Miscellaneous.

Poultry, Game and Eggs.

WHAT A FANEUIL HALL MARKET POULTRY MAN SAID ABOUT THEM.

A story is told of an Irishman who while strolling through the Faneuil Hall market, saw two live owls on exhibition in a poultry dealer's stall.

'What'll you take for your cross-eyed turkeys?' he inquired, examining the birds with a stare which "Minerva's only fowls' returned with interest.

'They're not turkeys,' replied the indignant vender, 'they're owls.'

'I don't care how owld they are,' said the Irishman, 'I'll take the pair of 'em.'

Turkeys—not the cross-eyed variety—are already beginning to make their appearance in the market. They are mostly young ones, though a few old ones, killed last January and frozen, are sold at a slight cheaper rate. There are plenty of spring chickens and some elderly ones. Partridges, chicken grouse and Lake Erie teal are beginning to come in. A few wild duck and English snipe are also seen. Tame pigeons have been practically exterminated by the pot-hunters. So a poultry man said, anyway, at the Quincy market yesterday, and was going on to explain the manner in which the wild pigeon had been rendered extinct, when an elderly gentleman interrupted his conversation with the *Herald* reporter by inquiring the price of eggs.

'I want the freshest eggs you have,' the old gentleman said, 'brown ones of course.'

'The best brown eggs are 35 cents a dozen, sir,' said the poultry man. 'We have light colored eggs, equally fresh at 27 cents.'

'Let me have the brown ones,' replied the customer. 'I don't mind paying the difference if you're sure they're fresh. My wife has been buying eggs at the corner grocery, where they sold her three bad eggs to one good one. I chipped one this morning at breakfast that had a full-grown rooster in it, a Plymouth rock, I think. Said I to my wife: 'Maria, I'm fond of eggs, but there's no pleasure in eating them when a coroner's inquest is to be held on each one. I like eggs and I like chickens, but I don't care about a compromise between the two.'

'I'll guarantee these fresh,' said the dealer. 'They come from the South shore, and were'nt laid more than a week ago. Shall I put you up a complete dozen?'

'I guess so,' replied the old gentleman and laying down 70 cents upon the counter, he walked away with his prize.

'Why do the dark eggs cost more than the light ones?' queried the reporter.

'Because they're better,' said the poultry man. 'They have a richer flavor, and always command a higher price. The white part is thicker and the cooks say that eight black eggs will go as far in making cake as a dozen light ones. The Brahma fowls and the Plymouth Rocks lay the darkest eggs and the leghorns the lightest; so chicken fanciers breed the Plymouth Rocks and the Brahmas mostly nowadays. A hen lays eggs the same tint right along, but darker in winter than in summer. Boston is the only city in this country where the dark eggs fetch more than the light ones.'

'Where do the eggs we get in Boston come from?'

'The fancy eggs that bring the highest price come chiefly from Cape Cod and the South Shore. Some are sent in from New Hampshire and Vermont. Those which come from other parts of the country—Maine, Illinois, Michigan Iowa, New York and Nova Scotia—are called 'stock' eggs, and only sell for about half the price of 'fresh' ones. These 'Stock' eggs flood the market along March, April and May, and hundreds of thousands of them are stored during the spring in cold houses. In July and August, when eggs are scarce they are brought out and sold. Your grocer will tell you, if you complain of the poor quality of his summer eggs, that the trouble is due to the fact that that they will not keep in hot weather, but the truth probably is that the eggs he sells you were laid at least three months before. The Massachusetts farmer can generally find a good market for their fresh eggs, and seldom hold them for a raise.'

'What is the process by which eggs pass from the hands of the farmer to those of the retail dealers?'

'I'll tell you how it is. You see, mostly all the eggs that come to market are collected from farmers who keep just a few hens. The custom is to let the women folks take care of the chickens and all they make they have for pin money. The farmers' wives sell their eggs to the buyers, whose business it is to drive around the country and collect them. The country stores deal a good deal in eggs which they get from the farmers' wives in exchange for goods, and sell to buyers for money. The buyers pay about 22 cents a dozen for eggs that sell for 35 cents in the market to day. They ship these eggs to the wholesale dealers, who pay 25 to 26 cents for them, and in turn sell them to the retail men at 30 cents a dozen. A few of the wholesale dealers have large poultry farms and raise chickens on a big scale, breeding the hens to lay the darkest possible rate. One or two poultry farms stamp their eggs with their names. If you go to the Hotel Vendome and order half a dozen boiled eggs, you will find each one marked on the end, 'Orocco Poultry Farm,' in indelible ink. This is intended as a sort of guarantee of their freshness, the proprietors of the farm assuming responsibility for every one of their eggs.'

