POOR DOCUMENT

THE SEMI-WEEKLY: TELEGRAPH, ST. JOHN N. B., MAY 29, 1901



FASHION NOTES.

Stockings in solid colors, such as red,

green; black, gray, pink and mauve are much favored.

brnaments that play an important part in the dress accessories of the girl of the period. The jacket pins are designed to fasten the fronts of the Eton or bolero and are usually about five inches long, one dainty model showing a winged turquoise or a pink topaz set in the centre of the slender gold bar.

Gold and silver pins, some of the former embellished with gems are much used for fastening the hair at the back. Rose gold, frosted, is preferred for these dainty clasps and they are unusually long. Black pearl chains, with oval and round

de are much worn. Faience blue is a shade that is fast becoming popular and it is particularly well acapted for yachting costumes relieved by white. Turquoise blue is not as much favored this spring as in previous seasons. Facial massage and scalp treatment is having another wonderful boom throughout the land. And when one comes to having another wonderful boom through out the land. And when one comes to think of it, why is not constant care in this respect as absolutely necessary as in anything else? It is somewhat arduous, however, to take upon oneself the care of the face, hair and hands, and many are glad to avail themselves of the services of a professional who thoroughly understands the work in its every detail. Miss Elliott has taken a thorough course under a Boston of sugar, and set to cool. To it add form specialist, in hair treatment, shampooing, facial and scalp massage and manicuring. 28 Germain street, or at their homes, as

yellow and pale violet.

The newest fan is a revival of the oldtime wattean model and is very small.

Oyster is the color that is attracting particular attention in Paris. It is a greenish gray tint.

Geraniums, cowslips, hyacinths, daisies and orchids are among the flowers favored by milliners this season, but the rose is the leader in floral garniture.

Hair, such as is used for mattresses.

shoes. It is cooler than tissue paper or cotton batting, because it admits of ven-

Says the Brooklyn Eagle: "Golf en-thusiasts are protesting against the women players, or would-be players, who wear-high-heeled boots on the links and, it is said, make pockets in the putting greens. These pockets prove veritable magnets for the balls and it has been suggested that every golf club secretary issue a prohibition against the wearing of high-heeled

women out of doors and healthfully active than any other game known, is to be played in duck, linen, tweed and homespun skirts made to clear the ground-com-fortably and which reveal well-litted, shapely shoes of a sensible sort, but with moderate soles. For the most part the gowns are made with Etons or blouses and mean harmonizing shirt waists. The latter have special vogue for linen, as they are not over warm for moderate days the

Among the season's lace accessories are

shown any number of adjustable collars

are approximately shapes. Some in fight shown any number of adjustable collars in various graceful shapes. Some in fichu style with pointed ends which reach to the waist in front; others in marine, yoke, collarette and similar pretty forms, and also made of bioque yellow lawn, batiste and grass cloth. These are used to decorate the low-cut collarless Etons and boleros, summer tea gowns, empire negligees and new silk coffee jackets made with lace frilled elbow sleeves and scarf fronts.
White, black and white and soft grey feather boas have taken the place of all heavier kinds of neckwear. These are but instances of very many styles. Boas are seen in all colors and of lace, feathers,

The summer sleeve is assuming the lion's share of decoration. The bodice is far from having the monopoly just now. Some of the gathered and banded undersleeves are made of the handsomest and mo expensive laces, nets and embroidered chiffons. A number of the latest models, added to pointed Victorian bodices, have fuller and longer undersleeves and with these the upper sleeve is shortened to some inches above the elbow and is in variably finished with some kind of very ornate and elaborate decoration, a mass of silk embroidery or bands and medallions of Persian lace, etc., often compos-

Home Table Hints.

The days when the word "sandwich" called up a vision of bread sices and meat are gone. Nowadays sandwiches are all sorts of dainty and appetizing morsels, but in odd shapes that please the eye as the unusual flavors do the palate. Some times they are wafers with a bit of sweet-meat between them, staffed her on the contract of the palate. meat between them, stuffed figs or dates, or even candied violets. Sometimes they are slices of toast with delicate portions of chicken, crisp lettuce leaves and mayonnaise between. All bread sandwiches should be made from loaves at least 24 hours old. The slices should be very thin, the crust should be cut off and the shape of the sandwich be whatever the whim of the crust should be cut off and the shape of the sandwich be whatever the whim of the maker dictates. Nothing can be more crisp than lettuce sandwiches. They are made made by spreading buttered slices of bread with salad dressing and placing between them small lettuce leaves. Cheese sandwiches are made by spreading thin slices of bread with butter and grated cheese and slightly toasting them. They are then put together

easily, and place between slices of bread and butter. Another method is to chop the nuts fine and add the same amount Little Fads of the Hour of Interest to the Fair Sex.

