

## WEXFORD'S CROSS.

"Sons of the Gael! what skillful hand shall ever touch the chard  
That slumbers in your soul's warm depths,  
That slumbers in your soul's warm depths,  
What prophetic voice shall, with a power, speak  
Once again the word  
That erst could start this harp to life whose  
glorious notes are dead!"

Thus spoke the bard, whose ancient locks were  
white as driven snow.  
His shrivelled hand upon his harp lay like  
an autumn leaf.  
Bright were his eyes with two big tears—Love's  
messengers of woe.  
When words are naught to soothe the soul—  
to bring the heart relief.

"Seest thou yon Crossy Wexford's mart?"—he  
pointed to the spot—  
"Two hundred Irish women died beneath its  
sacred shade!"  
By all the sufferings of our sties, that foul  
and heinous plot  
Shall be avenged some fated day by Erin's  
patriot blade!"

"An evil omen for our land; Black Ormond  
jealous grew  
Of Owen Roe, our darling chief, who in his  
warrior band  
Held Ireland's fate, and woe is met the  
coward phlegm threw  
Their sands in Ormond's balance and be-  
trayed their native land!"

"O! if our noble Owen Roe had shunned the  
filthy staves  
And placed his glorious banner in the hands  
of Ireland's men,  
The very dead of Erin would have left their  
quiet graves  
To drive the cruel Saxon wolf back to his  
bloody den."

"One morning when the merry larks! sweet  
voices in the sky  
Mellodious songs were singing o'er the cradle  
of the day—  
When the bells for Mass were answering to  
the harmonies of high—  
And Nature sank upon her knees before her  
Lord to pray."

"Brave Colonel Synod told his men, when holy  
Mass was done—  
"The Saxon churls are on their march against  
our gallant town;  
The traitor Cromwell leads the host with  
cannon, pike and gun.  
To girl with fire our ancient walls and strike  
our freedom down."

"Is there a cell beneath the light of this fair,  
blessed day,  
Who fears the foe, man, hand to hand, upon  
the deadly beach?  
Who fears this Cromwell's chop-earred knaves,  
that, like the storm-drift spray,  
Come heralded with inky clouds and the  
night-hawk's evil scream!"

"Day sank to night and bright the moon shone  
on the Wexford cross.  
Like the love-light in dear Mary's eyes when  
she looked on Christ her Son!  
The watch saw Castlehaven, with his faithful  
keras from Rome,  
Creep in the night—a thing of life—to help  
the race of Fionn."

"And Butler came, best of the name, since the  
second Henry's day,  
With gallant boys from Wicklow, from the  
vale of Glendowgh,  
Who loved the fair nymph Liberty with the  
true hearts of the Gael.  
On hill and dale, and by the shores of many  
a holy loagh."

"Coy dawn was blushing in the East and day's  
admirable king,  
Came gently forth pursuing her through gates  
of burnished gold,  
His little courtier skylarks—a bright troupe—  
began to sing.  
But the mist and dew like a winding sheet  
and the bell of Wexford tolled."

"Pale faces looked at faces pale—twas the  
woman caused the war.  
Their cry arose like the white gull's shriek  
past the crags of Malin Head,  
And they moaned a moan, as the hapless doe,  
when the horn of the staghound chide,  
Are borne on the wind to Slieveannon like a  
sigh when hope is fled."

"We could have hurled black Cromwell back  
and all his viper crew,  
But the traitor Stafford sold the tower with-  
out a single blow—  
O villain! all the ages are, for such a crime,  
too few,  
To curse you for the dastard heart that gave  
us to the foe!"

"We fought—how well, let Saxon hearts cold,  
widowed, orphaned, say!  
Oh! man to man, on equal terms, an Irish-  
man shall win!  
But coward treason clouded o'er the glory of  
the day  
We were betrayed! ran high above the battle's  
bloody din!"

