#### HOW THE STEAMER LAKE SUPERIOR GROUNDED.

would rather have had the pilots generally employed by the firm, Pilots Cline and Doherty. To a question he said if he came into port and there was no pilot ne would undertake to dock the ship himself. To Mr. Coster, Capt. Thompson said he

believed the accident was due to the order given to port the helm.

To Mr. Mahoney witness answered a number of questions regarding the bringing of the boat into the harbor.

#### Chief Officer Turnbull.

The next witness was James Turnbul the next witness was James Turnoun chief mate of the Superior, who also had been examined before the pilot commis sioners. He thought if he was captain he would have taken the ship into her berth. As far as he knew a vessel coul dock in St. John at any time of tide.

#### The Third Officer.

G. P. Blake, third officer, stated heard the pilot give the order to port the thelm, and he saw the order carried out. The vessel shifted to starboard. He heard the captain afterwards say: "Steady, and hard to starboard." This brought the was not clear on other matters. When she took the ground, to the best of his knowledge, the vessel was going ahead.

The court then adjourned until 3 o'clock.

## Afternoon Session.

When court re-opened every seat in the room was occupied and a large number of people had to stand.

#### Capt. Clarke of the Neptune.

Capt. Clarke of the Neptune.

Captain Thomas Clark, of the tugboat Neptune, was called. He said he held a master's certificate and was attending the quarantine officer on the day the Lake Superior went ashore. He went alongside the steamer after she struck. The tug Lord Roberts took a hawser from the steamer and witness took one from the Roberts to endeavor to tow the steamer off the mud. He has seen heavier freshets in the harbor than that running when the steamer grounded. The latter was nothing out of the ordinary spring freshet. The freshet does not go right straight down the harbor north and south, but branches round Reed's Point, about southeast. If a ship keeps in the centre of the harbor she should be all right, but if she keeps over towards the Ballast wharf she will sag off to the eastward. In the position off to the eastward. In the position the Superior was when he saw her—nearly side on to the current—he did not think any anchor would hold her. He thought the tide was runn including the ebb tide.

#### Capt. Stevens of the Lord Roberts.

Captain Frank Stevens, of the tug Lord Roberts, said he held an inland cer-tificate. He was about 100 feet from the Superior when she was coming up the harbor. He did not think she would dock then as it was too late on the tide.

## Harbormaster Taylor.

Captain Charles Taylor, harbor master, Captain Charles Taylor, harbor master, saw the ship coming in the harbor and saw them let go the anchor about the southern part of the Government pier. The freshet was not out of the ordinary He should judge it was a six knot current at the time of tide. He did not think that all the steamers in the harbor could have docked her at that time of tide. It was proper to anchor the ship bor could have docked her at that time of tide. It was proper to anchor the ship then, but not at the place where the Superior's anchor was dropped, she was too far to the eastward and too far down the harbor. In the position that the ship was in at the time the anchor was let go he did not think that both would have have the way them. dition of affairs continues, cheese will no longer be king in this country, but butter. No Canadian trade is more hopeful today than that of export but-

## The Second Officer.

James Moore, second officer of the Superior, held a master's certificate for 17 years; was on duty when they took the pilot; was aft when the ship went ashore, did not see the anchor dropped, and was not aware of the ship being ashore until shortly after she struck.

A. Nelson, carpenter, of the Superior, said he was under the forcastle head at the time of the accident; let go the anchor from orders given by the chief officers. He let go the port anchor when 90 fathoms of chain had gone out on the starboard anchor—30 fathoms went out on the port anchor—more would have gone out but the ship struck.

John McGowan, boastwain of the Su-perior, said he did not know how the ship was heading when she came up the harbor. He had visited the port more than a dozen times. In his opinion the than a dozen times. In his opinion the ship was anchored too far down. He did not know the ship was ashore; could not see, having been under the forecastle head. He saw the tugs trying to tow the ship off when he came up on the fore-castle head. The Superior steamed about

The Chief Engineer. John Harraghy, chief engineer of the Superior, produced his log, and said the engines were going full speed astern at 4.54 o'clock and stopped at 5.05; ship fast on shore. The usual full speed is about 12½ knots.

William Gibb, second engineer, knew are hampered in findin nothing further than the evidence given are hampered in findin sults for the least cost.

by the chief engineer.

