

The Family TRUST. I do not ask that God shall always make My pathway light. I only pray that He will hold my hand Throughout the night; I do not hope to have the thorns removed That pierce my feet. I only ask to find His blessed arms My safe retreat.

HARRY'S NEW LEAF. "I say, Fred, this won't answer," said Harry Jamieson, as the two went to their room after a glorious ride, one fine Saturday afternoon.

THE LOAF OF BREAD. In a time of famine, a rich man allowed twenty of the poorest children in the town to come to his house, and said to them, "In this market there is a loaf of bread for each of you. Take it and come again at the same hour every day, till God sends better times."

WASTE IN FARMING. Not less than twenty per cent. of the entire capital employed in farming in this country is wasted. This is a low estimate, for on many farms the amount of waste is more than double the sum named.

WHAT THE CHURCH BELL DID. "Beautiful for situation" was the pretty village of M. On one side were broad, undulating meadows. On the other, beautifully wooded fields, through which ran one of the clearest and most musical of brooks, with rolling hills beyond, whose forest-crowned heights were a marvel of beauty.

2309 Certificates of Cure. From honest Farmers, Mechanics and Merchants, some of whom the most eminent leading professional and business men and women of education and refinement in our country, may be seen at our office, 41 Park Row, N. Y. H. G. Greely, of the New York Tribune, writes: "J. Ball, of our country is a conscientious and responsible man, who is cure Dyspepsia, Piles, Sick Headache, Liver complaint, Blisters, Jaundice, etc., and all impurities arising from a disordered stomach."

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THE SECRET OF BAKING BREAD. The grand secret and mystery in having the bread come out of the oven delicious, inviting, and nutritious is the exact point in putting it in. While in the state of dough it will readily run into various stages of fermentation—the first of these is saccharine, or that which produces sugar; the next is the vinous; and the third the acetic, or that producing vinegar.

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GATES' ACACIAN LINIMENT. For inflammatory pains seated in any part of the body, Chills, Toothache, &c. Price 25 cents a bottle.

GATES' EYE RELIEF. For soreness or inflammation of the Eye. Price 25 cents a bottle.

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NELSON'S CELEBRATED Cherokee Vermifuge. CERTAIN DEATH TO WORMS.



Nelson's Cherokee Vermifuge. Pleasant to take. Whenever a child is noticed to be growing habitually pale, complaining of violent pains in the stomach and abdomen, has variable appetite and a dry cough, and is frequently led, by irritation, to carry the hands to the nose, then try

W. J. NELSON & CO., BRIDGEWATER, N.S. Sold by all Druggists and respectable dealers in the Dominion.

COLLINS' CHEST CURATIVE FOR CONSUMPTION, COUGHS, COLIC, CATARRH, &c. &c. &c.

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No Stock or Guarantee Capital drawing interest, but in lieu thereof \$1,000,000 Surplus.

Directors' Office: 27 Court Street, Boston, Mass. HENRY CROCKER, President; W. H. HOLLISTER, Secretary; B. K. Corwin, Manager for Canada & Island, and Newfoundland.

ASSETS JANUARY 1st 1871. \$5,255,233.37 Liabilities including Reserve 4,301,400.00 Divisible Surplus 923,833.36 DIVIDENDS PAID IN 1870. 394,570.88

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NEW BOOKS, &c. Recently Received at the Halifax Wesleyan Book Room. Dr. Whelan's Land of Veda, 84c. Whelan on the Will, 1.75

NOTICE TO TEACHERS. THE Trustees of the Cape Breton County Academy will, on the 1st of November, require the Head Master to take charge of the Academy, Halifax 8600 per annum.

WESLEYAN ALMANAC. OCTOBER, 1872. New Moon, 2nd day, 11h. 16m. morning. First Quarter, 9th day, 4h. 49m. afternoon.

FOR SALE AT THE Prince Albert MOULDING FACTORY. DOORS. 1000 KILN DRIED PANEL DOORS hand following dimensions, viz, 7x5, 6x6, 10x12, 10x6, 8x8, 8, 5, 8x2, 6.

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