"Our heroes fell, true to the last, O, great and  
fatal loss!  
The mail-clad Sassanachs poured in like  
Gougane Barra's flood,  
Two hundred warriors and fair maids played  
round the Holy Cross!  
But the Sun's last ray shone on them there  
all weltering in their blood!"

"Ah! well those days are ended, but the memory  
of such things  
Lives in old Ireland's deathless soul, like His  
writing on the wall!  
And the martyr blood of Wexford Cross shall  
fright the soul of kings.  
When the hour of doom shall sound their  
fate, their judgment and their fall!"

FR. GRAYM.

## NATURALIST'S PORTFOLIO.

**GANNETS AND WHALES.**—Gannets and whales  
point out where herring shoals are. The whale  
goes round and round the shoal like a dog  
round a flock of sheep.

**LARGE OCTOPI.**—Two large octopi measuring  
over five feet a-piece have been caught in Mount's  
Bay. One of the creatures had tentacles as  
thick as a child's arm, while the other, when  
hooked, clasped the boat so vigorously with  
its feelers that the fishermen had considerable  
difficulty in getting it on board.

**MIGRATORY BIRDS.**—The birds are leaving  
the country this year much sooner than usual.  
The soft dead-ripe fruit and the insects on  
which these birds fatten before starting south  
have been destroyed so early in the season by  
the late gales and cold nights that the depar-  
ture of many birds has been materially hasten-  
ed. Indeed insect life altogether has been  
specially scarce during the past summer.  
The northern birds are plentiful at present.

**WHAT ARE "FAIRY RINGS?"**—So-called "fairy  
rings" in meadows are simply produced by the  
growth of various kinds of fungi. The fungi  
start from a centre owing to some peculiarity  
of the soil and decaying vegetable matter in  
it, and when they have exhausted the spot  
on which they originally sprang up, they en-  
large their borders as it were, and thus form  
circles, giving a darker tinge to the herbage  
affected by them. These rings increase in  
size annually, and thus they vary consider-  
ably in circumference.

**THE SOUTH AMERICAN PALM.**—Forty years  
ago a small plant of the beautiful South  
American palm was brought to the Horti-  
cultural Gardens of Amsterdam. It has now  
grown into a tree of 22 feet, with a conical  
pale white flower of three feet high. The tree  
has just developed its first flower, and is  
expected to be in full blossom within three or  
four weeks time.

## RAILWAY ACCIDENT.

St. John, N.B., November 15.—The acci-  
dent last evening on the New Brunswick  
Railway narrow gauge, was one of the most  
serious that ever happened in the Province.  
The scene of the disaster (Peel) is about six  
miles below Fredericton and about eight  
miles above Fredericton. One of the passen-  
gers by the ill-fated train gives the following  
account of the accident:

It was the up train. There were about 20  
persons on board including conductor Yerra.  
The train was going at a moderate rate of  
speed as we reached Peel. Suddenly there  
was a shock. The train had jumped the  
track, and we found that the passenger car  
was rolling down one of the worst embank-  
ments on the whole line. All was excitement.  
The car had almost reached the water's edge,  
when it was discovered that it had caught  
fire. The alarm now was very great, as it  
was feared that no one would be able to  
escape from the burning car.