Benjamin H. R. Hood, 3rd engineer, corroborated the chief's evidence.

Michael Matthews, boastwain's mate, was sending up baggage from below when the ship struck and did not know any-

thing about the accident.

William Carting, a donkeyman a board the ship, was asleep when the ship came in and did not wake up until a couple of

in and did not wake up until a couple of hours after she went aground.

Julus LeBarre, quartermaster, was at the wheel coming up the harbor. Got an order from the pilot to port helm and later on got orders to hard astarboard the helm from the captain, before the anchor was dropped. Thought the pilot gave order to drop starboard anchor; he kept the helm hard astarboard when she went ashore. He heard the captain say to the pilot that the vessel was ashore. to the pilot that the vessel was ashore. The order to starboard the helm was given right after the order to port. The

ship ordinarily steered well.

Mr. Mahoney—The pilot gave the to port and then steady, then the ordered from the steady, then the captar ordered me to hard astarboard. The third officer passed the word for the pilot and captain. Coming up the harborshe steered straight. The order to steady after port, did not steady her and she did not steady until the helm was put The court was here adjourned until

Tuesday morning at 10 o'clock.



Concerning the use of farm separators in connection with creameries Dairy Commissioner McConnell of

Minnesota says: hand separator is a problem that we must wrestle with. The advantages of the hand separator are many, yet we seriously doubt, when all things are considered, whether they are going to drive away all the ills that the flesh is heir to. We must concede that the product of a creamery that depends upon hand separators is not as good; consequently it brings a less price in the market. This works an injustice to the dairyman who hauls his milk regularly to the creamery. This, however, can be reduced to a minimum by delivering the cream as often as the milk is required to be delivered. We can see no reason why cream should not be taken to the creamery as often and in as good condition as milk."

The point that Mr. McConnell makes relative to the delivery of the cream to the creamery every day is a very important one, says Hoard's Dairyman. Farmers who buy farm sep-arators will make no profit in the transaction if they hold their cream so ong that its flavor is injured and a loss ensues in the price of the butter.

Kansas Dairy Cows. Secretary Coburn of the Kansas state board of agriculture reports that the average yearly product of the Kansas dairy cow is \$9.65. They have been mostly bred for beef or are the "dual purpose" cows which Professor Shaw so much admires and what we should call "scrubs" of no particular breed, giving a calf every year, a little milk and some cow beef when killed. Several creameries reported that the average amount paid patrons for the milk in the year was about \$20 per cow. At the Agricultural college they had an average receipt of \$37.75 per These were scrub cows. One scrub cow which they bought for \$30 returned \$60.88 for butter fat in 1898, which was \$40.37 above the cost of her food. They were well fed and well cared for, of course. One trouble with scrub cows is that they usually get the scrubbiest

kind of food and care, which makes a mighty poor combination. Canadian Cheese Producers. The cheese markets show no improvement, though exports so far this season show a falling off of over 260,-000 boxes, writes J. W. Wheaton of Ontario. From 81/2 to 87% cents were the ruling figures at the local markets last week. On the other hand, our butter exports show a large increase, over 155,000 packages this season to date (Dec. 20), as compared with the same period in previous years. Choice creamery is selling at from 20 to 21 cents per pound to the export trade. If this



The successful dairyman knows pret ty accurately just the ratio of milk production of his herd for each month of the year, and he will furthermore ascertain the relative amount of milk and cream given by each individual cow. It is absolutely necessary that the record should be kept, and then intelligent methods can be adopted for diminishing the falling off of milk in fall and winter. Unquestionably the food problem is at the bottom of this falling off, but we have found out that by artificial methods of feeding we can to a large extent correct this. The cow that has a good winter's supply of ensilage, roots, hay and grain is not apt to fall off much in the quality or quantity of its milk. But the question of feeding the winter cows with good | it a thorough trial. milk producing food is also one of expense. No dairyman could fail to prepare a winter diet that would keep the supply almost up to the standard of the summer if he chose liberally of all the foods in the market. But the most costly foods are generally those which give the best results. Consequently we are hampered in finding the best re-

