(Conitnued from first page.)

The Fort Wayne Sentinel, speaking of the foolishness of the small-pox scare, il-lustrates the effect of the imagination by

The Fort Warne Sentinel, speaking of the foolishness of the small-pox scare, illustrates the effect of the imagination by the following:

You have of course heard of persons having their imaginations or wought upon as to cause their death from some angoned disease or illness. Now, no one has no far as heard frem, been frightened to that extent on account of the small-pox scane, that will some happened here 2 years ago, that will some happened her

butcher, and then said:
"Why Dolman, what is the matter with you? You are looking ill. You're going to be sick, I'm afraid."

In conclusion, I should add that my unainess in D.—was satisfactorily end-d.

This journey proved one of the turning soints in my life.

The acquaintance made with Miss Cashle under such romantic surroundings conluded in our subsequent engagement and marriage.

**The Exercise of the imagination by unstrates the effect of the unstrates the effect of the imagination by unstrates the effect of the turning of the late lamented Manasses of Beth-sheba, puts off her mourning adorns herself in brave attire to set out for the camp of the Holofernes we feel instinctively that she will come back with his heart, his crown, or head, whichever should be given by the will come back with his heart, his crown, or head, whichever should be given by the will come back with his heart, his crown, or head, whichever should be given by the will come back with his heart, his crown, or head, whichever should be given by the Holofernes we feel instinctively that she will come back with his heart, his crown, or head, whichever should be given by the Holofernes we feel instinctively that she will come back with his heart, his crown, or head, whichever should be given by the Holofernes we feel instinctively that she will come back with his heart, his crown, or head, whichever should be given by the Holofernes we feel instinctively that she will come back with his heart, his crown, or head, whichever she goes for. When the old widow of the late lamented Manasses of Beth-sheap puts of the mourning adornshers herself in brave attire to set out for the adversarial puts of the her struck with lightning.

MICROSCOPIC

to be sick, I'm afraid."

The poor man replied that he was not ill, and felt as well as ever he did in his life.

The doctor looked dubiously at him and went out.

The last of the three who had put up the the model of the seen in the cavities of a common grain of sand. Mold is a forest of beautiful traces, with the branches, leaves, flowers,

The last of the three who had put up the job on Dolman came in after a white. He requested the butcher to cut him off a nice piece of steak.

As this request was about to be complied. As this request was about to be complied with, the doctor examined the meat and revit. But terflies are fully feathers, with, the doctor examined the meat and revit. But terflies are fully feathers, with the branches, leaves, the marked in an earnest way: "NO I would cover one-hundred and fifty of wretch began to think he was into a had uttered to real, words, walked off and left Dolman to the pleasantest.

The doctor, as soon as he ad uttered to real, words, walked off and left Dolman to the pleasantest.

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The doctor, as soon as he ad uttered to real, words, walked off and left Dolman to the pleasantest.

SHEFFIELD HOUSE, May, 1874.

SHEFFIELD HOUSE, Wasty and Watch Department.

The swell of the week of the medical trio anceeded but too words of choler as was whale in the sea. Each left has a world of animated being, swimming and off the strength, highly swell per leaves to the medical trio and the strength, highly swell per leaves to the medical trio and the strength, highly swell per leaves to the medical trio and the strength, highly swell the strength, highly swell the swell be an amount of intel strength, highly swell the swell be an amount of the strength, highly swell that she has the skin while the was sick, and presented a bill for his services. The butcher, having of meadow.

But that was not all. The doctor who had proposed the trial attanged Dolman while he was sick, and presented a bill for his services. The butcher, having of meadown will have been deared the per leaves the proper swell believe to the swell that the strength his decir to the Dolman's horse and soil them to pay his bill, shough to had proposed the trial attanged Dolman while he was sick, and presented a bill for his proper to the swell proper to the sw

SOME OLD DUTCH PROVERBS.

Cruz Lopes, a former pensive peanut vender of San Francisco, is now the wildest bandit on the Mexican border. He went to the bad because every policeman or millionair that passed his stand stole a nut with an air of abstraction.

We must row with the oars we have, and, as we cannot order the wind we sail with, we must take the wind that comes. Patience and attention will bring us far. If the cat watches long enough at the mouses hold the mouse will not escape. The plowman must go up and down, and wherever else play be done there is no other but the long way to do the work well. Learn to sleep with one eye open. As soon as the chicken goes to roost it is a good time for a fox. Fools ask what time it is but the wise know their time.