Stockings in solid colors, such as red, licious when made in this fashion: Boil the chestnuts until tender, peel and rub

through a wire sieve, spread over slices of buttered bread and sprinkle with salt. Wafer Cracker Sandwiches.—Wafer crackers when spread with grated cheese and slightly browned in the oven make delicious sandwiches to serve with salad, Candied ginger makes a nice filling for this kind of sandwich, but no dressing is to be used. Anchovy paste, strawberry, raspberry, orange, pineapple or apple marmalade, current and grape jelly and other sweets are used for wafer sandwiches, although anchovy paste is toothsome with bread slices. Any kind of jam rubbed through a sieve and mixed with cream makes a sandwich filling which will appeal

to the most delicate taste. Unique Sandwich .- Pound the yolks of three hard-boiled eggs with one butter, season with cayenne, add grated cheese and salt and pound all together. Spread on white bread previously buttered and cut into shapes. Garnish with finely chopped parsley.

Olive Sandwiches.—Cut thin slices of

sugar, using one-half cup of sugar to one-pint of the fruit. Let it stand for half an hour, then press through a strainer, rubbing through as much of the pulp as you can. Add the juice of one lemon, and more sugar, if needed. Prepare the cream as follows: Scald one quart of cream, beat the yolks of four eggs until thick and creamy, add one cup of sugar and beat until stiff, and then beat them well into the yolks. Pour the hot cream well into the yolks. Pour the hot cream into the eggs, and, when well mixed, turn back into the double boiler and cook like a boiled custard. Stir constantly until the foam d'sappears and the custard has thickened enough to coat the spoon. Strain at once, and, when cold, add the pine apple and freeze as usual-

To Use Cold Coffee .-- If you have a cuj of strong coffee left from breakfast, pre pare it with sugar and cream to I'ut into a bowl one cup of white flour, one cup of whole wheat flour, one half tea-spoon of salt and three level teespoons of baking powder. Beat one egg lightly, add it to the coffee and stir it quickly into the dry mixture. If it should be too stiff, add a little more milk or water. It should a dough, and yet not thin enough to pour. Bake in hot buttered muffin pans about

Rice a la Frete.—Pick over one-half cup of rice, wash it through several waters drain and put it in the top of the double boiler with one-half cup of boiling water and one scant level teaspoon of salt. Cook directly over the stove until the water is absorbed, that it may have the intense heat necessary to burst the starch grains. Set it over the boiling water and add one cup of milk and let it cook until very soft. Do not stir it, but if the milk is egg. Stir just enough to mix the egg thoroughly, and by the time it is well plended the egg will be cooked sufficienty. Remove from the fire and stir in one half cup of French candied fruit, cut fine, using a mixture of cherries, apricots and pineapple. Mix well and turn into a we'l-buttered, shallow pan to cool. When cold, cut into strips about 1½ inches wide and three inches long; cover them with beaten egg, then with crumbs again, and brown on each side in hot butter, or cook them in deep hot fat if preferred. Drain thoroughly, sprinkle with powdered sugar, and serve as a hot, sweet entree. Beef or lamb kidneys are cheap little portions of meat which can be made into

a number of tempting dishes. They appear on the tables of the humble in simple tews, but when dressed in fanciful fashion they often grace the rich man's board. Stewed beef kidney is common, but the method of preparation varies somewhat. Remove all fat from the kidneys and wash clean. Put it into a stewpan, cover with cold water and boil for one hour. Put half a cupful of butter in a frying pan, with a small onion minced fine, and when it begins to fry put in the kidneys, turning them frequently until they become a rich brown. Stir in a tablespoonful o lour and enough of the hot stock to make a thick sauce, to which mushrooms, salt pepper and a tablespoonful of good table sauce should be added.

