The Intricacies of Law.

'George,' said his father, with a countenance more in sorrow than in anger, 'George, some one has cut down my favorite cherry tree. Do you know anything about it?'

Young Washington did not quail before his father's accusing glance. He looked him straight in the eye, and an expression of honest resolution gleamed in the clear eyes and frank countenance.

'My father,' he said, 'I will not deceive you. I do know something about it, but that is not the issue at all. You have, in effect, charged me with being privy to the destruction of your favorite tree. Now the question is, since you have filed information and laid this charge against me, what do you know about it?'

'I know that you have a hatchet,' replied his father sternly. I know what a boy with a hatchet is liable to do. I know that some one has cut down my favorite cherry tree—'

'Stop right there,' interrupted the future father of his country. 'You say this was your tree?'

'I do.'

'How came it yours?'

'I planted it.'

'Now, sir, are you certain it was not on the farm before you came here?'

'No, sir, it was not.'

'Then why did you say so?'

'Why did I say what?'

'That's right; evade, quibble, crawl out of it, somehow. All right. If you don't want to answer a fair, plain, simple question, you don't have to.'

'But I didn't say it was on the farm when I came here.'

'Oh, very well deny it. Is there any other retraction you would like to make?'

'I don't retract anything. I merely declare that I never said that tree was on the farm when I came here.'

'Oh, well father, don't get excited and talk loud. You may go back on your entire statement if you wish. Perhaps you will next try to make us believe that this farm wasn't here either when you came?'

'Why, of course it was here. I don't—'

'Didn't you say a moment ago that it wasn't?'

'That was the tree.'

'Ah, yes; you turn it off on the tree now. You've been talking about the tree all this time, then?'

'Why, certainly I have.'

'Then you just admitted that it was here when you came here?'

'No, my son; that was the farm.'

'But not half a dozen questions ago you admitted that. You said in these very words, 'Why, of course it was here,' did you not?'

'I said those words, but I was speaking of the farm.'

'And yet you said but this very moment that all this time you had been talking about the tree. It is useless to continue this examination. My father, of all human vices, lying is the commonest, and I doubt not it is the worst. It blunts our moral sensibilities; it leads us to distort and exaggerate simple statements of fact; it blurs our powers of intelligent observation, until even a man of ordinary scholarship and intellectual development is unable to tell whether he is talking about a farm or a cherry tree. The complaint is dismissed. I doubt very much if you can even establish the fact that you ever owned the tree. Go to the nursery, and if you intend planting a tree in the place of the one you imagine you have lost, you had better take a man with you to show you the ground lest you might plant the tree in your hat. You may go.'

Sadly the old man turned away, but he told the man who helped him plant the new tree that if he had a hundred boys he wouldn't let another one of them study law.—[Robert J. Burdette.

Stay on the Farm.

The disposition of so many young men to leave the farm and come to the city is not creditable to their intelligence, every city in the country is overcrowded with this class of helpless young men. They grow up on the farms with no idea of the trials and temptations that beset their class in the large cities. They think they can live in the cities without the toil and drudgery they say is a part of farm life. There are many ways of living in a city, but there is but one honorable way, and that is surmounted with as many trials and hardships as earning one's living on the farm, and that is to earn it honestly. A young man without a trade will find he has to work harder to make both ends meet in the city than on a farm.

The young man who thinks the world owes him a living and that the obligation will be canceled in the cities, makes a mistake, that is often taught too late. There is no more room for idlers in the city than on the farm. The criminal class receives some of its most vicious recruits from young men who thought they were too smart to be farmers, come to the city, found they had made a mistake, dropped into bad company, and will end their lives on the scaffold or in the penitentiary.

No, young man, you are not too smart for the farm. The smartest man that ever lived hadn't sense enough to reach perfection in farming. Be independent. While there is always something to do on a well-regulated farm, if you have a leisure moment, use it in study or selling the many kinds of goods you will find that are especially made for your benefit You can always find something to do if you want to work. If you don't, we have no time to reason with you.

Malarial poison can be entirely removed from the system by the use of Ayer's Ague Cure, which contains a sure specific in the form of a vegetable product, used by no other remedy. Warranted.

A Life Saving Present.

Mr. M. E. Allison, Hutchinson, Kan., owed his life by a simple Trial Bottle of Dr. King's New Discovery, for Consumption, which caused him to procure a large bottle, that completely cured him, when Doctors, change of climate and everything else had failed. Asthma, Bronchitis, Hoarseness, Severe Coughs, and all Throat and Lung diseases, it is guaranteed to cure. Trial Bottles at J. Wilson's drug store. Large size $1. (1).