'What do you call a 'fresh' egg?'

'An egg, to be strictly fresh, should not be more than 10 days old in winter or more than a week old in summer. Eggs will often keep fresh enough however for a month or six weeks in winter without being put on ice. Preserved in lime, they will keep indefinitely almost, and might be kept fresh forever were it not for the fact that each shell contains a small quantity of air, which sooner or later will cause decay. The best eggs are all carefully examined by the wholesale dealers through whose hands they pass, and all doubtful ones are thrown out. If a buyer sends in more than a reasonable percentage of stale eggs he is generally informed that no further contributions from him are desired. The only effective method of treating eggs is to examine them in a dark room by the aid of a candle or lamp. A practical hand can examine more than three dozen a minute in this way without difficulty. Each egg is held for an instant between the eye and the light. If it does not appear clearly illuminated in every part and perfectly translucent, it is not fresh and it is thrown aside. A really bad egg is as opaque as a piece of rock. The stale ones are sold to Hebrews of the lower class, who rather like stale eggs than otherwise.'

'Do the poultry farmers make much use of incubators?'

'Yes, indeed! The incubators are particularly profitable for the rising of early broilers for the market. The first week in April chickens are very scarce, and broilers fetch as high as 50 cents a pound. It is a difficult matter to raise chickens the usual way so as to have them big enough to sell by the 1st of April, but it is easy enough to hatch them out in an incubator about the middle of January or earlier. A large machine will hold 800 eggs, and will hatch out at least 450 of them even at that season of the year. In summer the percentage of eggs hatched is much larger of course. No, we don't have much of a sale for duck-turkey and goose eggs, except in Lent, when the Irish people buy a great many. I forgot to tell you that these poultry farms send choice eggs for hatching all over the country, even to Canada and as far as California. Seems funny, don't it? By the way, I saw a curious egg yesterday, it had three yolks and weighed at least a quarter of a pound. Eggs with two or three yolks are not so rare, though, as you might suppose. I've seen a good many of them. Sometimes a hen lays them right along, but it soon kills her. Did you ever see a turtle's egg? No! Well, I'm sorry you didn't come around yesterday, I had a bucketful of them. I sold them to a darkey, who said he had served as a hand on a Key West coasting vessel. Everybody eats a turtle's egg he told me. He had often hunted for them on a moonlight night, when the turtles crawl up on the sand at high tide and dig holes to lay their eggs in. He said he had often found as many as 250 eggs in a single nest but I don't know how true it is. The egg of a big turtle is about 1½ inches in diameter, perfectly round, and looks as if it was covered with beautiful snowy white canvas of the most delicate texture. You can boil it for a week, but the white part will never get hard like a hen's egg. Some folks think turtle's eggs are good, but I've tried them and I don't think so.'

'Is it a fact,' inquired the reporter 'that many egg dealers make a practice of mixing one or two bad eggs with every dozen good ones?'

'Its pretty generally done, I guess,' replied the poultry man, with a grin grim, 'particularly by the grocers. You'll most always notice a rotten egg or two in every dozen you get at a grocery. That's one way they make most of their profit. As that gent said who was here a moment ago, there's no fun in eating eggs that explode when you chip the shell. Some people don't mind little things like that, however. I remember hearing a story of a fellow who broke an egg unceremoniously at breakfast and swallowed it hastily without looking to see whether it was a real antique or not. As it went down, he heard a feeble chirp. 'You spoke too late my boy,' was all he said.'

Eleven at Four Births.

A STORY THAT ASTONISHED THE ERIE TICKET AGENT.

A few days ago a neatly dressed, fresh-loooking woman, about thirty years of age applied to Harry Foster, the Erie ticket agent at this place for information as to the lowest rate of fare for herself and family to Warren, Penn.

'How many persons?' asked the agent.

'Myself and my eleven children,' she said.

As soon as Agent Foster could catch his breath he exclaimed;

'Eleven children! Great Scott madam! Not all yours?'

'Certainly, sir,' replied the woman, evidently surprised at the agents question and manner. 'Whose would they be if not mine?'

'In the name of goodness, then how old are they?' asked the agent mopping the perspiration his forehead.

'Well, Sir,' said the woman, after a short mental calculation, 'three of them are mine, three of them are seven, two of them are five and three of them are three years old.'

Agent Foster dropped into a chair as though some one had hit him with a club.

'Madam,' said he 'you deserve to have a pass for twelve. Come in again in a few days and I'll see what can be done.'

