantities of June-made butter and keep it in store until October or November to get fall prices. The result is that when it eventually reaches the dealer it quickly goes bad on the outside. Canadian butter should be shipped in one-cwt. casks, as all Danish butter is shipped, instead of in fifty-six-pound boxes. Another drawback is that Canadian butter is irregular in quality. No one thinks of sampling "Best Danish," but Canadian butter is always sampled, as no one knows what he is buying until he has tasted it, hence the necessity of producing the best in order to earn a reputation. To remove the discrepancy in prices between Danish and Canadian butter the Bristol agent suggests:

(a) That all Canadian should be brought to the level of best Canadian.

(b) That every creamery should cater carefully to the requirements of a particular market in matters of color and salting.

(c) That uniformity be maintained as to quality and weights.

(d) That all butter be put on the market in the best possible condition.

(e) That the best Canadian be sold as such in order to establish a reputation.

Canadian butter of very high quality is now frequently sold as Danish, and consequently adds to the reputation of our competitors.

As to Danish bacon the agent at Leeds says the secret of its success is its keeping qualities. The Danish exporter thoroughly understands the requirements of the market, and the peculiarities in the tastes of the different districts, and ships his produce accordingly. The "fast" Canadian mode of curing disfigures the front quarter. The Canadian cut out the large knuckle bone to assist the "process." This injures the ham, and places the bacon of Canada at a disadvantage when in competition with first-class, hard-cured Danish, American or British bacon. Then again Canadian bacon lacks uniformity, which means that our producers have difficulty to overcome if they wish to extend their trade in this article in the British market.

Abnormal Eggs.

At this season of the year one frequently comes across abnormal eggs. The following article from The Agricultural Gazette of New South Wales throws some interesting light on the processs of egg formation and production and explains the freaks which are of common occurrence:

Anyone, upon opening after death, the body of a hen, will find a cluster of eggs in formation much like a bunch of grapes, and called the ovarium. These, however, are but rudimentary eggs. Frequently there are as many as seventy in one bunch, varying in size from a pin's head to the full-sized yolk of an egg. Each of these eggs is contained within a thin transparent sac and attached by a narrow pipe stem to the ovary, and during the laying period of the hen these eggs are maturing and thus keeping up the supply. These rudimentary eggs have neither shell nor white, consisting wholly of yolk, on which floats the germ of the future chicken; and as they become larger and larger they arrive at a certain stage when, by their own volition, weight or other cause, they become individually detached from the bunch and fall into a sort of funnel leading into a pipe or passageway called the oviduct—this organ in the hen being from 22 to 26 inches long. During the passage of this egg or ovium to the outer world it becomes coated with successive layers of albumen—the white—which is secreted from the blood vessels of the oviduct in the form of a thick, glairy fluid, and is prevented from mixing with the yolk by the membrane or sac which surrounded it before it became detached from the clustor. It is also strengthened by a second and stronger membrane, formed around the first immediately after falling into the funnel, and having what is like two twisted cords of a more dense albuminous character, called by anatomists chalazes. These pass quite through the white at the ends, and are, as it were, embedded therein, thus preventing the yolk and germ from rolling about when the egg is moved, and serving to keep the germ uppermost, so that it may best receive the heat imparted during incubation.

It is during the passage of the egg through the lower part of the oviduct that it gets covered with the two skins that are found inside the shell. These, although lying close around the egg, at the thick end become separate, and form what is called the air-bubble or chamber. The space of air space becomes daily larger as the eggs get older, and is frequently equal to one-fourth of the entire egg. This air chamber, if perforated with the finest needle, will prevent the egg hatching. When the egg has advanced more than halfway down the oviduct it is still destitute of shell, which begins to be formed by a process of secretion, and when about completed the various shades of brown and tinted coloring matter are imparted in those breeds to which colored eggs are peculiar; sometimes in very brown eggs white spots appear, but these can readily be rubbed off. When the shell and coloring is complete, the egg continues to advance along the oviduct till the hen goes to nest and lays it.