Household Hints.

Bananas may be stewed and canned. They make in this form an excellent flavoring for apple pies.

Mustard as a relish is rendered still more piquant if mixed with horseradish vinegar, with a pinch of cayenne pepper.

The operation of stoning raisins may be hastened greatly if a glass of water stands conveniently near, so that you can dip your fingers into it at intervals.

A sauce that is good for almost all kinds of boiled puddings is made by beating one quarter of a pound of butter and the same quantity of sugar together till they are like cream. Then mix a wine-glass of brandy, rum, or wine with them.

Brass crescents that have been used for decorative purposes and have become tarnished may be made to do further service by covering them with embroidery silk. It is a trifling matter to do this with the help of a crochet needle.

The prettiest way to arrange curtains in a doorway is to have two instead of one, and to tie these back with ribbons or with handsome bands which are manufactured expressly for the purpose. The curtains should be tied back quit high, and not in the old style.

A pretty tidy is made of blue all-wool Java canvas; fringe the edge all around; then arrange as gracefully as possible the daisies, which you can buy all ready for applying. The stems and little bits of vines for filling are worked in Kensington stitch; yellow and white daisies may both be used.

Green ginger may be made into delicate preserves by removing the skin with a sharp knife. Then boil the ginger in water until it is quite soft, slice it very thin and boil it in a syrup made of one pound of sugar and half a pint of water. When the ginger looks clear it is boiled long enough.

Tomato chow-chow is made of six large tomatoes, one large onion, one green pepper, one tablespoonful salt, two of brown sugar, and two small tea-cups of vinegar. Peel the tomatoes, cut them into small pieces, and chop the onion and pepper very fine; stew gently with the vinegar, etc., for an hour.

An entree of merit is made of cabbage and tomatoes. Chop the cabbage very fine, add a very little water to it, put it into a kettle, and let it boil gently. When the cabbage is about done, and the water nearly evaporated, add stewed tomatoes. Have twice as much cabbage as tomatoes. Stir this carefully, and send to the table hot. This is particularly suitable to serve with corned beef and bacon.

A delicious way to serve salmon is to cut it in slices two or three inches thick. Put these into a baking dish with little lumps of butter put on each slice, some chopped parsley, a small onion minced very fine; plenty of pepper and salt are also to be scattered over the fish. Bake until the fish is flaky. It is an improvement if it is basted often. Drain the fish before putting it upon the platter. Tomato sauce may be served with it if you choose.

Dinner for Eight.

Cream Tomato Soup.—Use knuckle of veal and beef bone for soup. Boil slowly with celery, strain, and add part of can of tomatoes. Cook half an hour. Strain again. Mix one tablespoonful of cracker powder with a cup of cream in a bowl. Add it to some of the soup; mix thoroughly, and pour all back into the pot. Boil a few minutes gently, and serve.

Mutton Cutlets with French Beans.—Cut the cutlets out of a piece of the best end of a neck of mutton. They should be less than half an inch thick, and neatly trimmed, with not too much fat left on them. Give them a few blows with the bat, and grill them on or near the front of the fire, which should be clear and fierce, so that each cutlet be full of juice when cut. Sprinkle with salt, and arrange them in a circle on the dish, overlapping each of them, round a heap of French beans prepared as follows: Boil them in plenty of salted water. When done drain them thoroughly, and toss them in a saucepan for a few minutes with a large piece of butter, add parsely finely minced, a sprinkling of pepper, and the juice of a lemon. Serve with currant jelly.

Snow Pudding.—Soak half box of Cooper's gelatine in a pint of cold water in a deep pan, then let it stand fiifteen minutes, then set on the range till it is hot without boiling, then take it off, let it cool a little and beat to stiff froth, with two and a half of pulverized sugar and the juice of four lemons. The whites of the eggs are to be mixed with the beaten gelatine, then all beaten together for half an hour and put in moulds to harden. Take the three yolks of the eggs, and a quart of milk, to be made in a thin custard, and flavor with the grated peel of one lemon, to be used as a sauce for the pudding, or rich cream may be poured over instead.

Corn Starch Cream Pudding.—Three pints of milk, two large tablespoonaful of corn starch, the yolks of three eggs, nearly a teacup of fine white sugar, a teaspoonful of vanilla, large pinch of salt. Separate the whites from the yolks, and keep in a cool place till the pudding is done. Beat the eggs and milk together, but don't let it boil until the corn starch and sugar have been put in, and be sure and let it be cooked enough, then make a stiff meringue and put over the pudding, and set it in a warm not hot oven, and let it slightly brown. To be eaten cold.