Kidney cutlets.—Chop fine half a green pepper, mix it with butter, a teaspoonful of dry mustard, a teaspoonful of grated iorseradish and the same of parsley and celery. Roll split kidneys in this mixture, grill and serve with cabbage, shredded and mixed with finely cut celery and a French Kidneys on toast.-Use two sheep's kid-

neys or one and a half pounds of beef kidney. Stew with a little water until tender; then remove the skin and gristle and pound smooth in a mortar. Mix this with one ounce of butter, a squeeze of heat and spread upon slices of toast. kidneys and place them on the grill for a few minutes. Wipe as many tomatoes as you have kidneys, place them on a greased tin, and cook steadily in the oven. Prepare a delicate seasoning of fine herbs, ter and grated cheese and slightly together and them. They are then put together parts served very hot.

Nut Sandwiches—The most common kind is made of English walnuts, hickory or petam nuts, chopped fine and mixed with one-third the quantity of chopped celery.

Add sufficient salad dressing to spread chopped mushrooms, butter, pepper and salt; rub thoroughly over the kidneys,

والمعالمة المستندي والواصال مهمل هودوا والهوا أوالها والمعالم والمستحدد والمتارية

GRAFTING THE PEACH.

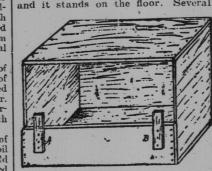
cevered the Right Way of Doing Other things being equal, a chicken hatched in early April is worth twice as much as one hatched in June. It costs a little more to raise It by an Accident. t, but on the other hand an April chicken is less likely to be troubled with lice. A pullet of the medium sized breeds hatched in April ought to begin laying in October and will detailed now.

The mode is what has been termed produce eggs when they are high, while a late pullet reserves her energies for providing eggs when they are low. The cockerels of the early hatch are ready to eat or sell in the

The only place for hens or chickens at my command is an ordinary henhouse in which I keep 12 hens. If a hen was set in the henhouse the other hens would lay in the nest, and when chickens hatched, the hen, in trying to defend them from invaders was likely to step on and kill them. So I got a box 18 inches long, 14 inches wide and 18 inches high. The top was taken off and split so that one strip was 7 inches wide, which was nailed to one side of the opening, as shown in the cut. Two short pieces were nailed on this at A and B to hold the door. This box is used for a nest in which to set the hens

CHICK HATCHING.

ome Practical Hints About Setting Hen



holes are bored in the box for ven-

tion to sit, I make a nest in the box, put in two or three china eggs fire two ounces of butter and four ounces of sugar, and set to cool. To it add four ounces of grated cocoanut, one ounce of finely chopped citron, the grated rind and juice of a lemon and four well-beaten when cold spread this mixture on the afternoon so she can come of the sugar ounce of the sugar ounce.

Almost all the hens lay before noon and the sitting hen is not apt to be disturbed after dinner. I have frequently bought sitting hens from people who do not care for them. If a hen is carefully moved after dark, there is seldom any trouble about her sitting in the new quarters.

FRUIT TREE BORERS.

Experiment Station Bulletin. Many orchards suffered a heavy

summer from the attacks of borees.

Most farmers do not notice that ner from the attacks of borers, is anything wrong with the until the leaves turn yellow and begin to fall in midsummer. After this stage has been reached there is little hope for the tree, and it dies before frost. A glance at the tree will be sufficient to see that the bark on the trunk is dead and black in irregular spots and lines. Just be-neath the dead bark is the borer's burrow filled with worm dust. If a large spot of bark is killed, the bark and wood begin to rot, and are soon filled with a mushroom growth which develops the fruiting portion on the that which is seen on rotten logs. The rot may hasten the death of the tree, but a tree that is sound and free from blemish is very seldom if ever attacked by this rot. The best thing to do is to keep the tree free from borers and other injuries. The land should be kept free from grass and weeds and well cultivated. Good clean cultivation is worth more than triffe more. When soft stir in one rounded tablespoon of butter, one well-beaten all the washes and dressings that can be applied to prevent borers. A good wash, however, is often worth many times what it costs to apply and will do much toward preventing the attacks of borers and other in-A one-pound can of concentrated lye dissolved in two or three gallons of water makes a very good tree wash. Another good wash can be made of one-half pint pine tar, one-half pint carbolic acid, and two gallons soft soap. These washes can easily be applied with an old whitewash brush or a swab made of old rags tied on the end of a stick. The wash should be applied two or three times to the trunk and large limbs during the spring and early sum-