Large and Small Cows There are those who are very zealous for the large cow. It has been stated that they necessarily require more to keep them; also that a cow's food either produces milk, fat in the milk or on her back, says E. Van Alstyne, superintendent of the pan-American dairy test. The following will be interesting in this connection: The Holstein cows Meg and Inka Mercedes weighed 1,362 and 951 pounds respectively. The former ate \$34 worth of feed and made 282.84 pounds (estimated) butter, worth \$70.71, or 900.61 pounds solids, worth \$81.05; the latter ate \$32.37 worth of feed and made 288.34 pounds (estimated) butter, worth \$72.08, or 943.43 pounds solids, worth \$84.90. Meg gained in weight 101 pounds, Inka 72 pounds. In this case the large cow ate but \$1.63 more feed, yet for it gave \$3 less value in her butter and \$5.48 less in her solids and had only 29 pounds of meat to her credit, worth, at 3 cents per pound, 87 cents. What did she do with her feed?

Get Rid of Poor Cows. If you have an unprofitable cow, the sooner you get rid of her the better. It is a losing business to feed a cow that will not pay for her keep.

## SLOPPING HOGS.

How He Does It. A writer wishes that some one would invent a cheap way to mix slop, and John M. Jamison discusses the question as follows in National Stockman: He speaks of having 175 hogs on his farm to care for this winter when feed is high. Now, if he puts slop for these through a barrel or tank, mixing it in that way before he gives it to them, I do not wonder that he wishes for a cheap mixer. He also finds a V trough a wasteful one. The use of this trough I have in the main discarded on account of the waste from it. I find after many years' experience in handling slop that the pig is the best and cheap est mixer. But the mixing by the pig cannot be done in a V shaped trough without too much waste. The right kind of a trough for this is one with a flat bottom. Ten inches wide is about right, with the sides four inches above the bottom of the trough, making them any desired length. I have them from 3 to 12 feet long; 6 to 8 is long enough, as they are easier to handle. For ease and convenience in doing the work the pigs or hogs should be fastened out of the lot while the feed is being prepared in the troughs. The troughs should be as nearly level as possible before the feed is put in. Put in the amount of dry feed required and then pour over it about an equal amount of water or kitchen and dairy wastes. Then open the gates and let the pigs to the troughs. If hearty and properly

mixing in an earnest and rapid manner and waste little, if any, feed. With the feed in a V trough very much of it will be worked over the sides of the trough and lost. I do not know any way that the labor of preparing slop can be reduced below this, nor do I know any way to prepare it that will make it more acceptable to them. If the troughs are clean straw or cornstalks under themwith straw and stalks, there is no need or reason why the slop troughs should become filthy. During winter or doubtful weather the troughs should be turned upside down after feeding; then

fed, they will make no quarrel with

their owner because he has not mixed

more labor with the slop. They do the

water or snow. mate to make that no protection against the changing weather adds 25 per cent to the cost of feed. Protection cuts down the cost of feed. How to keep up growth and shorten the feed expense should be the leading point this winter. At the same time it is well to remember that just sustaining the animal without gain is a throwing away of the feed given.

# BREEDING

perience says: There is nothing that pays quicker returns than the low cost for the improvement to be made in hogs. Considering the offspring you get from a pure bred boar at the price for which he can be bought, you cannot afford to use a poor grade boar at any price. The trouble with the greatest number of farmers through this section of country is that they will, for instance, start to breed Poland-Chinas, breed them a few years, get these hogs up to pretty good stock and perhaps see a bunch of Duroc-Jersey red pigs that have done a little better than theirs (had some better care, perhaps). so they buy red boars to use on the Then next year they see a sows. bunch of Berkshire pigs that take their fancy, so they buy Berkshire boars the next time, and after they follow such breeding up for a few years they have got nothing but some very common, undsirable and ununiform swine. Any of the leading breeds of hogs is good if it is kept straight bred and the stock is not changed to this, that and the other every few years. If a man sees fit to change it, it is better to change both sire and dam; but, at any rate, stick to any breed long enough to give A record of the coupling should al-

ways be made so as to be sure when to ook for the pigs. The average period of gestation is 112 days, and sows will rarely vary more than three to four days from this. The sow should be separated at least a week before the igs are expected and put in comfortable quarters. If it is cold weather, the pen or house should have no cracks through which the cold wind could blow on the pigs. The bedding should be short, and, while sufficient to make a warm nest and to keep the pigs from the hard floor, it should not be overabundant, as if so there will be some danger of the little pigs being overlaid. writes Waldo F. Brown of Oxford, O. May and June Pigs.