The agent in the meantime ascertained that the woman's name was Cullen. She lived at Gale's Tannery, six miles from Homesdale. Her husband is a laboring man, and about three years ago went to Warren to work, and had a short time ago sent for his wife and children. The couple had been married ten years. Mrs. Cullen's statement as to the number and age of her children was substantiated by neighbors. She had presented her husband with eleven children at four births.—*New York Sun.*

Worth Remembering.

An esteemed contemporary gives the following eleven facts, which he says are worth remembering:—

Never eat between meals.

Never eat a very heavy supper.

Never stand long at a corner of a street.

Never fret, it will only shorten your days.

Never reply to the epithet of a fool, or a low fellow.

Never speak in a contemptuous manner of womankind.

Never anticipate too much; disappointment is not pleasant.

Never taste an atom when you are not hungry, it is suicidal.

Never speak of your agents as the 'old man' or 'old woman.'

STEAM FURNITURE WARE ROOM,

THE Subscriber wishes to inform his numerous friends, and the public generally, that his Spring Stock of Furniture is now complete, and he has now on hand,

30 PARLOR SUITS
30 PINE BEDROOM SUITS
20 ASH AND WALNUT SUITS;
12 BLACK WALNUT SUITS.

Parlor Suits range in price from $48 TO $200
Bedroom Suits from $22 TO $200.

A FULL STOCK OF Household Furniture Of All Kinds.

A FINE LOT OF GILT WINDOW CORNICES which were obtained at a bargain and will be sold at low prices.

The Subscriber would also state that he has added a quantity of New MACHINERY! to his Factory, and is prepared to make and sell furniture AS CHEAP as can be obtained in the Dominion.

ALL ARE INVITED TO CALL AND EXAMINE HIS STOCK, WHICH HE CLAIMS TO BE THE MOST COMPLETE THAT CAN BE FOUND.

J. B. REED.

BROWNS MILLS, Lawrencetown.

Sawing, Grinding, Threshing.

Lumber sawn to order, Grain ground to order, Grain threshed to order.

HAVING a first-class Gray's full power Threshing machine capable of threshing ONE HUNDRED AND TWENTY BUSHELS PER HOUR, we shall be ready to fill orders in this department with extra promptness and despatch. Grain, when in at condition, will be ground immediately on being threshed if required.

IN STOCK,

Long and Short Shingles, Boards, Staves &c. Best fresh ground Cornmeal, Graham, Buckwheat, Middlings, Flour, MIXED FEED, &c., &c., &c.

Logs and grain bought at market rates.

All orders filled promptly, at short notice and at Bottom prices!

Terms,—Cash.

J. A. BROWN & CO.
Lawrencetown, August 1884.

Chas. McCormick, Licensed Auctioneer & Conveyancer.

DEEDS, Mortgages, Bills of Sale, and all Legal Documents promptly and correctly drawn. Business with the Registry Office attended to. 15 years experience. Correspondence strictly confidential. 493m

CARD.

W. M. FORSYTH
STIPENDIARY MAGISTRATE, DISTRICT NO. 2
Office in
LOCKETT'S BUILDING, BRIDGETOWN.
Office hours, from 2 to 5 p. m.
April 2nd, 84. 41tf

Eagleson's Hotel!

THE subscriber has leased the premises formerly occupied by JOSEPH BUCKLER as a Hotel, and intends to keep up the old stand as a Hotel, with a stable attached, for the accommodation of the public. The stand is situated on the corner of

Granville & Queen Streets,

and is too well known to require further description. The best attention given to guests. Passengers conveyed to all parts of the county.

TERMS, moderate.

THOS. J. EAGLESON.
Bridgetown, June 2nd, 1885. Proprietor. tf.

H. J. Banks, TAILOR, BRIDGETOWN, N. S.,

is prepare to do all descriptions of work in his line at reason ble figures.

The latest fashion plates are always obtained, and work of the most fashionable cut and finish can always be had.

Fits guaranteed.

Give me a call and don't send your money out of the place to build up establishments in other towns.

Shop on WATER STREET.

H. J. BANKS.
Bridgetown, Oct. 16, '83. tf

EYE, EAR AND THROAT!

Dr. J. R. McLean, Corner Hollis & Salter streets HALIFAX.

Sept. 15th, 288—tf

PACKAGE of Comic Pictures and our Big Catalogue for 3c and this slip.
A. W. KINNEY, Yarmouth, N. S.

DYE WORKS, GILBERT'S LANE, SAINT JOHN, N. B.

MEN'S CLOTHES, of all kinds, CLEANSED or RE-DYED and Pressed, equal to new. LACE CURTAINS, BLANKETS, CARPETS, &c., Cleaned by a NEW PROCESS, every week day. SILKS, IRISH POPLINS, DRESS MATERIALS OF ALL KINDS DYED. FEATHERS, KID GLOVES, TIES, &c., &c., CLEANED OR DYED.