Send A man has been found who does not complain at the law's delays. He lives in a house which is the subject of a law-suit, and having been ordered by each litigant to pay no rent to the other, he hopes the contest may continue for years.

We must row with the oars we have, and, as we cannot order the wind we sail with, with the comes. Patience and attention will bring us far. If the cat watches long enough at the mouses hold the mouses will not escape. The plow of this passer.

BUSINESS CARDS

Neatly executed at the Moniton Offin as we cannot ordered the mouses with one executed at the oding the mouses hold the mouses hold the mouses will not escape. The plow of this passer.

To A DAY at home. Agents wante a soon as the chicken goes to roost it is a good time for a fox. Fools ask what time it is but the wise know their time.

SEND 20 perday at home. Sam to complain at the law's delays. He lives in a house which is the subject of a law-suit, and having been ordered by each litigant to pay no rent to the other, he hopes the contest may continue for years.

I took her in one arm, and then grapping the door and leaning forward as far as possible, I zeave one glance around man at the possible I zeave one glance around man at the possible I zeave one glance around man at the possible I zeave one glance around man at the possible I zeave one glance around man at the possible I zeave one glance around man at the possible I zeave one glance around man then leaped bilindly out.

I struck hard; a heavy darkness enveloped me. I became insensible. A few hours afterward, when I recovered considering to many wants. The former was profuse in the farmer were active in administering to may wants. The former was profuse in the farmer were active in a daministering to may wants. The former was profuse in the farmer were active in a family truited, and, so well was I attended to me for having, I wounds.

I was happy to see that she and the wanted he cannot be a subject to the care the care that a sear of the wind work. A yound and 8.5. "Anglia" from London, 38 GASES OF STATIONERY, and 8.6. "India" from Clargow. She has materonly beauty and material was a statisfied to my state of the wind was probably instantly killed by the crash and ruin which followed. It is body, once so grand and majestic in tearing the wind a strength and grace, ow searcely recognishable, so mangled was it, was taken to his family at D.

I should not out to state that 'old Jimmy' was not fatally injured by his strucy glave with the madman, and fall from the strength and grace, one searcely recognishable, so mangled was it, was taken to his family at D.

I should not out it of state that 'old Jimmy' was not fatally injured by his attructive for the brink, and was probably instantly killed by the crash and ruin which followed. It is body, once so grand and majestic in testeringth and grace, one searcely recognishable, so mangled was it, was taken to his family at D.

I should not out to state that 'old Jimmy' was not fatally injured by his strucy glave the brink, and was probably instantly killed by the crash a

PROPORTIONATELY LOW. J. E. WHITTAKER. Cor. Germain & Princess Sts ... St. John, N.

CAUTION!

I hereby forbid any person or person harbouring or trusting my wife, Rebecca A. Pomeroy,

&c., &c., &c.

Greceries of all Kinds Brooms, Pails, Tubs. Farming Implements. Nails, Cordage, &c., &c., &c.

All of which are offered at LOW FIGURES

Job Work Neatly executed at the Moniton Office

and promptly executed at the office of this paper. 12 A DAY at home. Agents wanted Outfit and terms free. TRUE & CO., Augusta, Maine. ly t48

\$5 TO \$20 per day at home. Samples worth \$1 free Sylvanov & Co., Portland, Maine. 1y 148 SEND 25c. to G. P. ROWELL & CO., New

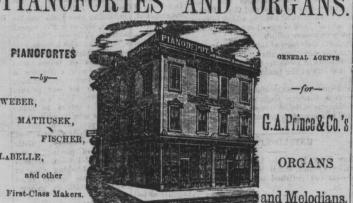
A largelot of MAGISTRATE'S BLANKS for sale at this Office.

E PETRIFYING SILICATE PAINTS, Agricultural.

MIXING SOIL AROUND FRUIT THEY CARRIED IT TOO FAR.

As supplied to the Admiralty, Board of Works, Austrian Lloyd's, Woolwich Arsenal, Cunard Company, &c.,

PIANOFORTES AND ORGANS.



"Matchless" BURDETT Ihe

A SPECIALTY. This Organ received the HIGHEST AWARD at the Centennial Exposition miladelphia. Every instrument warranted for Five years.

Office and Warerooms.—Cor. Union and Charlotte Sts., ST. JOHN, N. B.

E. T. KENNEDY & CO.,

FRED. LEAVITT. 37 Prince William Street....ST. JOHN, N. B. STEAM HEATING ENGINEERS,

RUBBER AND LEATHER BELTING.