The flames spread rapidly. Men  
took off their coats and tried  
to extinguish the fire, but it was no use. The  
flames had complete possession, and leaped  
from seat to seat, driving the passengers al-  
most crazy. The clothes of most of those on  
board soon caught fire, and as the parties  
rushed from one part of the car to another  
the scene was indeed terrible. A little boy  
who had managed to keep clear of the flames  
long after the clothing of many  
of the other passengers had caught fire,  
several times, in his anxiety for the safety of  
some of his friends, rushed into the flames,  
and was so badly burned that he only lived a  
short time. The car had been badly wrecked  
before it caught fire, and in its descent many  
passengers were badly hurt. The name of  
the child who was burned to death is un-  
known. There was one woman in the car  
who lost her life; she had been badly hurt  
before the car caught fire, and was unable to  
batter with the flames. Her body was so  
badly burned that only her bones  
could be seen when we escaped  
from the car. Some persons gave her name  
as Mrs. Cunningham, but this report was  
afterwards contradicted. Mr. Hacker was the  
third person who lost his life by the disaster.  
He belonged to Fort Fairfield, and is said to  
have been a much respected gentleman.  
Among those who were burned and otherwise  
injured are Mr. Hacker, of Fort Fairfield, killed  
 outright; an unknown woman burned to  
death; a child, name unknown,  
burned to death; Mr. Yerra, conductor, in-  
jured, not fatally; Jns. Turner, A. Kenny,  
Chas. Phillips, John Lovely, James Montgo-  
mery, L. W. Dow, brakeman; R. D. Clark,  
express agent, R. Raymond, John Hamilton.  
Most of those injured will recover. One man  
was badly burned about the face and hands;  
another had his arm broken and head badly  
cut; another was fearfully burned about the  
body and legs.

**Woodsstock, N.B., November 15.**—The acci-  
dent on the New Brunswick Railway last  
night was caused by a bale of bugs getting  
on the track and causing the cars to be upset  
over an embankment. The bale was to be  
left at Peel Station, and it was thrown out  
of the baggage car at the upper side. When  
the train started the bale rolled on the track  
under the wheels of the passenger car and the  
car was thrown off the track just at  
the end of the bridge. It was dragged  
across, however, and when it reached the  
other side and struck the ground it upset and  
tumbled down the embankment, drawing the  
baggage car with it. The cars rolled down  
about fifty feet. The passenger car took fire  
and was completely destroyed. The baggage  
car did not take fire, but it was badly wrecked.  
There was only one person in the car  
who left before it upset, Mr. H. T. Whitehead,  
and he was not hurt at all. There were  
fifteen persons in the car at the time, and  
all of these were more or less in-  
jured. Four persons were burned to  
death. These were Mr. Isaac Hacker, of Fort  
Fairfield; Nehemiah Parry, of Presque Isle;  
a newsboy, Baskley, of Fredericton, and a  
woman whose name is as yet unknown. The  
people at the Railway Station immediately  
rushed to the rescue and helped the unfor-  
tunate passengers, who were attempting to  
escape from the flames by climbing  
through the windows of the burning  
car which lay on its side. The car  
burned so fiercely that the  
rescuing party had to retire at times. Mr.  
Harman, of Peel, had hold of Mr. Hacker, and  
others were assisting the women to get out,  
when the flames compelled them to fly, and  
they were obliged to leave both to perish.  
Mr. Charles Phillips, of Bath, is among those  
badly hurt. A boy, whose name is unknown,  
was also seriously injured. Conductor Yerra,  
too, was badly hurt, and so was Dow, the  
brakeman. Five doctors are in attendance.  
The track has been repaired, so that the  
trains can run.

Coroner Tompkins has held an inquest and  
the following verdict was returned:—  
That Isaac Hacker, N. Perry, W. Baskley,  
and one unknown person, came to their deaths  
on November 14th near Peel station, on ac-  
count of the cars being thrown from the track  
and burned up; and that the probable cause  
was a bundle of bags on the track, thrown  
out of the baggage car door by the baggage  
master.

## DOMESTIC HINTS.

**BEEF CAKES.**—Pound some beef that is  
underdone with a little fat bacon or ham;  
season with pepper, salt, and a little shallot;  
mix them well, and make into small cakes  
three inches long, and half as wide and thick;  
fry them a little brown, and serve them in a  
good thick gravy.

**SANATOGA POTATOES.**—Take the number of  
potatoes required, peel them, and cut them in  
very thin slices; wash and wipe as dry as  
possible; fry them the same as you would  
crullers; when well browned place into a  
collander with a skimmer, and sprinkle a  
little salt on them while hot.