On farms where cattle are fattened for the market pigs farrowed in May and June will be large enough to follow the cattle the next winter, and the exnense of wintering them will be greatly reduced, and by keeping them in the feeding yard with the cattle on the waste straw and corn fodder it will be made into fine manure, ready to apply to the fields the following spring and

Pigs in winter take a great deal of care, and one of the greatest cares is to keep them in a dry, warm place. They must be fed different feed from what they get in summer time. They do not require the same amount of feed in summer as in winter. Pastures in summer furnish very much of

The contract of the contract o

their feed.

# An Experienced Breeder Tells Just

#### A POTATO TO INTEREST.

some and Easy to Care For. The Vineland Bush resembles the Jersey Yellow very closely in form and color. The picture was taken 24 hours after they were dug and the vine had become badly wilted, but it shows well the general character. The bush form is a great advantage in cultivation, especially in the garden.

The plants are as easy to care for as a bush bean, as there are no vines in | train." the way of cultivating, the short, stubby stems never getting more than a foot or so long. The leaves are of the same general shape as the Jersey, but much larger and darker green. The bright golden yellow color of the

tubers makes them very attractive.



same as the Jersey Yellow when grown on the same soil. In fact, it is quite impossible to distinguish between them either before or after cooking. placed on a clean space—a floor or Their yield was at the rate of 50 barrels to the acre with us the past While some varieties yielded more, the Vineland Bush gave a good average crop. Their keeping quality is not of the best, being somewhat in clined to shrivel in winter storage.

A New Jersey grower gives in Rural New Yorker the foregoing report of this famous product of his state and they will not have to be emptied of Taken all together, it is a safe esti- adds the experience of a Delaware man who discarded another vineless variety "for the simple reason that it is superseded by Vineland Bush, which is a perfect bush, with no inclination for spinning. The tubers grow directly under the stalk. They are most abundant bearers, good flavor, handsome, rich yellow in color. It is simply perfection and a great improvement over all vineless potatoes heretofore

## CHEMICAL WEED KILLING.

Arsenate of Soda and Carbolic Acid the Leading Destroyers. 'A subject of growing interest is that

of the possibility of successfully fighting weeds with chemicals. It is told that as long ago as 1895 it was found at the Vermont station that the orange hawkweed, a serious pest in pastures and meadows, could be destroyed with out injury to the grass by sowing salt over the land at the rate of 3,000 pounds per acre. At the same station other chemicals afterward tested for the eradication of weeds in walks, drives and courts have been salt, copper sulphate, kerosene, liver of sulphur, carbolic acid, arsenic and sal soda, arsenate of soda and two commercial wood killers, the active principle of which apparently was arsenic. The weeds which it was sought to destroy were plantain, dandelion, chicory, ragweed, knotweed and various All the chemicals were applied in so-

lution except the salt. As in the case of the hawkweed experiments, salt was found efficient in destroying all the weeds when applied dry and in large quantities.

When salt is used for this purpose

adjacent lawns should be protected against washing, or they may be in-Crude carbolic acid, one pint in four

have the spare money. In the meantime pints of water, applied at the rate of eight gallons per square rod was very efficient. The various arsenical preparations proved valuable as weed destroyers, and choice between them was largely a matter of expense.

All things considered, the arsenate

of soda and the carbolic acid solutions proved the most valuable chemicals for weed destruction under the conditions of these experiments.

#### Supplying Queens In Spring. Very often, especially after a severe

winter, some colonies will be queenless in the spring. If no brood is found in the hive when other colonies have an abundance, it is not much use to hunt for a queen in that hive. 'Give them a frame of eggs or young brood from some other hive, and queen cells will be found in a few days. It is best, then, to unite them with some other colony having a good queen, or if the colony is a very strong one and of enough value a queen may be purchased from the south and introduced.