All Orders left at the following places will receive prompt attention. PRICES LOW Macaulay Bros. & Co., 51 Charlotte street; W. P. Moses & Co., Yarmouth, N. S.; W. H. Killer, Truro, N. S.; P. H. Glendenning, New Glasgow, N. S.; Wm. Shannon, Annapolis, N. S.; Chipman & Etter, Amherst, N. S.; Miss Wright, Digby, N. S.; Robt. Young, Charlottetown, P. E. I., or at the DYE WORKS, GILBERT'S LANE, ST. JOHN, N. B.

A. I. LAW, Proprietor.
H. S. PIPER, AGENT BRIDGETOWN.

Godey's Lady's Book —AND— The 'Monitor,' Both For One Year, $3.00.

EACH month for 1886 GODEY'S LADY'S BOOK, "the old reliable magazine" will contain a beautifully engraved frontispiece, illustrations of prevailing fashions in colors and black and white, designs of the latest novelties in fancy work in colors or black and white, of BERLIN WORK, CROCHET, DRAWN-THREAD WORK, EMBROIDERY, KNITTING, KNOTTING OR MACRIME, LACE, NETTING, POONAH PAINTING AND TATTING, with complete instruction for the same. In addition to plain directions and perfect illustrations of the various stitches, and instructions in different kinds of FANCY WORK, the magazine will contain many useful and elegant designs for a great variety of articles not affected by changes of fashion. It is so admirably adapted to its purpose as to be indispensible to the work table of every lady. A FULL SIZE CUT PAPER PATTERN, of which you can make your own selection from any design illustrated in the magazine, FREE OF COST, exhaustive notes on FASHIONS with full description of those illustrated, a department of RECIPES that have been practically tested before publication, a department on HOUSEKEEPING and DRESS-MAKING, two pages of SELECT MUSIC, an ARCHITECTURAL DESIGN, a department of AGRICULTURE, besides NOVELS, NOVELETTES, STORIES, HISTORY, BIOGRAPHICAL SKETCHES, POETRY, NOTES ON MUSIC, ART, LITERATURE, SCIENTIFIC MISCELLANY and current events of the day by the best magazine writers. The mechanical production of the book will excel that of any other $2.00 magazine published. The twelve books during the year will constitute a volume of over one thousand pages. Price $2.00. A sample copy 15 cents. Liberal terms to club raisers. Address,

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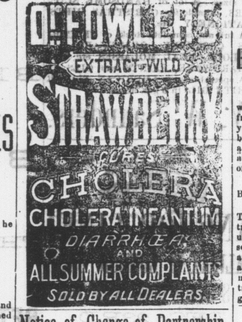
P. O. Box, PHILADELPHIA.



MRS. SOPHIA POTTER'S BONE RHEUMATIC LINIMENT.

SPRINGFIELD MINES, CUM. CO., Sept. 3rd, '84.

MRS. SOPHIA POTTER.—Dear Madam,—I want to tell you the benefit I have received from using your Liniment. Twenty-five years ago I was attacked with lame back, and been laid up at times from 2 to 4 weeks until a year ago last June. I used your Liniment according to directions, and have felt nothing of it since. Yours with best wishes,

TREMAIN McGLASHING.

BEAR RIVER, DIGBY CO., N. S. Aug. 25th, 84.

MRS. SOPHIA POTTER.—Dear Madam,—Twenty years ago I hurt my chest which has troubled me ever since, at times laying me up entirely. Pain about the heart was severe. Doctors said the skirts of the heart and lining of the stomach were torn. Over a year ago I tried your Bone Rheumatic Liniment a few times and have felt no pain or trouble since. I would recommend it as a good Liniment.

DAVID RICE.

Notice of Change of Partnership.

The Law Firm of

T. D. & E. RUGGLES,

Office on Queen Street, Bridgetown, N. S. will henceforth be known under the name and style of

T. D. RUGGLES & SONS.

consisting of T. D. Ruggles, Q. C., Edwin Ruggles, B. A., and Harry Ruggles, B. A.

Dated December 16th, A. D., 1884. tf

NOTICE OF ASSIGNMENT!

Whereas James M. Dunn,

of Port Lorne, in the County of Annapolis, having by Deed of Assignment, bearing date the 2nd day of October, A. D., 1885, assigned to me all his personal assets and effects in trust, first to pay all expenses connected with said assignment, then to apply the residue toward the payment of the claims of such of his creditors as shall execute the said deed of assignment, within three months from the date thereof.

Notice is hereby given that the said deed of assignment is recorded and filed in the office of the registrar of deeds for the County of Annapolis and a duplicate thereof lies at the residence of the undersigned, where parties interested in the assignment may inspect the same.