**TREATMENT FOR A COLD IN THE HEAD OR CHEST.**—  
A light or spoon diet should be adopted,  
and animal food and fermented or spirituous  
liquors avoided. The bowels should be opened  
with some mild aperients, and if the symptoms  
be severe, or fever or headache be present,  
small diaphoretic doses of antimonials,  
accompanied by copious draughts of diluents,  
as barley water, weak tea, or gruel, should be  
taken.

**COFFEE FOR THE TABLE.**—The roasted berries  
should not be ground until a few minutes  
before you make the liquid coffee. The coffee  
pot should be heated, which may be done by  
means of boiling water, previously to putting  
in the coffee. The common custom of boiling  
coffee is unnecessary, as all the flavor is  
extracted by boiling hot water. Should it,  
however, be placed upon the fire, it should be  
only just a minute. To clarify the coffee, add  
a shred of isinglass, or, still better, a spoonful  
of the white of an egg.

**STRENGTHENING BLANK-MANGE.**—Dissolve in a  
pint of new milk, half an ounce of isinglass,  
strain it through a muslin sieve, put it again  
on the fire, with the rind of half a small lemon,  
pared very thin, and two ounces of sugar,  
broken small; let it simmer gently until  
well-flavored, then take out the lemon-peel,  
and stir the milk to the beaten yolks of three  
fresh eggs; pour the mixture back into the  
saucepan, and hold it over the fire, keep it  
stirred until it begins to thicken; put it into  
a deep basin, and keep it moved with a spoon  
until it is nearly cold; then pour it into  
moulds which have been lined with water and set  
in a cool place till firm. This we can recom-  
mend for invalids, as well as for the table  
generally.

## FASHION GOSSIP.

Square trains will be popular for home  
toilettes this winter.

Linen collars edged with lace are worn with  
out-door costumes.

New ear-rings are in cube shapes, and all the  
new ear-rings are larger.

Silver fox and chinchilla will be the fa-  
vorite furs for trimming this winter.

The latest fancy is to trim black silk  
dresses with bands of coloured velvet.

The shorter the shoulder seams, and the  
narrower the back forms, the more fashion-  
able the garment.

Twisted silk cord is considered more sty-  
lish than the chenille varieties for edging  
hats and bonnets.

Capote-shaped bonnets, very small and  
compact, and with flat face trimming, are the  
leading style this fall.

The hair continues to be dressed closely to  
the head, and much less false hair is worn  
than was fashionable a few years ago.

Lambrequins of fashioned chintz calico  
are used with spotted Swiss muslin window  
curtains in country parlors and in bed-  
rooms.

Dressy fans, made of feathers are filled in  
with little butterfly bows, either of white or  
some delicate colour, instead of flowers, as  
heretofore.

New short costumes have no overdress in  
front, but consist of box or kilt pletings  
from the vest down, often of two materials.  
Sealskins will be much worn this winter;  
it is somewhat scarce, and correspondingly  
high this year. Scaques are worn thirty-eight  
to forty inches long.

Quilted skirts of black satin lined with  
eider down are the most desirable petticoats  
to wear with street suits. They are wonder-  
fully light in weight, and cost twelve dollars  
apiece.

Uniformity is now observed in the making  
up of suits. The top garment lives no longer  
in the single blessedness; it has become  
united to the skirt in looks and quality of  
cloth. Entire suits are now made of the  
same material.

Mr. Fulton testifies that English women  
still wear the dowdiest bonnets in the world.  
The present style is an oval or square-top hat  
large enough to come down to the eyebrows,  
and mostly covering the upper parts of their  
ears. Around the crown, almost hiding it, is  
wound an abundance of ostrich feathers and  
lace trimming.

## THE HOME DOCTOR.

**To Cure Bilious Headache.**—Drink the juice  
of two oranges, or of one lemon, about half  
an hour before breakfast every morning.