Eggs are produced from the surplus food, which is that over and above what is required for the sustenance of the hen, and if this is too stimulating or given in excessive quantities, the result is that in the former case the ova are produced so rapidly that sometimes two of them drop into the oviduct together, which results in the eccentricities which frequently puzzle the poultry keeper. These ova travel together along the passage, and receive the white separately, but become enveloped in one shell, and when laid are commonly known as double-yoked eggs, but more properly it is a double egg, the white being duplicated as well as the yolk. Should these yolks be fertilized and the egg hatch, we get the occasional four-legged or other chicken monstrosities. A further result of stimulating food is varied from the above when the ova mature in excess of one a day. In place of falling into the passage in pairs, as above, the two drop in separately, but on the same day. This results in soft eggs, not from the want of shell-forming material, but rather because the shells cannot be formed as fast as the mature egg is ready for its covering. Crooked eggs are no uncommon thing in the poultry yard and are attributable as follows: Twenty-four hours are usually sufficient for the formation of a perfect shell, but when by stimulation a second ovum falls close on its predecessor, reaching it before laid, the second egg, which is up to this time soft and is lying against the hard one, becomes covered with a shell, and when laid presents a flat or crooked side, the result of its position against the hard one.

To overfeeding is also attributable the further irregularity of one perfect egg being found within another, and caused by irritation of the oviduct, which, contracting in front of the perfectly-formed egg instead of behind it, forces it back until it meets another yolk, when the two join and again become coated with the white and the shell, thus producing another wonder. Other abnormalities are occasionally seen, and particularly in the small poultry yards. Sometimes when the ova are nearly exhausted by continuous laying, the secreting organs may be most active, which results in small marble-sized but perfect-looking eggs, which are merely a shell covering a portion of albumen. Such "eggs" when laid have the peculiarity of never having been at any stage attached to the ovary, but are a product only of the oviduct.

To the internal fatness of a hen is due other eccentricities than those mentioned, including the apparently paradoxical feat of laying stale new-laid eggs, this being a not infrequent occurrence. The egg, being unable to force its way through the fatty oviduct, is retained two or three days near the mouth of this organ, and if fertilized the heat of the hen's body tends to putrefy it, and when ultimately laid it is in an addled condition. To other causes, but principally diseased organs, is due a departure from the normal in the way of color. A hen that lays white or brown eggs, on rare occasions produces one almost black, while at other times these vagaries much resemble the dark green of the emu's eggs, and, in most instances, the shells are rough, wavy, corrugated or otherwise irregular. Then there are the instances of foreign matter being found in eggs, clots of blood being nothing unusual. This is the result of the breaking of a blood vessel internally, and again, possibly the effect of overfeeding.

Fowls from whatever cause producing any of the above misshapen or otherwise faulty eggs should at once begin to get rid of, for although in some cases a reduced diet may bring them back to their normal production, still the slightest cause will frequently prompt the organs to their previous irregularities, the fowls thus becoming unprofitable members of the flock. As has been seen the majority of the troubles mentioned are preventable ones, and largely due to the poultry keepers' mistaken kindness in overfeeding, but there are other ills of a more serious nature than those mentioned. The producing organs are of a most delicate nature, and, from the amount of work they have to do, are not only easily disarranged, but are subject to a variety of diseases, the nature of much of which is unknown to the ordinary poultry breeder.

Seasonable Poultry Advice.

This is the month when olden-time poultry keepers thought it desirable to commence breeding operations, and what is more pleasant than to hear the cackle of hens on a fine sunny spring morning? Everything seems so full of life and gaiety; the bird sings in the air, the hum of the busy insects and the flowers—were not these sufficient to rejuvenate the dormant energies of the old hens and induce them to lay, and thus perpetuate their species? In those days winter eggs were scarce, and the art and craft of poultry keeping had not reached the high grade that it has at present. Then the hens were kept in until, literally, they died on their posts where they were wont to roost, and the division between winter and summer layers was unknown. Now it is well known that youth and energy are the great requirements in the poultry yard, and a hen, after the second season, is best in the pot. On all hands, through the introduction of winter layers, may be seen plenty of early spring chickens, and the incubator has also greatly assisted the production of these. In the average farmyard, of course, the great tendency is to utilize the first broody hens for the hatching out of ducks' eggs, mainly because if ducks are not early they are apt to be a drug on the market, and non-remunerative to the breeder.

Fowls on the farm have now plenty of run, and also green food, and, therefore, the over-fattening corn ration and the meat should be abolished for the time being, except for a little meat to the young chickens.

April, in some parts May, is a damp month. This is fatal to young chickens, and the loss is caused through negligence. Many a farmer will spend hours in making a coop weathertight from above, and yet allow the damp to come up from beneath, with bad effect to the hen.