I think many farmers, and particularly those who have no silo, lose a great opportunity in failing to plant a field or plot of cow beets. On good land it is easy to grow 12 to 15 tons per acre. These roots will keep without any trouble in any cellar or frost-proof basement, and prove a great addition to the winter food for cattle and hogs. In no other way have we ever been chabled to winter brood sows at so little to w cost. In March we were feeding a frequent bushel per day to our six calves and they appeared to thrive with little

Feeding standards are useful a guides rather than as rules. Any standard is better than none, but the choice will vary in or in planning a season's feeding campaign, accordance with sundry considerations. They may be used in calculating a ration or in planning a season's feed-

Cleanliness in Cheese Making. The greatest cleanliness must be observed in all stages of cheese mak-The vessels must be washed precautions the best results are im-

An Agricultural Editor Who Says He Dis-

The peach is difficult to graft in the usual way, by cleft grafting; but it can be done, for we succeeded once, though only that one time; and as it was so uncertain—or rather, so certain to fail—we gave it up. Our finding out the right way was a kind of accident, not necessary to be

side grafting, and is illustrated by the cut herewith. It is applicable to young trees from half an inch to an inch in diameter. an inch in diameter. The stock is



out off three or four inches above the point at which the graft is to tance above the surface of the n the side of the stock, at the point ecided on, with a sharp which entering the bark is forced obliquely downward toward the centre. This incision may be an inch or The scion is now to be prepared by

shaving down an inch or so of the lower end into the ordinary wedge form, and it is then inserted in the oblique cut made by the knife in the side of the stock. This is done without difficulty by using the stub-the portion of the stock above the graft —as a lever to hold the incision open while the scion is put in place. Of course, care must be taken to bring the inner bark of the scion in close contact with the inner bark of the stock, as in ordinary grafting.
And in order that the scion may be kind should be applied: this before way. But a stock over three-fourths of an inch in diameter will hold the scion firmly without a tie.

During the summer when the graf

is growing thriftily the stub is to be cut off smoothly, with sloping cut desired.

A new tissue called mousseline broche is particularly suitable for evening gowns. It comes in bluish grey, crushed rose, pale line with a silver fork, and sprinkle with sugar, using one-half cup of sugar to onetie must be looked after and cut at the proper time, to prevent it from cutting into the graft by the growth.

We have used this method up in the branches as well as near ground, and very rarely had a failure. Once, a branch half an inch or so in diameter and which had a bud of a choice variety-a dormant bud, put on the previous fall - was inadvertently cut below the bud. This was early in April, and wishing to save the bud, five inches of the part of the branch with the bud on it was cut wedge fashion and inserted in another limb of the tree by side grafting; and it was a perfect sucgrafting; and it was a perfect sucgrafting; and it was a perfect sucgrafting. cess, the bud growing and making a good branch of the tree.

This side grafting is applicable to the other fruit trees, apple, pear, cherry, etc., as well as the peach, On one occasion a graft was made on the tree.

On one occasion a graft was made of the tree.

On one occasion a graft was made of the tree.

On one occasion a graft was made of the tree.

On one occasion a graft was made of the tree.

On one occasion a graft was made of the tree.

On one occasion a graft was made of the tree.

On one occasion a graft was made of the tree.

On one occasion a graft was made of the tree.

On one occasion a graft was made of the tree.

On one occasion a graft was made of the tree.

On one occasion a graft was made of the tree.

On one occasion a graft was made of the tree.

On one occasion a graft was made of the tree.

On one occasion a graft was made of the tree.

On one occasion a graft was made of the tree. On one occasion a graft was made in the top of a cherry tree on a stock three inches in diameter, and it did well. But the incision had to be made with a mallet and chisel. and the scion had to be prepared first of all, so as to be ready to put in place the moment the chisel was withdrawn and before the incision could close, as there could be no leverage to hold it open, with such a large stock, unless a stub of 12 or 15 inches had been left.—National cows.

Where to Plant Nasturtiums. Nasturtiums can be planted in odd places around the flower garden, along unsightly walls, within or at the foot of an old stump, along the fence or around the chip yard or any other place where their green leaves will make beauty out of ugliness or fill in some corner of space not otherwise available. Yet it will pay to give them good rich soil and to keep the young plants free from weeds and grass. If they are plantof each day they will do as well, and perhaps better, than if planted out where they have the full sun all day. The climbing varieties need support but strings tied to pegs and slanted

The seed was sown thinly April 21 in a row 40 feet long. When well up

cultivator. Soft-shelled or misshappen eggs are a sure indication that the hens are too fat. The fat has crowded the re-

for their feed and you will have no trouble in this respect.

productive organs out of proper

making material is the cause of soft-

shelled eggs. Make your hens hunt

shape, hence the misshappen Not feeding enough bone or

Soils lacking in humus may be greatly benefited by plowing under stable manure or green crops. Ryc, with boiling water and subjected to live steam if possible. Without such clover are all good, the two latter nitrogen which they add.