**BAD COLD.**—A medical authority asserts that  
the severest catarrh cold can be removed in  
about ten hours by a mixture of carbolic acid  
ten drops, tincture of iodine and chloroform,  
each seventy-five drops. A few drops of the  
mixture should be heated over a spirit lamp  
in a test-tube, the mouth of which should be  
applied to the nostrils as volatilization is  
effected. The operation should be repeated in  
about ten minutes, when, after the patient  
sneezes a number of times, the troublesome  
symptoms rapidly disappear.

**ACIDITY OF STOMACH.**—A sufferer for many  
years from want of appetite, acidity of the  
stomach, etc., has constitutional weakness,  
and relief can be only hoped for; the advice  
and medicine of a good physician will give  
that. Abstaining from certain articles of food  
and practice would materially help; eat no  
soups, cold dishes, like boiled, steamed or  
stewed meats, hominy, oat-meal, etc., and no  
cheese, cake, pies, fried meats, fish, spices,  
catsup, mustard, sauces; use no Indian meal,  
no spring wheat or rye; use only white winter  
wheat made into good bread; use no potatoes  
or milk for fermentations; use no warmed up  
potatoes, no fresh baked bread unless it is  
baked on dryish; use no black tea or English  
breakfast, only weak green tea, pure coffee, and  
in moderation. Remedies.—Elxir of vitriol, as  
sold by all druggists; dose five to ten drops,  
in a half-tumbler of water, after breakfast;  
four drops mother tincture of nuxvomica, in  
a tumbler of water; dose, two teaspoonfuls  
two or three times a day, a little bicarbonate  
of soda placed in the mouth and swallowed,  
and as much flower of sulphur as can be placed  
on a 3-cent piece on going to bed. Pared  
corn, boiled lean meats, baked or boiled  
potatoes, good Vienna bread, or such kind  
of bread, weak green tea, and weak pure  
coffee, and as the health improves, other  
things.

## AGRICULTURAL.

Bad soil spoils good butter.  
The specific gravity of butter-fats is always  
higher than that of meat-fats.

A calf at 6 weeks old, if properly fed, pro-  
duces the best veal.

Pulverized charcoal has a wonderful effect  
upon bloated animals.

Fancy farming may be indulged in, as a  
recreation, by men with other means of sup-  
port. Such men may pride themselves in it,  
and claim to be model agriculturists. They  
are not true farmers.

The great error in wheat husbandry consists  
in this: Sufficient time is not suffered to  
elapse, between plowing and wheat and seed-  
ing, to admit of that packing of the soil and  
that preliminary decomposition of crude vegeta-  
ble matter, which, on most soils, is an indis-  
pensable prerequisite to a good wheat crop.—  
*Letter to Exchange.*

The use of straw, or coarse hay, as a mulch,  
for protecting winter wheat during the winter  
is advisable. But care should be exercised lest  
too much straw may be used, and the wheat  
smothered. Six inches of straw would be too  
much. One inch would be enough. The ob-  
ject should be to protect the soil from  
thawing repeatedly during the winter as it  
is the frequent freezing after thawing which  
destroys the wheat.—*American Agriculturist.*

A farmer of experience says that the feet of  
a horse require more care than the body.  
They need ten times as much, for in one re-  
spect they are almost the entire horse. All the  
grooming that can be done won't avail any-  
thing if the horse is forced to stand where  
his feet will be filthy. In this case the feet  
will become disordered, and then the legs will  
get badly out of fix, and with bad feet and bad  
legs there is not much else of the horse fit for  
anything.

Bleeding a horse is generally done in the  
vein with a broad-bladed lancet; and when  
the vein is sufficiently pressed and secured, so  
as to cause it to swell, then the point of the  
lancet is sent in with the left hand, and  
cutting upward, makes all the opening neces-  
sary. When sufficient blood is taken, the cut  
ought to be squeezed together and fastened  
with a pin. By pressing the vein below the  
wound the blood will shoot out in a stream  
and fall clear into the bucket ready to receive  
it.