Creditors failing to execute the same within the time named will not be entitled to any benefit thereunder.

All persons indebted to said James E. Dunn, are requested to make immediate payment to the undersigned.

JOSEPH H. GRAVES,
ASSIGNEE.
Granville, Oct. 7th, 1885. 3m.

NOTICE OF ASSIGNMENT!

Edward Fales,

of Wilmot, in the county of Annapolis, trader, having by deed dated the first day of October, A. D. 1885, assigned all his real and personal property to me, in trust, to dispose of the same and after payment of certain preferential claims, apply the proceeds thereof toward the payment pro rata of the respective claims of the creditors, who shall execute said deed of assignment, within six months from the date thereof.

Notice is hereby given, that the said deed lies at the office of John Ervin, solicitor, Bridgetown, N. S., for inspection and signature of all parties interested, and the duplicate thereof is on file and recorded in the office of the Registrar of deeds for the said County of Annapolis.

ANSLEY ELLIOTT,

Administrator's Notice.

ALL persons having legal demands against the estate of REECE GOUCHER, late of Torbrook, in the county of Annabolis, deceased, are hereby notified to render their accounts duly attested to, within three months from this date and all persons indebted to said estate, are requested to make immediate payment to

JOHN W. GOUCHER,
Administrator.
Torbrook, Aug. 31st, 1885. 3m

Notice.

ALL persons having legal demands against the estate of the late JOSEPH CLARK, of Granville, in the County of Annapolis, Farmer, deceased, are requested to render the same duly attested to, within twelve months from this date, and all persons indebted to said estate are requested to make immediate payment to

HANNAH CLARK,
Executrix.
Granville, Nov. 14th, 1885. 3m.

Administratrix Notice.

ALL persons having any legal demands against the estate of the late CHARLES B. MORTON, of Centreville, in the county of Annapolis, farmer deceased, are requested to render their accounts duly attested, within three months and all persons indebted to the said estate, are requested to make immediate payment to

LUCY A. MORTON,
Administratrix.
Centreville, Oct. 13th, 1885. 3mpd.

Administrator's Notice.

ALL persons having any legal demands against the estate of the late JOHN W. BOWLBY, of Victoria, in the County of Annapolis, farmer, deceased, are requested to render their accounts duly attested within three months' and all persons indebted to the said estate are requested to made immediate payment to

GEORGE ROACH,
Administrator.
Victoria, Nov. 20th, 1885. 3mpd.

50 LOVELY Chromo Cards, with name and a prize, for 10c and this slip.
A. W. KINNEY, Yarmouth, N. S.

Dr. O. W. Nortons' Burdock BLOOD PURIFIER!

—CURES—

INDIGESTION, BILIOUSNESS, LOSS OF APPETITE, DIZZINESS, DYSPEPSIA, JAUNDICE, BOILS, PIMPLES, BLOTCHES, SICK HEAD ACHE, HUMORS, SCROFULA, ERYSIPELAS,

and all diseases arising from Deranged Liver, Impure Blood or irregular action of the Bowels. Try one bottle and be convinced of its curative powers. Price $1.00, large 24oz. Don't be put off with anything else.

Norton's Magic Pain Eradicating Liniment,

has made more cures of RHEUMATISM, SPRAINS, SORE THROAT, NEURALGIA, PARALYSIS, LUMBAGO, TOOTH ACHE,

and all other pains and aches than any other Liniment now selling, from Windsor to Yarmouth.

Norton's All-Healing Balm,

is a great healer of all sores of any kind, SCALD HEAD, CRACKED HANDS, OLD FEVER SORES, PILES

of which it has cured many, after trying lots of other remedies.

Norton's MOUNTAIN HERB PLASTERS are the best in the market for LAME BACK, LAME CHEST, LAME HIPS LAME STOMACH,

Try them.

Norton's Antibilious Female Pills,

are having a large sale and no one will use any others after once trying, as they cause no pain, tone up the system, remove all obstructions, and send the poor sufferer on her way rejoicing.

Norton's Salt Rheum Ointment,

will cure the worst cases of it, or money refunded. Try it.

NORTON'S ITCH OINTMENT,

will cure the Seven Year Itch or any other Itch. Has never failed for over forty years to do so.

All of these medicines are for sale by dealers in general, from Windsor to Yarmouth and all orders may be sent to

J. B. NORTON, BRIDGETOWN.

PLANTS! PLANTS!

