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HALIFAX, N. S.

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FURNESS Line of SteamersBetween Halifax and London.
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 HALIFAX & WEST INDIA S.S. LINE,
 Between Halifax, Bermuda, Turks Island and Jamaica.
 Also Between Halifax and Havana.
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Use Scott's and Watkins' Codes.

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New Fall Suitings just opened, Scotch and Canadian
 Tweeds, Nova Scotia Homespun, &c., &c.,
SUITS MADE TO ORDER.

UNDERCLOTHING IN GREAT VARIETY.

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Consulting Engineer.

All kinds of DRAUGHTING neatly executed.
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FOWLER'S
FRAGRANT DENTALINE,
 The Newest, Nicest, Cheapest, and Best
TOOTH WASH.

Just as large a bottle as Zozodont and only

35 Cts. PER BOTTLE.

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HATTIE & MYLIUS,
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DYES!

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

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

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

NATIONAL COLONIZATION LOTTERY.

Under the Patronage of Rev. Father Labelle
 Established in 1864, under the Act of Quebec,
 32 Vict., Chap. 36, for the Benefit of
 the Diocesan Societies of Colonization of the Province
 of Quebec.

CLASS D.

The 17th Monthly Drawing will take place
 On WEDNESDAY, November 21st, 1888.
 At 2 o'clock, p.m.

PRIZES VALUE, \$50,000.

Capital Prize—1 Real Estate worth \$5,000.00

LIST OF PRIZES.

1 Real Estate worth.....	\$5,000	\$5,000
1 Real Estate worth.....	2,000	2,000
1 Real Estate worth.....	1,000	1,000
4 Real Estates worth.....	500	2,000
10 Real Estates worth.....	300	3,000
30 Furniture Sets worth.....	200	6,000
60 Furniture Sets worth.....	100	6,000
200 Gold Watches worth.....	50	10,000
1000 Silver Watches worth.....	10	10,000
1000 Toilet Sets.....	5	5,000

2307 Prizes worth \$50,000.00.

TICKETS \$1.00.

Offers are made to all winners to pay the prizes
 cash, less a commission of 10 per cent
 Winners' names not published unless specially
 authorized.

DRAWINGS ON THE THIRD WEDNESDAY OF EVERY MONTH.

S. E. LEFEBVRE, Secretary,
 OFFICES—19 St. JAMES ST., MONTREAL, CA.

J. J. McLELLAN,

117 Argyle Street, Halifax.

Headquarters for WRAPPING PAPER
 PAPER BAGS, TWINES, &c.

HOME AND FARM.

No time should now be lost in making hen-houses warm and comfortable for the coming winter. Shingles are probably the best roofing for a fowl-house, and tarred paper nailed in strips, clap-board fashion, and secured by laths nailed on perpendicularly about a foot apart, makes a weather-proof and tolerably warm siding. Shingles, if whitewashed twice a year, will last a long time.

If a poultry-house has an earthen or gravel floor, dig it out till clean, fresh bottom is reached, wheel off the old material, and fill up with fresh screened gravel, if obtainable, as dry as possible. The fouled gravel makes excellent top dressing for meadows, or for clayey soils that need to be lightened.

Put some dry earth into old barrels, and store in a dry place to use for dust-baths during the winter. Road dust gathered in a dry time is a good material for this purpose. A good dust bath can also be made of fine sifted coal ashes with a table spoonful of sulphur added to each box. After the fowls have used it well, say from a fortnight to a month, it can be used for sprinkling on the roost platforms, though if so used, we would advise adding a little fresh sulphur.

Do not spare kerosene or carbolic acid on the walls and porches, if your fowls have any lice about them.

Fallen leaves, if they can be gathered in dry, or dried after collecting, make a good fowl house litter. They make a good scratching material to scatter the grain in, though some farmers prefer chopped hay or straw.

A mixture of potatoes and apples cooked soft, and made into a stiff mash is highly spoken of in that excellent agricultural journal, the *New England Farmer*, as a good variation in food.

Keep your poultry house well whitewashed, and, if possible, have a window in the south side. Cleanliness is all important, light is scarcely less so, and it may reasonably be presumed that fowls are not insensible to the cheerful influence of what sunshine they can get in this manner, which is probably one of the health-giving properties of light.

The farmer who would make rural pursuits attractive to his sons, and induce them to continue farmers, should surround them with pleasant associations and give them a share in the profits. He should not make them mere drudges as a matter of convenience to himself.

There will be a fair average crop of potatoes in New England. According to the *New England Homestead*, the yield is below the average in New York; not a full crop at the West; rot doing much damage to the late crop in the East. The prices range from 30 to 60 cents. The crop in Great Britain and Europe is very short. The *Homestead* thinks there will be a gradual advance to 75 cents a bushel at Boston and New York.

Save and cook the small potatoes for the pigs.

It is never safe to drive a young or spirited horse with a loose rein.

Lawns are best made by following nature's suggestions. If she has made a swale so be it. If she has rolled up a mound let it alone. We have only to remove roughness and inequalities.

Good cider vinegar can be made only from good cider. Cider made from ripe apples is stronger than that made earlier, when the apples are yet green.

We do too many things without thought. We pile up the food before our animals, and do not take heed how they eat, or how much, or what the effects are.—*F. D. Curtis.*

A correspondent of the *New York Tribune* says that flower lovers with rarely an exception injure their plants under glass with an excessive heat and mistaken kindness.

Where persons have fancy fruit to ship, it pays to have the name of it printed neatly and laid in the case on the top of the fruit. The buyers are pleased with this idea, and it helps them to sell it also.

Good cider is a wholesome and pleasant beverage, and the following remarks on its treatment are worth extracting from an exchange:—

"There are many different ways of preventing fermentation, but in any case the cider ought to stand in large, open casks long enough to ferment slightly, so as to cause a considerable scum to rise to the surface, when it may be skimmed off, and also give time for the sediment to settle at the bottom before anything else is done with it. Nothing is more important than to abstract by natural means the minute particles of pomace that are held in solution by the cider.

A quite effective way of cleansing the cider and preventing after fermentation is to scald it just after it has been slightly fermented and settled. To do this it may be drawn off or dipped out of the casks into large copper kettles, or for large quantities an old copper still, holding three or four barrels will be better. When fire is applied the heat will cause a large amount of scum to rise at once to the top to be skimmed off.

The heating should cease as soon as the boiling point is reached, when the cider is again placed in clean open casks to stand and settle until it becomes entirely cold, when it may be drawn into barrels and tightly bunged.

The effect of the scalding, if done at the right time, is two fold. It thoroughly cleanses the cider and stops the fermentation at the right point; leave it a sweet and pleasant drink. While the cider thus treated will after