## THE HOUSEHOLD.

Good candles may be made thus: Melt to-  
gether ten ounces of mutton tallow, a quarter  
of an ounce of camphor, four ounces of bees-  
wax, and two of alum; and then run it into  
molds or dip the candles. These candles  
will furnish a beautiful light.

**OMLETTE.**—Slice five or six young  
onions, and bake with a little butter, pepper  
and salt, till they are quite tender. Beat up  
four eggs, add a cupful of milk, a spoonful of  
cream, two tablespoonfuls of bread crumbs,  
and the onions. Bake in an ordinary pie dish,  
and either serve it in or turn it out, and add a  
sauce—Bechamel or other.

**CRUST FOR POT-PIE, ETC.**—The crust for  
chicken or pot-pie should be always cut in  
small pieces and placed in the steamer, and  
steamed about twenty minutes, then placed  
around the meat on the platter, and the gravy  
poured over. Butter the steamer before put-  
ting in the dumplings, which should be made  
by the regular scone-biscuit recipe.

**TOMATO SOUP.**—Three pints of water, three  
pints of tomatoes; boil an hour; after boiling  
rub through a colander; add a piece of butter  
the size of an egg, a little pepper and salt,  
three pints of milk; before adding the milk  
put a piece of soda the size of a pea into  
the tomato. It will prevent the  
milk from curdling. Do not let it boil  
after adding the milk.

A funny story comes from Salem, Oregon,  
of a self-binder reaping machine. The horses  
attached ran away with it while unattended;  
they ran through a wheat field of a hundred  
acres. Strange to say the machine held to-  
gether and bound every bundle that came in  
its way, like lightning. When the team was  
stopped, the machine had cut and bound a  
hundred and fifty bundles; but the swath  
"was crookeder than the tangle of the  
Mollars."

**FISHERMAN'S OMLETTE.**—Take any small  
fish, or remains of other fish, chop them  
coarsely, with an onion, a shallot and a piece  
of garlic. Put into a saucepan with a tuff of  
herbs, add salt and pepper and moisture with  
cooked red wine or vegetable stock. Put on  
to a hot fire, boil for half an hour. Meanwhile  
knead some butter and flour 1 to eight or ten  
balls the size of a nut, and put them into a  
hot dish. Prepare eggs as usual, put them  
on the balls, pour contents of the saucepan  
over them, roll a little and serve.

For PICKLING SMALL ONIONS.—Peel some  
very small white onions and lay them for  
three days in salt and water, changing the  
water every day; then drain them and put  
them into a porcelain kettle with equal quan-  
tities of milk and water, sufficient to cover  
them well; simmer them over a slow fire,  
but when just ready to boil take them off,  
drain and dry them, and put them into wide  
mouthed glass bottles, interposing them with  
blades of mace. Boil a sufficient quantity of  
the best cider vinegar to cover them and fill  
up the bottles; add to it a little salt, and when  
it is cold pour it into the bottles onions. At  
the top of each bottle put a spoonful of sweet  
oil. Set them away closely corked.

A GOOD WAY TO COOK CHICKENS.—Take  
three or four chickens, and after cleaning and  
washing them well in cold water, split them  
down the back, break the breast bone and un-  
joint the wings to make them lie down better;  
put them in a large bread pan and sprinkle  
pepper, salt, and flour over them, put a large  
lump of fresh butter on each chicken, pour  
boiling water in the pan and set it in the  
oven. Let them cook until very tender and a  
rich brown color; then take out on a large  
platter, put on more butter, set in the oven to  
keep warm; put some sweet cream in the pan  
and add as much hot water as you think nec-  
essary for the quantity of gravy you desire,  
the more cream and the less water the better  
the gravy. Thicken the flour; put a pint of  
gravy on the chickens. They must be put on  
the table very hot.

The Ontario Government has let its con-  
tract for printing to the Presbyterian Printing  
Company, and for bookbinding to Mr. W.  
Warwick.