A Record-Breaker.—Subbubs—See here, you said that house we bought of you was a stone's throw from the station.

Agent—Well?

Subbubs—Well, I simply want to know who threw that stone.—Philadelphia Times.

It is pertinent to admonish people of small means to risk no more in speculation than they can afford to lose, and more particularly to put their application to business least likely to be affected by gambling in the shares markets.—Pittsburg Dispatch.

RHUBARB.

Hew to Have It in Quantities for Home Use and Masket. Families who move on to z new, farm will find that the quickest way to produce a supply of material for pies, sauces, etc., is to set out rhubarb plants. If these are obtained ty dividing old hills they will begin growing at once, and can be pulled a little the first season. A dozen hills will supply an average family. It may also be grown from seed. One pound will sow about six average hotbed frames and should yield

at least 1,000 plants. A practical way to blanch stalks in spring is to throw up the soil with a plow about one foot thick over the hill. Nearly the whole stalk will then be blanched and more delicate in color and flavor. This governing of earth must be leveled. covering of earth must be leveled down when the cutting ceases. Keeping up the leveling process will dispose of most of the weeds. The eaves after cutting, if spread on the earth about the hills, will also assist greatly in smothering the weeds, besides having considerable fertilizing value and acting as a partial

When it is desired to grow especi ally large stalks of rhubarb for a choice trade or for exhibition purposes, it is possible to increase natural size by thinning out all but the vigorous centre buds, simply cutting them off with a sharp spade allowing the whole strength of



velop. To stimulate the hill to its utmost, set a large flower pot into the ground between the hills, in the row, as in the accompanying illustration, and fill it often with liquid manure of which too much cannot be given. A good substitute for liquid manure is nitrate of soda dissolved in water, using about a teaspoonful of the soda, to 2 or 3 quarts of water. Varieties like the Mammoth

Nothing Creates a Private Butter Market

The farmer who wishes to make and retail his own butter, as he will and won't handle it. They can get creamery butter that is reasonably regular private customers. To-day one farmer told us: "I am using a The creamery near us only averages 16 cents per pound for butter fat, and we can't make anything at that price, but their butter always sells and ours won't. We dropped out because we got discouraged trying give them clean, good cream, while there were lots of patrons who took no care of their milk and were very dirty." This man acted discouraged and wanted to sell some of his cows. His only hope is to work up a private trade. One man from a neighboring town recently brought in a lot of his own butter, and can vassed the stores, but couldn't sell a pound, or hardly get an offer. He was discouraged, but he has a reputation for not being neat. A near neighbor of the latter brings in weekly what 30 good cows make, and has a steady trade at 25 cents in summer and 30 cents in winter. He also sells chickens, eggs, apples and beef. He makes good butter, is nea!, and I believe is prospering. It all depends on the man.—Rural New

World Will Never Starve.

The U. S. Department of Agriculture at Washington, after careful investigation, announces that the world is in no danger of starving to to some building will do as well as something more expensive. Pick them with long stems, place them with long stems, place them howls, or deep plates. with a few of their own green leaves, mixing the dark velvety varieties with the lighter vermilion and you will have a gorgeous display with a beauty all its own.

The present number of inhabitants. Besides the nut products, there are a hundred vegetables, palable, and nutritious, which are stillighted. atable and nutritious, which are practically unknown to the civilized chef. A single tribe of western Inthe plants were thinned to 2 or 3 dians has a menu of 41 kinds of inches apart and later, June 10, to fruits and vegetables of which the Caucasian housekeeper has never dreamed in her domestic philosophy

There is but little difficulty in get-ting rid of burdocks if the work is done persistently. By going over the fields two or three times a year and cutting off the plants below the crowns, before they have developed their seeds, but few plants will be left after the second year. A spade is the best implement for this purpose, but a sharp hoe may be made to serve hence the misshappen eggs. equally satisfactorily.