Queens can be safely sent by mail in our northern breeders have commencthe way a colony with such a lively young queen will build up will surprise any one who has not tried it. I have found that they winter just as well as native queens, here in Nebraska at least, and I think we have as about as "tough" a winter with our sudden changes as is found anywhere, writes a correspondent to American Agricultar than the regular glass towelling." Then

## THE SAVINGS OF SARA.

A Lesson in Domestic Economy.

happier than anyone else by Dorothy's en- us she had been "turning." It seems that gagement to him; when she was cooped up they were worn in the middle, and she had n a dingy old office all day, I rarely saw torn them down the centre, hemmed the her except in the evening, and did not raw edges, which were to serve for the outknow the delights of shopping and trailing side, then seamed the selvages over and about town after bargains with a really over for the centre. They lasted just twice sympathetic and appreciative friend.

the past two weeks we've had such a good as well as a large pile of pieces of old cotton.

The other day, Dorothy came in with an ne a chance to show my curiosity by ask ing who it was from, she burst out breathlessly: "Hurry up, Polly, and get on your things! We're going out to West Newton, and we've barely time to catch the 10 15

"Why, what - -" I began. "I've got a note 'rom Sara, and she wants as to come out to lunch and to spend the lay with her. Hurry up!"

Now, Sara was one of us girls until she eft us to be married, and she had returned from her wedding trip and settled in the cosey home but two months before. Dorothy and I had been out to pay our first call and had not seen her since, so I wasted no come two or three times a week to aid her time talking about it, but slipped into my third best waist and jumped into my coat started in to be economical, she thought and we were off for Trinity Place station.

Well, when we got to the station, Sara as down to the station to meet us in her trap, which was a luxury her father had insieted upon her keeping. "Hop in, girls," she said briskly; "I've got you out here to show you how I economize. I hope you had a good square meal before you came away, for I haven't much besides crackers and water. If Dorothy is going to be mar-ried so soon she will need all the lessons in conomy she can get."

The little house was as cosey as could be, and Sara explained that the reason they could afford to live in such aristocratic

I won't begin by describing Sara's pretty and artistic little home, for I shall tell you about that some other time. As Dorothy aspected the rooms from attic to cellar, she said: "Why, Sara, dear, your house is in perfect taste; I always thought people who economized used hand painted churn for scrap baskets and barrels for easy chairs, with the remains of an old ball dress frilled around the seat, and dressing tables made ut of packing boxes, draped in pink cheese cloth.

"Oh, no, not always," laughed Sara. "But I'll tell you some of the things 1 do conomize in if you like. "My dressing table is draped with the re-

mains of my old point d'esprit gown, and the sash curtains in the bath room were once gallivanting around at the beach on me, in the shape of that white dimity gown you used to so admire."

Dorothy gave a gasp of astonishment. 'Then you really do use the kind of make-

shifts one reads about in the Sunday papers?" she said.
"Well, yes, 1 suppose I do; and, Doro-

thy, you'll find after you get to keeping house that those same Sunday papers are a mine of information worth digging into. For instance, if you have something that is of no use to you and you don't know what to do with it, write to the home page of the Sunday Post and they'll tell you how to utilize it; or if you want to know how to make somethi g you haven't got they'll tell you how to get it. while as for recipes, there isn't a cook book in the uni erse that can give you all you want, so I've found I can economize time and brain work by writing to the Sunday Post, to the cooking department, and asking for the particular repartment, and asking for the particular recipe I want; I always get it, and it's really a tremendous help. But to return to our mutton; did you notice all those lovely rugs in the ball and up-tairs? Well, we didn't want to buy a lot of cheap rugs, and still we had to have some to use. We have the Smyrna and Persian rugs for the parlor and den, and shall get the others as we

those soft rugs in the browns and red and green shades answer admirably and are quite artistic." They don't look at all cheap, I'm sure,"

said I.

"Well, but they are," said Sara, "and when I tell you that they were made from three or four discarded carpets which mamma had stored away in the garret for years, you will be surprised, won't you? There is a firm in Ohio who advertise to take old carpets and make them up into rugs in any ize and fashion you desire. They ravel them all out, cleanse the warp and reweave them as you see these here. One carpets ix when I am married, I mean to do just as you are doing and help my boy save every

saving." "Sara," said Dorothy seriously, 'I am going to be like Samentha and Josiah ly mean scrimping."