COME ALL!  
COME ALL!

Never has such a cheap sale been witnessed in  
Montreal. Considering that the season is far  
advanced, and that we have a large stock of Fall  
and Winter Ready-made Clothing, we prefer  
selling them under cost, rather than keep them  
on our shelves. All the goods that we offer for  
sale are manufactured by our Establishment.  
All these goods will be sold cheaper than whole-  
sale houses can sell them for. This sale will  
certainly be the most extraordinary that has  
ever taken place in Montreal. As it is impossible  
to detail all the goods which we offer for sale, we  
will merely mention the principal articles on the  
following list.

## PRICE-LIST.

## Overcoats.

Winter Overcoats in Blue, Black and Brown  
President Cloth, with or without velvet collar,  
with or without trimming attached and made  
up in the latest style, quite a new thing which  
we offer for sale at \$5.00.  
Winter Overcoats in Beaver Cloth of different  
shades, heavy, double or single breast, with  
velvet collar, \$6.75.  
Winter Overcoats in Fancy Nap, velvet col-  
lar, just received, latest styles, nothing  
newer, just received, latest styles, velvet col-  
lar, \$7.50.  
Winter Overcoats in Grey and Brown Serges,  
goods that cannot be found elsewhere, well  
cut, \$5.25.  
Winter Overcoats, Diagonal Tricot, latest  
styles, best linings with plain or fancy hem-  
ming, buttons to match, \$6.50.

## Usters.

Winter Usters in Blue, Black and Grey Naps,  
heavy, well lined and well finished, \$5.50.  
Winter Usters in Fancy Naps of all shades,  
just received, extra heavy, \$7.00.  
Winter Usters in Irish Frieze, lined with  
checked and plain tweed, \$7.25.  
Winter Usters in heavy Brown and Grey  
Serges, the newest and best goods out, fancy  
trimming, finished in the latest styles, \$8.00.

## Pants.

Pants in heavy and dark Tweeds, very service-  
able, all sizes, at half price, \$1.25.  
Pants in Fines, Checked, Striped or Plain  
Tweeds, very neat, at half price, \$1.00.  
Pants in Tweeds, all-wool, manufactured at  
Sherbrooke, nothing better to wear, best qual-  
ity, at half price, \$2.00.  
Pants in Scotch and English Tweeds of all  
shades, of a narrow or broad shape, at half  
price, \$2.50.

## Suits.

Suits in heavy dark Tweeds, made in the new-  
est styles, Hunting or Sport Coats, at half-price,  
\$3.50.  
Suits in Checked, Striped or Plain Tweeds,  
different styles, at half-price, \$6.75.  
Suits in Scotch and English Tweeds, nothing  
so nice and so new, latest styles, at half-price,  
\$8.00.

## Children's Overcoats and Usters

Will also be sold very cheap; also, UNDER-  
SHIRTS, DRAWERS, BRACES, SHIRTS from 25 cents and upwards.  
This sale will only last two weeks, you ought to  
avail yourself of it, for you will never have the  
same chance.

## THE STORE WILL BE OPEN FROM

9 a.m. until 9 p.m.  
The prices will be marked on the goods in red  
chalk pencil.

## Only One Price will be Asked.

## FOR CASH ONLY.

The Sale will begin on the 11th  
NOVEMBER

—AT—

I. A. BEAUVAIS,

190-ST. JOSEPH STREET-190

July 23 50-10

MULLARKY & CO.,

MANUFACTURERS OF  
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No. 8 St. Helen Street, Montreal.

FOGARTY & BRO.,

BOOT & SHOE MANUFACTURERS,

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WHOLESALE MANUFACTURERS OF  
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No. 6 LEMOINE STREET,

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Custom Boot and Shoe-Maker.

680 CUAIG STREET,

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All Orders and Repairs Promptly Attended to.

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Orders from Town and Country solicited, and  
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Painting, Glazing, Paper-Hanging.

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