The ordinary method of procedure is this: Then hen has a very close, stuffy house to rest in; she lays and hatches in a warm nest; as the chicks become nest ripe they are removed by the farmer's wife, carefully carried indoors and wrapped in a piece of old flannel, and made cosy in a basket—thus they are very warm. Then the last egg is hatched, an old soap box has a few strips nailed in front of it, and out goes the hen and chickens on the lawn. Though the soil is warm in the sunshine it is damp and cold in the shade. The old hen feels it; she is benumbed, the chickens "Peat, peat," more food is given, they do not thrive; then a board is put beneath, regardless of the fact that the cold and damp will come up through the board as through the soil. A storm of rain comes on; the board gets alike wetter and more soiled, and the chickens drop off. Now, if a couple of strips of board had been nailed under this board, and thus raised it sufficiently above the ground for a current of air to pass beneath, all the harm arising from dampness would be prevented. In front of the coop a triangular piece of wood can be fitted to allow the chickens to run out and in; a handful of dry ashes cast on the floor board prevents excreta from sticking.

But, of course, all these preparations and precautions, will be in vain unless proper feeding is instituted. Chickens do not need feeding until they are at least twenty-four hours old, and consequently, expert feeders always dispatch them for long distances; but at this age, the only requirement being that they are to be kept warm. When they can peck a bit give scalded biscuit meal, with a little hard-boiled yolk of egg mixed in when it has been allowed to cool. Then some chicken groats split may be added, and these may be alternated with crushed wheat and a little bird seed added. Don't feed on sloppy food; the average woman at one place will proceed to start feeding her chickens on the same materals that she would use to reduce a gathering on her finger—bread and water. The average white bread contains little nutriment indeed, and the little that is in it is so reduced by the water that the chicken when it has eaten it, only applies a cold poultice to its inside, alike devoid of warmth and sustenance. Then diarrhoea sets in, and curtains strew the ground.

At this period of the year it is essential that dead chickens should not be left about, as they may prove an attraction to the domestic puss, and once this animal becomes imbued with an appreciation of the flavor of chicken nothing but summary execution will put an end to his proclivities in this direction. It is always excellent policy to cremate, and this can be easily done by putting the little carcases in the copper fire when it is lit. If chickens do not want to be fed on the first day of their existence they at least do on the subsequent ones, and three hours should not elapse without their necessities being attended to until they are a fortnight or three weeks old. After this the number of meals may be decreased in number, but the substituted ones increased in size.

When pullets and hens are laying freely deaths frequently occur from inflammation, caused by a broken egg not passing along the egg duct. A couple of teaspoonfuls of castor oil may be administered, followed a couple of hours later with a similar dose of salad oil. This condition of things is often brought on by fright, by the fowls also having to jump down from high perches, thereby laying the foundation for club-foot and breaking the tender egg inside at the same time.

Get all the outdoor requirements ready; coops should be made and be ready to hand when wanted; and the more coops there are the less the overcrowding, which is usually the case where poultry knowledge is deficient. The great policy with chicken raising is to shift on. Don't keep the chickens in one coop until the hen is fit to beat them off. The first coops can be available for successive broods. These may be light and easily handled, but for more matured chickens wider range is desirable, and these can be placed in coops set on wheels. It is well to have such coops made with a grated floor, formed of narrow strips of board set about half an inch apart, so that the excreta can fall through. By being set fairly close draughts are prevented, but they may be set wider if less trouble is taken in giving the coop a clean out. This means that the door should be of sufficient size to work a broom round without the operator having to insert his hands inside, which is sometimes unpleasant.

The tendency of all home-made poultry houses is to make them much too heavy, just as though they were bound to have a horse attached to them, on the occasion of each shift, whereas they are equally good if they are made sufficiently light for a woman or child to remove. Herein lies the merits of mobility. The coops can be shifted several yards at a time, or even right across a field, left there a few days, and brought back again. Under such conditions chickens thrive amazingly, and yet under these seemingly ideal conditions, on rich alluvial ground, deaths and thereby losses occur, and all proceeding from a preventable cause—lack of grit. Such soils contain no grit available for the chickens' gizzard, and if hens are kept on the same principle lime must be provided, either by means of crushed oyster shell or else by tipping some old mortar in a position easy of access. Another requirement must not be forgotten, and that is pure water, which should be renewed daily.