Plumb Pudding.—One and a half pounds of suet, same quantity of raisins, same of currants, all chopped very fine; two pounds of stale bread crumbs, half pound of flour, half pound of sugar, a little finely chopped citron and some pounded cloves and ginger; mix them well together, and beat five eggs, add to them a pint of sweet cider boiled down with a pint of the sugar to rather more than half a pint, which pour in and well mix. Do not put more liquid, though it may seem dry; press it firmly into the moulds, tie over and put into boiling water; keep them boiling five hours; they can then be hung up till required, but should be boiled another two hours the day they are served.

French Rice Pudding.—Pick and wash in two or three waters a couple of handsful of rice, and put it to cook in rather less than a quart of milk, sweetened to taste, and with the addition of thin rind of one lemon, cut in one piece, and a small stick of cinnamon. Let the rice simmer gently until it has absorbed all the milk. Turn it out into a bowl, and when cold remove the lemon rind and cinnamon. Then stir in the yolks of four eggs and one whole egg beaten up, add a small quantity of candied citron cut into small pieces, and mix it well in. Butter and line a plain tin mold, put the mixture into it and bake in a quick oven for about half an hour. To ascertain when the pudding is done, insert a bright trussing needle into it; it will come out clean when the pudding is done.

Mince Pies without Meat.—Three pounds of apples, three pounds of raisins, three pounds of currants, one and a half pound of suet, one and half pound of sugar, and a little mixed spice, each to be well chopped, and then mixed together with a little chopped candied peel, a few pounded almonds, and half a pint of cider boiled with sugar, or liquid currant jelly.

Pumpkin Pie.—Cut the pumpkin in half, put it in a dripping-pan, skin side up (after seeds are removed), in a slow oven; bake until all the good can be easily scraped from the rind with a spoon; if it is as brown as nicely baked bread, all the better, mash finely, and to one quart add one quarter pound of butter while hot; when cool sweeten to taste; one pint of milk or cream (if cream be used three eggs are sufficient; if milk, four eggs will be better), beat them separately, stir in yolks, two teaspoonsful of ginger, one of nutmeg, add the whites of the eggs, stirring but little after they are added to the mixture; bake in a quick oven.

Fig Pudding.—Take half a pound of the best figs, wash them and chop them fine, two teacupfuls of grated bread (crusts for one may be used), half a cup of sweet cream, one cup of sweet milk, half a cup of sugar; mix the bread crumbs with the cream, then stir in the figs, then the sugar, and the last thing get in the milk; pour into a mold or pudding dish, and steam for three hours.

Loss and Gain.

CHAPTER I.

"I was taken sick a year ago
With bilious fever."

'My doctor pronounced me cured, but I got sick again, with terrible pains in my back and sides, and I got so bad I

Could not move!

I shrunk!

From 228 lbs. to 120! I had been doctoring for my liver, but it did me no good. I did not expect to live more than three months. I began to use Hop Bitters. Directly my appetite returned, my pains left me, my entire system seemed renewed as if by magic, and after using several bottles I am not only as sound as a sovereign, but weigh more than I did before. To Hop Bitters I owe my life.'

R. Fitzpatrick.

Dublin, June 6, 1881.

How to Get Sick.—Expose yourself day and night; eat too much without exercise; work too hard without rest; doctor all the time; take all the vile nostrums advertised, and then you will want to know *how to get well*, which is answered in three words—Take Hop Bitters. 1m

Salt Rheum Cured.

Are you troubled with Salt Rheum, Rough Skin, Pimples or Canker Sores; if so, go at once to Geo. Rhynas' Drug Store and get a package of McGregor & Parke's Carbolic Cerate. Price 25 cents. It was never known to fail. b

National Pills is the favorite purgative and anti-bilious medicine, they are mild and thorough. 1m

To the Ladies.

McGregor & Parke's Carbolic Cerate will cure any case of Pimples on the face or Rough Skin on either hands or face and leave them soft as silk. It will also heal any sore when all other preparations fail. Thousands have tested it. Ask your druggist for McGregor & Parke's Carbolic Cerate, and do not be persuaded to take anything else claimed to be as good. It is but 25 cents per box at G. Rhynas Drug Store. 2m

New Life for Functions Weakened by Disease, Debility and Dissipation.