On every farm there is some place for a grapevine. A single grapevine will sometimes supply a small family with fruit, and the cost will be but very little. The vines may be grown around the porch of a house, along a wire fence, or even on a pole or trellis in some convenient location. A few vines along the edge of a garden will take but little room and affords a large supply of fruit.

weight, 133 times as much as an acre of wheat. Banana flour is coming into use. Brewers are experimenting with bananas as a substitute for barley. From the fiber of the plant, rope, canvas and thin clothing are being made.

\$10,000 Be Given Away



of \$10,000, to be distributed in 1,000 Cash Prizes by the PRESS PUBLISHING ASSOCIA-TION OF DETROIT, MICH., among those making the nearest guess or estimate of the

We have made arrangements with THE PRESS PUBLISHING ASSOCIATION to

OUR OFFER.

UNITL FURTHER NOTICE every one who sands us \$1.00 for 1 year's subscription to The Semi-Weekly Telegraph will be entitled to one guess. Present subscribers may take advantage of this effer and their subscriptions will be extended 1 year from each of expiration. No advance is made in the price of our paper; you get the guess absolutely free.

YOUR GUESS.

treated by this plan will grow stalks of enormous size and attract much attention.

DEPENDS ON THE MAN
TROIT, MICH., containing your guess, which will entitle you to any prize that you may draw. We will file the duplicate certificate with the Press Publishing Association. Every subscriber will receive as many certificates and he sends subscriber will receive as many certificates and he sends subscriber will receive as many certificates and he sends subscriber will receive as many certificates. They will also be entitled to one guess.

VALUABLE INFORMATION

To aid subscribers in forming their estimate, we furnish the fol-

1871. 3,689,257 The population for 1991 at an increase of 13 per sent. ever the population would be.... At an increase of 15 per cent. It would

At an increase of 25 per cent it would At an increase of 25 per cent. it would

SUBSCRIPTION BLANK.

Population. Exercasa. Cont. | Prizes to be Awarded as Follows:

In case of a tie, or that two or more esti-mators are equally correct, prices will be divided equally between them.

This is One of the Greatest Offers Ever Made.

The Semi-Weekly Telegraph will publish

REMEMBER That the First \$5,000.00 Prize is

THE CASH MUST ACCOMPANY YOUR ORDER. THE SEMI-WHEELY TELE GRAPH costs you only \$1.00. You got the Guess ABSOLUTELY FREE. Address you order to THE TELEGRAPH PUBLISHING COMPANY, St. John, M. B.

The competition closes June 1st, 1901. Any who have not taken advantage of it should do so at once.

Dr. J. Collis Browne's Chlorodyne

IS THE GREAT SPECIFIC FOR | Coghs, Diarrhœa, Dysentery, Cholera Cholera

DR. J. COLLIS BROWNE'S CHLORODYNE

Is a liquid medicine which assuages PAIN of EVERY KIND, affords a calm, refreshing sleep, WITHOUT HEADACHE, and invigorates the nervous system when exhausted.

DR. J. COLLIS BROWNE'S CHLORODYNE

This caution is necessary, as many persons deceive purchasers by false representations.

Asthma, Bronchitis, THE ILLUSTRATED LONDON NEWS, BR. J. COLLIS BROWNE'S CHLORODYNE. Sept. 28, 1895, says:—

"If I were asked which single medicine I should prefer to take abroad with me, as likely to be most generally useful, to the exclusion of all others, I should say CHLO-RODYNE. I never travel without it, and its general applicability to the relief of a large number of simple ailments forms its best recommendation."

BK. J. UULIS BROWNE (late Army Medical Staff) DISCO VENE A REMEDY, to denote which he coined the word CHLO-RODYNE. Dr. Browne is the SOLE IN-VENTOR, and as the composition of Chlo-rodyne cannot possibly be discovered by Analysis (organic substances defying elimination) and since his formula has never been published, it is evident that any statement

Rapidly cuts short all attacks of Epilepsy Spasms, Colic, Palpitation, Hysteria.

IMPORTANT CAUTION.—The IMMENSE SALE of this FREMEDY has given rise to many UNSCRUPULOUS IMITATIONS. Be careful to observe Trade Mark. Of all Chemists, 1s., 1s. 1-2d., 2s 1d.8, an 4s. 6d.

T. DAVENPORT 38 Great Bussel of the cet.

J. COLLIS BROWNE'S CHLORODYNE Is the TRUE PALLIATIVE in Neural-gia, Gout, Cancer, Toothache, Rheumatism.

Commence of the Commence of th