Goslings will now be soon hatching out, and the old goose needs a very large coop for a few days only. It is most inadvisable to interfere with the goose whilst she is hatching, as she will resist to the utmost, with the result that often the goslings are injured, whilst those partially hatched, but not free from the shell, will be trampled on and killed, and sometimes even the eggs are smashed. Often after a couple of days a few eggs remain, and one is uncertain as to what to do with them. A bowl of hot water, just sufficient for the finger to be borne in it, must be provided, and should be allowed to become still. Then the eggs must be inserted gently in it. If they regated or otherwise irregular. Then there are the instances of foreign matter being found in eggs, clots of blood being nothing unusual. This is the result of the breaking of a blood vessel internally, and again, possibly the effect of overfeeding.

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Goslings, as they are hatched, may be placed in goodly numbers under the charge of one hen, because they have not the necessity of seeking warmth beneath her feathers as chickens have to.

Turkeys and guinea fowls should both be carefully watched, as the hen birds are very prone to seek their nest in situations where it cannot be readily found, and loss of eggs may result from their being purloined by either magpie or crow. In fact, the motto for the month is: "Attention and work." The first will inevitably lead to the latter.—Rural World.

Rural Water Supply.

An ample and continuous supply of good water is essential to the farmer; but, unfortunately, hundreds of wells in Ontario went dry during the past winter, and the farmers suffered a great deal of inconvenience in providing water for their stock and for household uses. Where running water was near at hand the cattle and horses were driven daily to a convenient drinking-place; but in thousands of instances all the water needed for the stock had to be drawn from a more or less remote source of supply. One might easily find a pleasanter task, for zero weather, than pumping, dipping and hauling barrels and tanks of water through the drifts, and over deep and uncertain snow roads. Owing to the lack of help the task this last winter has been unusually severe and has cost a large amount of labor and time.

No doubt many farmers are thinking hard regarding this matter and will adopt various solutions according to their local circumstances. But the subject involves questions of vital interest to the whole people and a solution to the difficulty is of sufficient importance to demand the concerted action of the municipal authorities in co-operation with the public-spirited citizens of the country.

The removal of the forest and the cleaning and draining of the land has destroyed the natural reservoirs and liberated the water which runs away quickly. In the early spring the streams and rivers overflow their banks while in the summer they are dry, or at best, but a succession of shallow pools. There seems to be no shortage of water, and a great annual amount of rain remains practically the same, while one winter precipitation of snow for the past two winters at least, has been unusually heavy.

There is no doubt that we receive our proper amount of moisture from the clouds, but the natural means of storing the water have been removed; that is, the swamps have been drained, the timber cut off and the land cleared. Before all this was done the movement of the water was retarded. It had ample opportunity to soak into the soil, and without fail fed the small streams, springs, and shallow wells throughout the driest summers; but now the water goes away with a rush to the larger rivers and lakes, and leaves the land suffering for moisture and the live stock without a generous supply of water for drinking purposes throughout the year.

It must not be inferred from what has been said that a mistake was made in draining the country, for drains are necessary to remove the water that cultivation may be extended; but too much draining has been done. Some plans must be devised to retain the water in the country. It is necessary to keep it when it will interfere with tillage, but the creeks and runways may be dammed, deep wells dug, large reservoirs constructed, cement cisterns sunk, etc. Then trees should be planted on the banks of gullies, windbreaks planted on all exposed road lines, etc. Trees should be planted when there is room along the farm lanes and on the highways. Woodlots should be fenced and protected from cattle. The planting of trees will temper the climate of the whole country and improve its appearance. Every effort should be made to keep the water stored up in the soil so the crops and live stock do not suffer. The problem is a serious one, and must be solved by the farmer according to the peculiar local circumstances under which he is working. In many cases several farmers can join plans and work together; in some places it will be necessary for the municipal authorities to assist, but whatever the means best to adopt local conditions will determine, the essential thing is to do something and that quickly.

Effect of Grooming Horses.

The skin of the horse, like that of other animals, is an active excretory organ. Supplied with almost an indefinite number of pores, through these, if kept open, a continual discharge of watery fluid, and such other waste matter as is carried there by the blood, occurs. It also contains myriads of minute glands, secreting an oily fluid that is essential for rendering the skin soft and flexible, as well as furnishing the nourishment needed by the hair and keeping it soft and glossy.