—FOR THE—

Garden and House. FLOWER —AND— VEGETABLE SEEDS,

Small Fruits, Fruits and Ornamental Trees, FRENCH ROSES, And Clematis,

a specialty, imported direct from France, New and Rare Plants, such as

BLUE PRIMROSES, GOLDEN LEAVED PRIMROSES, RED HELIOTROPES, GLOXMIAS, HIBISCUS, CALCEOLARIAS, ETC., and a

CRIMSON Maroon Lobleia, etc,

Catalogues now ready, free to all applicants, and sent to all customers of last year.

James H. Andrews,
Willow Park Nurseries, Halifax.
Feb. 27, '84. 8 6tf

Schr. Ivica.

CAPT. LONGMIRE.

THE above well and favorably known packet Schooner will make regular trips between Bridgetown & St. John, during the season of 1885. Freight carried at reasonable figures and carefully handled.

LIME, always on hand. Apply either on board to the Captain, or to MRS. LONGMIRE.
Bridgetown, May 20th, '85. 131.

FOR BOSTON VIA BOSTON DESPATCH.

ANNAPOLIS LINE.

Commencing Oct. 1st, the Steamer, "NEW BRUNSWICK will leave Annapolis for Boston Direct, sailing at Digby, every Thursday, p. m., after arrival of W. & A. Ry. Express from Halifax. Passengers from Yarmouth and other stations on the W. C. Ry. connect with this Str. at Digby. Returning, will leave Boston for Annapolis every Monday, at 8 a. m., connecting with the trains of the W. C. Ry. and W. & A. Ry. the following day. The Str. "SECRET" leaves Annapolis and Digby every Tuesday, Thursday and Saturday, p. m., for St. John, connecting with the regular trips of I. S. S. Co's., new and elegant Steam. "State of Maine" and "Cumberland," which now leave St. John every Monday, Wednesday and Friday at 8 o'clock, a. m.

For tickets or further information apply to your nearest ticket agent or to

GEO. E. CORBITT,
Agt., Annapolis, N. S.
November 3, 1885.

CELEBRATED COOK'S FRIEND BAKING POWDER.

Best value in the market. Has taken first prizes wherever exhibited. Holds six Medals and many Diplomas. Don't be fooled into buying a high priced powder for the sake of its so-called purity.

The COOK'S FRIEND is made of as pure material as money can buy. It possesses more raising strength in proportion to cost than any other. Sold by storekeepers generally and made only by

W. D. McLAREN, MONTREAL.
Buy it, try it and be convinced.

AMERICAN AGRICULTURIST,

100 Columns and 100 Engravings in each issue.

43rd Year, $1.50 a Year

Send three 3c. stamps for Sample Copy (English or German) of the OLDEST AND BEST AGRICULTURAL JOURNAL IN THE WORLD.

ORANGE JUDD CO., DAVID W. JUDD, Pres
751 Broadway, New York.

John Ervin, Barrister and Attorney at Law, OFFICE, COX'S BUILDING, BRIDGETOWN

For the Ladies.

Recipes.

FRUIT COOKIES.—Two cups of sugar one cup of butter, two cups of chopped raisins, two eggs, two tablespoonfuls of sour milk, two tablespoonfuls of cinnamon, one teaspoonful of nutmeg, cloves and soda. Bake same as other cookies.

GRAPE CATSUP.—Boil your grapes and put through the colander, and then through a sieve, to get out all the seeds and grape skins. To four quarts of the juice take one half pint of vinegar, a little more if you think it not tart enough, about an ounce each of cloves, cinnamon and allspice, and sugar to taste.

CHOW CHOW FOR IMMEDIATE USE.—Equal quantity of green tomato and cabbage, half as much onion, some green peppers if they can be had; chop fine, mix well together with plenty of salt, red and white pepper, and press into a jar or pickle bottle; pour in all the vinegar it will absorb, and place, in a cool place. Will keep several weeks.

APPLE CUSTARD.—Make a custard of four beaten eggs, three pints of milk, one cup of sugar and a little salt. Into this stir one pint of stewed, sweetened and seasoned apples, and bake half an hour in a quick oven. Or, use five eggs keeping out the whites of two, with which frost the top and brown in the oven. No sauce required.

BEEF FRITTERS.—Beef fritters are nice for breakfast; chop pieces of steak or cold roast beef very fine. Make a batter of milk, flour and an egg, and mix the meat with it. Put a lump of butter into a saucepan, let it melt, then drop the batter into it from a large spoon. Fry until brown; season with pepper and salt and a little parsley.

PRUNE PUDDING.—A delicious prune pudding is made by stewing a pound of prunes till they are soft, remove the stones, add sugar to your taste, and whites of three eggs beaten to a stiff froth. Make a puff paste for the bottom of pudding dish. After beating the eggs and prunes together till they are thoroughly mixed, spread them on the crust. Bake for half an hour or until you are sure the crust is done.