STEAM PIPE, STEAM PUMPS, BABBIT METAL, GAS PIPE, STEAM WHISTLES, COTTON WASTE, WATER PIPE, STEAM GOVERN'RS, HAIR FELTING, RUBBER HOSE, STEAM GUAGES, MILL SAWS, RUBBER PACK'G, STEAM COCKS, CIRCULAR SAWS, RUBBER GASK'TS, WATER GUAGES, SAW GUMMERS, NATIVE OIL. Agents for Rich's Patent Saw Sharpener and Gummer.

SPRAGUE CHURN

Important to Farmers and Dai-

BY the motion of the paddles the air is pumped in at the ends, passes through the cream, and is carried off through a tube in the top of the cover. This process cleanses the cream of all unpleasant flavor, and brings the oxygen of the air in contact with the oil in the cream which hardens and turns to butter.

T is driven with cogwheels that set these paddles in rapid motion, and makes the labor so light that a child twelve years old can churn with ease.

AGENTS WANTED To canvass the Counties of Annapolis, Kings Hants, Colchester and Pictou.

10KJ 41 PROPRIETOR, D. H. SHAW, BERWICK, N. S. November 17th, 1875. *. tf -

BILL-HEADS Different sizes and styles promptly and Neatly printed at this office. New Goods! New Goods! MRS. L. C. WHEELOCK, has just opened

DRESS GOODS, Gloves, Hosiery, Haberdashery, Laces, Trim-mings, Hats, Bonnets, Flowers, Feathers, Grey and Bleached Cottons, Window Nets, &c., &c. MILLINERY AT SHORTEST NOTICE. **BOOTS & SHOES** elling off at 20 per cent below usual pric

Lawrencetown, June 13th, '76 NOTICE.

MRS. L. C. WHEELOCK. has just received a fresh assortment of DRY GOODS

-AND-

GROCERIES, CONFECTIONERY of Superior Quality, PERFUMERY, &C.

Merse, Kaley & Co. Knitt'g Cotton. BOOTS and SHOES, the remain ing portion selling off at 20 per cent. below usual prices. ALSO—A lot of No. 1
WHITE LEAD & PAINT OIL.
Beidestown, June 13th, 1876.

S. R. FOSTER & SON'S STANDARD"

Mil, Shoe Nail & Tack Works, ST. JOHN, N. B.



As supplied to the Admiralty, Board of Works, Austrian Loyd's, Woolwich
For House, Ship and General Use, Indoors and Out.

Menufactured by the Farneaux Paux Couraxy, Lyramon, having no chemical sation or Iron
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Menufactured by the State of Miles o

My experience in feeding fowls is that medium-sized hens will consume about one and three fifths gills of grain and vegetable matter each, daily, in winter, when in active laying condition; and also that it makes no difference as to the amount consumed, whether food is kept constantly before them or whether they are fed twice or thrice daily, provided they are allowed all they will eat up clean. For the past two years circumstances have compelled me to feed but twice a day—morning and afternoon meal, and will bot their food like hogs, and, if allowed all they will eat up clean, are liable to overeat and become diseased in consequence. Then it sometimes happens that hens are on the nests to lay at the time of feeding, and cannot be conxed off to eat, and they must either be fed on the nest or go hungry until the next meal, which, in cold weather, seems a little unmerciful. Heretofore I have believed in and advocated regular feeding—twice or three times each day—for all breeds, but my experience during the past two years inclines me to the opinion that, unless the smaller varieties can be fed three times a day, it is better to keep food constantly by them.

In the coll the girl that there were rumors about town that I was a reform-ded pirate.

Profectly scandalous! They think nothing of sending over after a couple of bedsteads or the entry carpet, and the other day Thompson says to me:—

"Butterwick, does your pump log of bedsteads or the entry carpet, and the other day Thompson says to me:—

"Well, I would like to borrow it for a few days till I can get one, for mine's all rotted away."

"The only wonder to me is that he didn't try to borrow the well along with it."

"Well it would like to borrow the well along with it."

"The only wonder to me is that he didn't try to borrow the well along with it."

"The only wonder to me is that he didn't try to borrow the well along the profession of the try to borrow the well along with it."

"The only wonder the profession of the will be a said ther's was away being painte

DOMESTIC ITEMS.

Brown Bread.—Two cups of corn meal, one cup of flour, one cup of molasses, three cups of sweet or sour milk, and one teaspoonful of soda. Steam about three hours and a half, and bake fifteen mindred. We were in the following a wisit to his dulcinea. She had samuggled him into the parlor, and the darkness only served to conceal her blushes while Alvy told his story of love.