It will not do, therefore, for these pores to get clogged, for in that case the skin would soon become dry, rough, hard and diseased; nor is there much danger of it except when the horse is hard at work. Then the secretion of watery fluid is heavier than when the animal is idle, and if the sweat is allowed to dry on the skin, dust will accumulate, mixing with it, and, if not cleaned off, fill and clog the pores. As a result, the skin will not only become diseased, but the whole system more or less deranged. The impurities, unable to escape through the skin, will accumulate in different places and give rise to blisters, which, if neglected, may lead to blood poisoning, or something else nearly as bad. By regular, thorough grooming, however, all this will be prevented, the pores kept open, and a healthier, thriftier condition of the animal maintained.

A horse having a thick, tough skin will endure a tolerably sharp currycomb, which, used on another with a thin, tender skin, would be a positive cruelty. Whatever accumulations of dirt may be on the hair after the use of the curry-comb, a thorough cleaning out of the skin should follow by the aid of a good brush.

Ottawa Pastor Going to Harvard

Ottawa, May 16—(Special)—Rev. R. J. Hutcheon, pastor of the Church of Our Father, Unitarian, has resigned his charge to accept a scholarship at Harvard University. He will leave on the first of October.

MARRIAGES

McMANUS-LIVINGSTON—At the Methodist parsonage, Hampton (N.B.), May 16, 1905, by Rev. R. G. Fulton, John McManus, of Norton, to Miss Ida M. Livingston, of Westbrooke (Me.).

DEATHS

PRITCHARD—In Roxbury (Mass.), May 15, Mary Alice, wife of Harry L., Pritchard, 30 years. (Truro papers copy).

SHAW—In Somerville (Mass.), May 13, Albert A. Shaw, 46 years. (New Brunswick papers copy).

WOODMAN—In Windham (N.H.), Annie, wife of Charles I. Woodman. (Halifax papers copy).

MULLIN—At the General Public Hospital, on May 15, Catherine, widow of Daniel Mullin, in the 81st year of her age, leaving two sons to mourn their sad loss.

COSMAN—At Kingston, Kings Co., May 5, of pneumonia, Cecil Everett, youngest child of J. Wesley and Mary M. Cosman, aged one year and five months.

SUFFREN—At Sussex, on May 17, Joanna, wife of George Suffren. (Philadelphia papers please copy).

DODDS—On the 18th inst., at 159 Princess street, Elizabeth J., beloved wife of Andrew Dodds.

POPE—At No. 3 Hazen street, on May 18, Jennie Pope, eldest daughter of Annie H. and the late Rev. Henry Pope, D. D.

FROST—On the 17th inst., at his residence, 159 St. James street, Geo. D. Frost, leaving a wife and five children to mourn their sad loss.

RAINNIE—In this city, May 18, Robert Archibald Rainnie, in the 66th year of his age.

LAVERS—At West Somerville (Mass.), May 17, Alice May, only daughter of Harris Harding and Henrietta Colcord Lavers, aged thirty-three years and twelve days.

SHIP NEWS.

PORT OF ST. JOHN.

Arrived.

Tuesday, May 16.

Stmr St Croix, Thompson, Boston via Maine ports, mdse and pass, W G Lee.

Coastwise—Schrs Chieftain, 71, Tufts, Alma; Helen M, 62, Hatfield, from Five Islands; Levuka, 75, Ogilvie, from Parrsboro; tug Springhill, Cook, with barge No 4, from Parrsboro.

Tuesday, May 16.

Schr Rebecca W Huddell, Fardie, for City Island, f o, Stetson, Cutler & Co.

Schr A P Emery, Maxwell, for City Island, f o, Stetson, Cutler & Co.

Wednesday, May 17.

Sch H M Stanley, 97, Flower, River Hebert for Boston—in for harbor, and old.

Coastwise—Schs Lizzie B, 81, Shields, Point Wolfe; Prescott, 72, Benjamin, Walton; Dolphin, 36, Sabean, St Martins; str Beaver, 42, Reid, Hillsboro; sch Emma T Storey, 40, Gough, St Martins; Leo, 93, Durant, River Hebert; J W Comins, 37, Casey, fishing, and cld; Essie C, 72, Whelpley, Alma; Yarmouth Packet, 76, Shaw, Yarmouth.

Thursday, May 18.

Stmr Calvin Austin, Pike, from Boston via Maine ports, mdse and pass, W G Lee.

Stmr Ocean Queen, 1,172, Buchanan, from West Indies, etc, Schofield & Co.