AN APPLE PIE.—May be made very delicious by taking the parings and cores and placing them over the fire, with sufficient water to cover them, adding a little cinnamon and mace, and letting them stew until very soft. When taken from the fire let the syrup drain from them, and stir in a half glass quince jelly. Have a deep dish lined with a nice paste, and plenty of tart apples, with a liberal allowance of sugar and grated lemon peel; then pour over the syrup, cover with an upper paste, and bake slowly.

LEMON PIES.—Cover two large pie plates with rich paste, making small holes with a large fork over the paste to hinder its blistering and bake. Prepare two lemons by taking the pulp and juice, rejecting the pips, grate yellow rind of one lemon, take one and a half cupfuls of water, one cupful of sugar, two tablespoonfuls of cornstarch, three even tablespoonfuls of flour and the yolks of four eggs. Beat all well together and place over steam to cook. When cooked so that it is a jelly add to the cooked paste, putting the whites of the eggs beaten with eight tablespoonfuls of sugar, and half a spoonful of essence of lemon, over the top, returning it to the oven to brown.

FOR CAULIFLOWER.—It is well to have a netted or crocheted bag to put the plant in when boiling. Parboil in milk and water salted. Take one ounce of fresh butter, one ounce of sifted flour and one pint of sweet milk. Melt the butter, stirring in the flour, and adding the milk, with a seasoning of salt and pepper. When the sauce thickens add to it three ounces of grated parmesan cheese. Dry the cauliflower in a towel and place in a baking dish, pour over the sauce, putting in a little more cheese. Bake until brown.

PLAIN CURRANT SCHOOL CAKES.—When children have a long distance to school and cannot come home to dinner these cakes are very satisfying and far better than any other food, which generally gets pretty well pummelled before dinner hour, which the romps can testify if they choose. Good blessings them. Take a quarter of dough kneaded ready for bread, if you have it, from the bakers, or if it is cold stretch it on your paste board, and pot six ounces of good dripping or lard, one pound of well-picked, clean currants, three-fourths pound of sugar, and if you can afford some candied peel thinly sliced and some spice on your dough; pour over the whole a breakfast cup of boiling water, then mix with the paste and knead until the whole is well incorporated; if you have not sufficient water add more as it must not be stiff or it will turn out heavy; then divide it and put each into separate baking tins; stand before the fire to rise; when that is done, sufficiently bake with good brisk oven as for bread two hours, or divide into nice school cakes, by greasing small tins or saucers and bake from twenty to thirty minutes. Seed cake made as above but without currants is very good.

TAPIOCA CREAM.—2 tablespoons tapioca dissolved very soft, 3 yolks of eggs beaten and sweetened to the taste; boil 1 quart milk, when cool sift in the tapioca and flavour, beat the whites very light and mix all together, let boil ten minutes, pour into moulds.

—Charles Dickens used to say that he judged the quality of housekeeping by the condition of the castors on the table. If the mustard was freshly made, the vinegar cruet stainless, the silver brilliant, and the pepper-box perpendicular, he expected a good, clean, well-served meal, 'with behavior to match.' If on the contrary, the castors were uncleaned and out of order, he knew what he had to expect, and was seldom disappointed. It is in truth, simple things that denote quality. The test of a good cook is not in the cake she can make, nor the sauces she can concoct, nor the rich pudding she can produce. A good cook is known by her boiled potatoes, her mutton chop, her roasted joint. Such things require personal care and judgment, and are the basis of 'a good meal.'

Joker's Corner.

A VERY SILENT PARTNER.—A tall woman, with a red face and a confidential manner, walked into a bank a few days ago, and presented a check.

'No good, ma'am,' said the clerk, 'the check is not endorsed.'

'Never mind that,' said the applicant for cash; 'it's all right—he's my husband.'

'It makes no difference. We must have his own signature, even if he is your husband.'

'Well, you give me a pen and I'll sign his name. I just want you to know, young man, that he's an awfully silent partner in our combination, and I'm the boss.'

—A rich Louisiana planter settled in London, but so far retained his ancient habits as to be waited upon at table by his old negro servant, whom he had arrayed in a black suit with large white neck cloth. 'What do you get up that old fellow in a white tie for?' asked a young blood, who was dining with the planter, and who was meditating some feeble joke about the tie not suiting his complexion. 'I simply use the neck-cloth as a sort of horizon,' replied the planter 'to let me know where the old nigger's head begins.'