Then when we got almost home, sh Allen; I won't be surprised! What are you

frocks, wadded and tufted, and giving forth a woodsy odor of violets. There was a April or May from the south before couch cover in the best bedroom made from her grandmother's old Paisley shawl, which ed queen rearing. They do not cost was a dream. Then she showed us her any more than northern queens, and linen closet, with its drawers amply stocked with not only the beautiful linen which had been given her for her wedding but with a plentiful supply of other things. Two old tablecloths she had begged from her mother had been cut and neatly hemmed. "They are for glass," explained Sara. "They are beautifully soft, and polish it so much bet-

as long in that way. There were neat little Now, as Jack is at his own office, that rolls of cheesecloth for bandages and rolls eaves our dear girl to me all day, and in of soft old linen for use in case of sickness, "My old pillow cases," said Sara, "I cut in

half, hem and use for wiping windows. pen letter in her hand, and without giving And, by the way, Dot, when you wash windows don't forget to polish them off woll with a crumpled old newspaper. It's great for taking off every vestige of lint and gives a brilliancy second to nothing." We found that Sara had begged all the

old sheets and pillow cases and linen of

ev ry description from her mother and her aun's "to practice on," as she said. There were many other things to interest us and to talk over, and before we knew it

it was nearly lunch time.

Sara left us in the pretty parlor, while she fied on a white apron and went out into the little kitchen to prepare the luncheor. She did her own work; having a woman in the hardest, for, as she said she had that the best way of beginning. When she called us to luncheon she ex-

plained that she had been arranging an object lesson in domestic economy for our benefit. The delicious cream of chick-n soup had been made from chicken bones, the accumulation of a week, and which she had let simmer all the morning. A half cup of cream was added, and a little celery salt, and it was thickened a trifle and strained. With it were served dainty bread sticks, which had been baked that morning with the bread.

The next dish looked as delicious as i proved to taste, and when we complimented quarters was that Tom's father had said | Sara upon it she said: "Why that's only that he thought if Sara relieved him of the responsibility of looking after his boy the ner. We had it boiled, and I first made a least he could do was to furnish them a border of the mashed potato around this place to live in. "Which accounts," said di-h, then made a white sauce of half a Sara, "for the surprising rapidity with pint of boiling milk, three ounces of butter I put a layer of this in the bottom of the lish, then sprinkled in some flakes of the fish, then so on until my dish was full, sprinkling over the tops some grated cheese, which happened to be the rind of the last piece we bought."

> "Well if this is economy," said Dorothy between mouthfuls, "then I shall pray to

e economical." Next came another left over in the shape of fried chicken, Italian style. Sara ex pained: "This is the other half of the chicken we had for dinner last night. The water it was boiled in had been seasoned with an onion and a small dash of sherry, which gives it the bouquet Then I fried it for us, in half a gill of olive oil with a bit of salt and pepper and a little minced onion. After it turned to this golden brown, I added a cup of the stock from which the soup was made, to the oil in which the soup was made, to the oil in which it was fri d and thickened it with

which it was fri d and thickened it with
the yolks of two eggs, which makes what I
call a delectab e sance "
With it was served Delmonico potatoes
"Of course you know," said Sara, "that
they are only cold boiled potatoes put
through a chopper and baked with cream
and crumbs and cheese. Everyone knows
how to do that dish."

The salad was composed of the calery

the repast.

Then Sara showed us her pantry, and the way in which she utilized everything. There were glass jars of bread crumbs, some browned and rolled fine, to roll oysters and croquettes in for frying, and another jar held cubes of stale bread browned and cut into croutons, with still another jar of zwie back, all ready for serving with soups when

ever wanted.

The pleces of stale cake were carefully put away in a tin box r ady for a cabinet pudding, and on one side was the stock pot, into which all the bits of meat and bones were thrown. Everything was taved, even to the tiny bits of soap which was collected in the soap shaker that hung on its nail over the sink.

Every bit of brown paper, every bit of

them as you see these here. The carpet six or seven yards square will make three or four lovely rugs, and it realls is a great saving."

"Sara," said Dorothy seriously, "I am can be made a science, and doesn't necessari-

Allen; I won't be surprised! What are you going to show us next?"

Well, there were sachets for her bureau drawers made from her castoff silk dancing drawers made and tufted, and giving forth

Then when we got amount when, she will be got almost none, she turned to me, waking from a brown a dy, and said: "Polly, I want you to save all your bits of soap for my soap shaker; and don't you think my yellow dimity gown will make lovely sash curtains?" POLLY FIERREPONT.



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St. John, N B.

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