Stmr Manchester Corporation, 3,585, Heath, from Manchester, Wm Thomson & Co, gen.

Coastwise—Schs Ethel, 64, McKinnon, from Halifax via ports, and cld; schrs Nina Blanche, 30, Crocker, from Freeport; Swallow, 90, Ellis, from Alma; stmr Westport III, from Westport (N S).

Cleared.

Coastwise—Schr Venus, Thurber, for Metcghan; barge No 5, Wilcox, for Parrsboro; tug Neptune, M Moffatt, for River Hebert; Fleetwing, Fritz, for Port George; Ocean Bird, Ray, Margaretville.

Wednesday, May 17.

S S Hestia, Ferguson, Baltimore and Newport News, Schofield & Co.

Schr Sebago, Finlay, New York, A Cushing & Co.

Sch Three Sisters, Price, Vineyard Haven f o, J E Moore.

Sch D W B, Holder, Salem f o, A Cushing & Co.

Tug Goliah, Gasler, Quebec, two scows in tow.

Coastwise—Schs S A Fownes, Buck, Dorchester; Lizzie B, Shields, Point Wolfe; Wanita, Rolfe, Walton; Lloyd, Clayton, Annapolis.

Thursday, May 18.

Schr Abbie and Eva Hooper, Olsen, for City Island f o, Stetson, Cutler & Co.

Coastwise—Schrs Nina Blanche, Crocker, for Freeport; Maudie, Beardsley, for Hampton; Packet, Longmire, for Bridgetown; Chieftain, Tufts, for St Martins; Mildred K, 35, Thompson, for Westport; Helen M, Hatfield, for Advocate Harbor.

Sailed.

Monday, May 15.

Stmr Indianapolis, Cove, for Manchester, W M Mackay.

Wednesday, May 17.

Str St Croix, Thompson, Boston via Maine ports, W G Lee.

Thursday, May 18.

Stmr Hestia, 2,434, Ferguson, for Glasgow via Baltimore and Newport News.

CANADIAN PORTS.

Chatham, N. B., May 16—Ard, schr Heros (Swd), from Quebec.

Cld—stmr Samantha, for Manchester.

Halifax, May 16—Ard, U S dredge General Gillespie, from Boston for Lake Michigan; stmr Universe (Nor), from New York.

Hillsboro, May 13—Cld, schr Young Bros, Snow, for Norfolk (Va).

Quebec, May 13—Ard, stmrs Bavarian, from Liverpool for Montreal; Ontarian, from London for Montreal.

Sld—Stmrs Vancouver, for Portland (Me); Ottawa, for Liverpool; Castalia, for Glasgow.

Quebec, May 14—Ard, stmrs Wyandotte, from South Africa for Montreal.

Sld—Stmrs Tritonia, for Glasgow; Hungarian, for do; Huronia, for do.

Newcastle, N. B., May 16—Ard, stmr Telin Head, from Belfast.

St Martins, May 9—Cld, schr Ravola, for Vineyard Haven, for order.

Weymouth, N S, May 15—Ard, bark Russell, Arendal.

Halifax, May 17—Ard, str Gulf of Ancud, London.

Hillsboro, May 15—Ard, str Edda, Meidell, New York.

Sydney, May 14—Ard strs Cape Breton, Montreal; Bonavista, Charlottetown; Arranmore, Greenock for St. John.

Ard (at Canso, p m)—Str Manxman, Bristol for Montreal, and proceeded.

St Martins, May 17—Sld, sch Ravola, Howard, Vineyard Haven, f o.

Bathurst, N B, May 18—Ard, bk Arizona (Nor), Sorensen, from Dunkirk.

Chatham, N B, May 18—Ard, schr Nova Zembla, from Port Hastings.

Halifax, May 18—Sld, stmrs Gulf of Ancud, Foxwortb, for St John; Veritas (Nor), for Turks Island and Jamaica; Universa (Nor), Bull, for North Sydney.

Hopewell Cape, May 17—Sld, stmr Sellasia, for Manchester via Louisburg.

Windsor, N S, May 15—Ard, barge Bristol, from New York.

Cld—Stmr Voland, from New York; 16, barge Lewis H, from St John for New York.

Yarmouth, N S, May 15—Ard, schr Strathcona, from New York.

BRITISH PORTS.

Boness, May 13—Sld, bark Asia, for Dalhousie.

Malin Head, May 16—Passed, stmr Carthaginian, from Phil