—'Which is your favorite hymn, Miss Overbush?' asked the new preacher of a young lady at the church sociable. 'Oh! I—I—don't like to say.' 'Why not, pray? We all have our favorites, and I like to know the preferences of the young ladies of my congregation.' 'Well, sir, if I must tell, I rather like Sam Flanders, and I don't care who knows it.'

—'Mother,' said a young wife, 'would you mind cooking dinner to day? It would please John, I know. He complains so much of the new girl that he shall discharge her the moment I can get another.'

'Certainly,' replied the old lady cordially.

At dinner John said to his wife:—

'Mary, that new girl seems to be getting worse and worse.'

—A South End women received a telegram, and her face blanched and her hand trembled as she held the unopened envelope before her. Giving it to her daughter, she said, 'Read it.' The girl obeyed, 'Pops has broken his leg and gone to the hospital,' she said. The mother's face brightened. 'Thank heaven it is no worse,' she said. 'I feared he might be going to bring somebody home to dinner.'

—Husband—The census taker was in, dear. He demanded the age of each of the family, and I was obliged to give him yours. He said it was the law.

Wife (enraged)—Law! What do I care for law? John Smith, did you tell that man my age?

Husband (hurriedly)—Yes, I told him you were 23?

Wife (mollified)—Well, I suppose the law has got to be respected.

—I heard a story of one who was tried for stealing a pair of trousers. He was ably defended, and the jury brought in a verdict of not guilty. The prisoner's counsel collected the fee, and then said to the vindicated statesman: 'Well, get out. You're free.' 'I'll wait till he goes,' returned the victim of slander, pointing to the door. 'I don't want him to see me.' 'Why not?' 'Cause I've got them breeches on.'

—Mr. Choate was sitting in his law office when a young man who took great pride in his family connections, generally, entered and introduced himself something as follows: 'I am J. Rensselear Jones.' 'Ah,' replied Mr. Choate, 'take a chair.' 'I am—the son-in law, you know of Gov. Smith.' 'Indeed,' replied Choate, 'take two chairs.'

—'Yes, I'm in the lecture business,' said the long-haired passenger, 'and I'm making money, too—big money, and had a pretty good opinion of himself I've got a scheme, I have, and it works to a charm. Big houses where I go.' 'A scheme?' 'Yes, I always advertise that my lectures are specially for women under thirty years of age, and for men who are out of debt. You just ought to see the way the people come trooping in.'

—'He's not what you'd call strictly handsome,' said the Major, beaming through his glasses on a homely baby that lay howling in his mother's arms, 'but it's the kind of a face that grows on you.' 'It's not the kind of a face that ever grew on you,' was the indignant and unexpected reply of the maternal being. 'You'd be better looking if it had.'

—A Sunday school teacher asked a little girl of her class if she had been baptized. 'Yes,' said the little girl, 'two times.' 'Two times! Why how could that be?' exclaimed the teacher. 'It didn't take the first time,' said the the little girl.

NOT EXACTLY A FAVORABLE STRIKE.—'Did the audience strike you favorably?' was asked of a young orator who had come home from a political meeting in the next county.

'Not very. It would have struck me more favorably if I hadn't had on my best suit?'

'How's that?'

'Well, you see, I can't wash the egg off.'

—Papa (soberly)—'That was quite a monstrosity you had in the parlor last evening.' Maud (nettled) 'Indeed! That must depend upon one's understanding of the term 'monstrosity.'' Papa (thoughtfully) 'Well, two heads upon one pair of shoulders, for example.'

—The Judge got home rather late the other evening and found a young fellow sitting on the sofa with the sole daughter of his house and heart.' 'Well, sir,' said the judicial gentleman, 'what are you doing here?' 'I have come into court, Your Honor, for the defendant,' was the ready reply.—*Boston Budget.*

—Court (to prosecutor)—'Then you recognize this handkerchief as the one which was stolen from you?' Prosecutor—'Yes, Your Honor.' Court—'And yet it isn't the only handkerchief of the sort in the world. See, one I have in my pocket is exactly like it.' Prosecutor—'Very likely, Your Honor; I had two stolen.—*Kenney Gazette.*

—One of the professors of the University of Texas was engaged in explaining the Darwinian theory to his class, when he observed that they were not paying proper attention. 'Gentlemen,' said the professor, 'when I am endeavoring to explain to you the peculiarities of the monkey I wish you would look right at me.'—*Texas Siftings.*

—The unintelligibility of a brakeman's call when announcing a station is proverbial. The other day, however, one called this station plain enough. The was a Sheriff on the train with some prisoners for the penitentiary, and upon announcing the arrival here the brakeman said; 'Yuma! Change clothes; ten years for refreshment!'—*Yuba Sentinel.*

—Why is Ireland likely to grow rich? Its capital is always Dublin (doubling).