To Cook Copfish.—Wash as large a piece as desired, and pick it up into milk and let it stand over night; bring to a boil in the morning and thicken, adding pepper and butter, and an egg, if you choose.

blushes while Alvy told his story of love.

The muttered words reached the parent's ear, and coming suddenly into the room, he demanded to know of Mary who it was she had with her.

"It's the cat, sir," was the mumbling.

The put in the rest and cook slowly. This method is far preferable to putting even a little water in, as many do. If all pure lard, no salt is needed, and it will keep for many months. When the pieces are quite brown and shrunken, strain all through a seive. One pound of lard thus prepared is worth two bought all ready for use. A large portion of the latter is in.

To Cook Pork Tenderloins.—If to roast, lay them in a dripping pan in roast, lay them in a dripping pan in the latter and the latter is large for the latter is roast, lay them in a dripping pan in the latter is large for the latter is roast, lay them in a dripping pan in the latter is large for the window.

To Cook Pork Tenderloins.—If to roast, lay them in a dripping pan in the latter is large for the window.

roast, lay them in a dripping pan in their own fat, roast slowly, and baste often. Season when nearly done, and serve with their ewn gravy—thickened with brown flour.

Sausages.—Take three pounds of lean pork, to one of leaf fat. See that all is free from gristle, sinews, and bits of bone. Chop all very fine. Add three ounces of salt, half an ounce of pepper, two large spoonfuls powdered sage. It will become more salt as it dries. It is nicest put up into white muslin or cotton cloth bags, twelve inches long and ten in circumference. muslin or cotton cloth bags, twelve inches long and ten in circumference:
When wanted for cooking, tear down the bag, slice off the meat, about one inch thick, and fry slowly in its own faction guaranteed.

muslin or cotton cloth bags, twelve in "Never drank nothing—here's to you (drinks), ah-h-h. Yes, he never took the bag, slice off the meat, about one inch thick, and fry slowly in its own faction guaranteed.

"Well, well, that's what fetches 'em fat, about one inch thick, and fry slowly in its own fat, about one inch thick, and fry slowly in its own fat, well, that's what fetches 'em fat, about one inch thick, and fry slowly in its own fat, well, that's what fetches 'em fat, about one inch thick, and fry slowly in its own fat, well, that's what fetches 'em fat, about one inch thick, and fry slowly in its own fat,

The Garden.

FEEDING FOWLS.

A correspondent of the Poultry Nation ways:

My experience in feeding fowls is that medium sized hens will consume that I was a reformation to the part of the part of the piant over for her, and take down the chandle of the part of the piant over for her, and take down the chandle of the part of the piant over for her, and take down the chandle of the part of the piant over for her, and take down the chandle of the piant ov

pair of striped stockings and a horse-hair bustle, and to borrow the coal scut-tle till Monday.

"What in the name of Moses she is

PORK CHOPS—BREADED.—Trim off the fat well, dip first in beaten egg, then in fine bread crumbs, and fry in nice drippings, having first seasoned well with salt and pepper.

To FRY BACON.—Cut in very thin slices, try in its own fat till crisp and light brown. It is very nice served with calf's liver or very tender beef liver.

Dried Apple Custared.—Take a quart of milk, the yolks of five eggs and one.

ORIED APPLE CUSTARD.—Take a quart of milk, the yolks of five eggs and one fourth pound of butter; stir altogeth er and thicken with nicely stewed dried apples. Bake without a top crust.

PORK.—Pork steaks may be fried in their own fat, for fifteen or twenty minutes, slowly. Then lay them on a hot platter, dredge a little flour in the fring-pan, season well, cook five minutes and pour over the meat.

Brown Bread.—Two cups of corn meal, one cup of re meal, one cup of real.

"It's the cat, sir," was the mumbling.

A DEADLY DRINK.

orten. Season when nearly done, and serve with their ewn gravy—thickened with brown flour.

If to roast, cut each tenderloin across into three pieces; split lengthwise, nearly through; lay open flat, and cook on one side nicely, then turn. Serve with butter, pepper and salt, to season.

Savsages.—Take three pounds of leaf pork, to one of leaf fat. See that all is free from gristle, sinews, and bits

A good story is told, which we do not think has yet found its way into print, of the evils of temperance from a bibulous point of view. Two old soakers, steadying themselves against the bar; were taking their usual beverage.

"Herwayer, Jim; whadger goin' ter take this morning?"

"Guess I'll hev er brandy cocktail; wha' yer goin' to tak' yerself?"

"Little old rye in mine."