The Great German Invigorator is the only specific for impotency, nervous debility, universal lassitude, forgetfulness, pain in the back or sides, no matter how shattered the system may be from excesses of any kind, the Great German Remedy will restore the lost functions and secure health and happiness. $1.00 per box, six boxes for $5.00. Sold by all druggists. Sent on receipt of price, postage paid, by F. J. Cheney, Toledo, Ohio, sole agent for United States. Circulars and testimonials sent free. Sold by Geo. Rnynas, sole agent for Goderich 3m:

In the history of medicines no preparation has received such universal commendation for the alleviation it affords, and the permanent cure it effects in kidney diseases, as Dr. Van Buren's Kidney Cure. Its action in these distressing complaints is simply wonderful. Sold by J. Wilson. 2m

A Crying Evil.—Children are often fretful and ill when Worms is the cause. Dr. Low's Worm Syrup safely expels all Worms. 1m.

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A Great Discovery

That is daily bringing joy to the homes of thousands by saving many of their dear ones from an early grave. Truly is Dr. King's new Discovery for Consumption, Coughs, Colds, Asthma, Bronchitis, Hay Fever, Loss of Voice, Tickling in the Throat, Pain in Side and Chest, or any disease o the Throat and Lungs, a positive cure. Guaranteed. Trial Bottles free at J. Wilson's Drug Store. Large size $1.00. (6)

Washington, D.C., May 15th, 1880.

Gentlemen—Having been a sufferer for a long time from nervous prostration and general debility, I was advised to try Hop Bitters. I have taken one bottle, and I have been rapidly getting better ever since, and I think it the best medicine I ever used. I am now gaining strength and appetite, which was all gone, and I was in despair until I tried your Bitters. I am now well, able to go about and do my own work. Before taking it I was completely prostrated.

Mrs. Mary Stuart.

Thousands Say So.

T. W. Aitkins, Girard, Kan., writes: 'I never hesitate to recommend your Electric Bitters to my costomers, they give entire satisfaction and are rapid sellers.' Electric Bitters are the purest and best medicine known and will positively cure Kidney and Liver complaints Purify the blood and regulate the bowels No family can afford to be without them They will save hundreds of dollars in doctor's bills every year. Sold at 50 cts. a bottle by J. Wilson. [3]

Well Rewarded.

A liberal reward will be paid to any party who will produce a case of Liver, Kidney or Stomach complaint that Electric Bitters will not speedily cure. Bring them along, it will cost you nothing for the medicine if it fails to cure, and you will be well rewarded for your trouble besides. All Blood diseases, Biliousness, Jaundice, Constipation, and general debility are quickly cured. Satisfaction guaranteed or money refunded Price only fifty cents per bottle. For sale by J. Wilson. [5]

Cingalese.—A name well known in connection with the Hair Renewer, which restores grey hair to its natural color by a few weeks use. Sold at 50 cents per bottle by James Wilson. 2m

These are Solid Facts.

The best blood purifier and system regulator ever placed within the reach of suffering humanity, truly is Electric Bitters. Inactivity of the Liver, Biliousnes Jaundice, Constipation, Weak Kidneys, or any disease of the urinary organs, or whoever requires an appetizer, tonic or mild stimulant, will always find Electric Bitters the best and only certain cure known. They act surely and quickly, every bottle guaranteed to give entire satisfaction or money refunded. Sold at fifty cents a bottle by J. Wilson. [4]

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Goderich, March 27th, 1884. 1836-2m

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Payments may be made in LAND GRANT BONDS, which will be accepted at ten per cent. premium on their par value and accrued interest. These bonds can be obtained on application at the Bank of Montreal, Montreal; or at any of its agencies.

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CHARLES DRINKWATER, Secretary.

1927-3m

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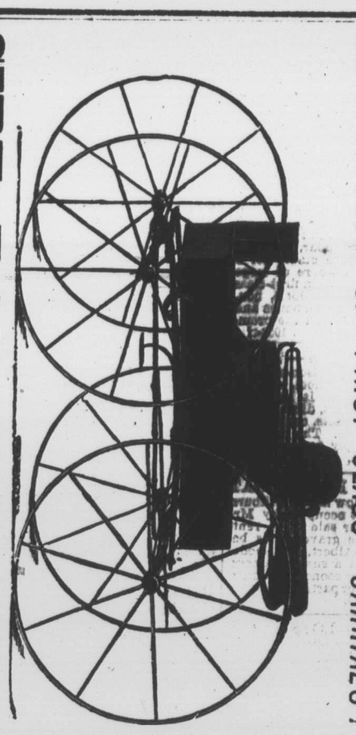

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