about his thick neck.

again, and scraping away at

"It ain't put any color in your

you was when you went away."

farm, you'll be parleyyooing

not once looking at his cousin.

my lass, to save up your wages agin

"Why, what was she in Mr. Daw-

son's house only three months ago?"

or harder than I did. You should have

and patched, and darned and turned

upon her somehow. She gives me

more as ladies maid here than ever

she got from Mr. Dawson then

Why, I've seen her come out of the

parlor with a few sovereigns and a

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Ladies' Hats

set her foot upon!"

we get married."

cows?"

sweethearts in early youth.

she asked.

hedge-stake.



## FOR Making Cod Liver Oil For the Guidance of Manu-

1st. The manager in charge of factory must see that the livers are fresh; that all brown or poor livers are thrown out; that there avenue, and changes the still fishis no gall bladder attached to any livers.

facturers

2nd. The good livers must then be washed in a tub of clean per; even into those dim recesses of

clean inside, before any livers are placed in it.

4th. Before you start to boil any livers, you must have suffi-

5th. Turn on the steam, and use as much as you need to have The lowing of a cow in the quiet for the quantity of livers you have in your pan. Boil until the white meadows, the splash of a trout in the scum floats off (which will take about thirty minutes.) Don't forget fish-pond, the last notes of a tired tostir the livers, and see that those in the bottom and those around the sides are brought into direct contact with the steam all the time.

five minutes, according to capacity of liver boiler.

7th. Then you dip all the oil you can get, which is the finest oppressive, this twilight stillness. The white oil. Put this oil in a cooling tank made of galvanized iron, very repose of the place grew painful and let the oil remain there till next morning. Don't forget to put a straining cloth over the cooling tank before you put any oil in, so within that gray and ivy-colored pile ton's daughters taught me to speak a that it will catch any bits of blubber; allow to remain 12 or 14 hours, of building—so deathlike was the little French, and I found it so nice or longer if possible, then dip from cooling tank and strain through | tranquility of all around. double calico bag, inside bag to be one inch smaller all around; then As the clock over the 'archway strain isto a tin shute under the bags, the cask to be at the end of struck eight, a door at the back of the shute with a funnel, to lead oil into casks, which funnel to be covered with cheese cloth.

8th. When you have dipped the finest oil from the top of the being scarcely broke the silence; for liver oiler pan, take all the blubber from the pan while it is warm The oil from this blubber is not fit for medicinal purposes.

9th. Then clean your liver pan with warm water and powder. Have it bright and clean for the next boiling.

10th. Every bag, cloth, tank, funnel and pan, must be washed pretty girl; but her appearance was only with warm water, soap and water. Soda must not be used. The best results for medical oil can only be obtained by the use

of tin barrels. Wooden packages generally make the oil dark, and destroy its fine flavor. Keep all oi! in barrels in a cool place, and covered from the sun.

DEPARTMENT OF MARINE AND FISHERIES

St. John's.



### REGULATIONS For Salting Scotch Pack a sickly gray, andd the ribbon knott-Herring

One barrel salt to five and a half barrels herring-Large Fulls One barrel salt to six barrels herring-Medium Fulls.

One barrel salt to six and a half barrels herring-Matt Fulls. This amount of salt is for dredging and laying on rows only. It maid in Mr. Dawson's family, and does not take into account that put on the herring before gibbing.

All salt falling off herring in rousing tubs is put on rows as you pack unless very dirty or scaly; in that case, you have to make good the same amount, or otherwise you could not have any fixed

Matt Fulls ...... 10½ inches long ...... Milt or roe Medium Fulls. ... 111/2 inches long....... Milt or roe therefore quite as much the object of Large Fulls .... 121/2 inches long and upwards. Milit or roe envy among he particular friends as Medium Filling ... 111/2 inches long and upward

Large Filling .... 121/2 inches long and upwards

Filling Fish may be branded as Scotch Cure without the Crown ed as the lady's-maid came out of the

Brand. No drowned, stale, or scaleless herring can be used as Scotch

Pack, nor herring in half frozen state. The root cause of light salting is to come as near as possible to the pleasing of the palate of the consumer; and if we bear in mind low shrubbery, hidden away from the that over three-fourths of all Scotch-Pack Herring are consumed as a rest of the gardens, and only visible tonic before the mid-day meal, just as they come out of the barrel, without any fire cooking, we can see the reason at a glance for the right salting. The herring is dressed by the head and the tail being cut off, the main bone taken out. It is then cut into squares of about had been stripping the bark from a one inch, and is served with vinegar and other condiments. Thie blackthorn stake, "you came upon me gives power to the stomach to digest the following meal and keeps

the consumer in the best of health. People with bad stomachs please note that the art of cooking at the gate agen the moat, and I was and eating right is just as essential as the art of curing; and based taking a rest before I came up to the on the best medical directions, and with the chemical analysis of the house to ask if you was come back." constituent parts of herring as a food ever kept before the consumer, we need not be surprised that the people who eat most herring are the most healthy and efficient.

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#### For Sale

Parcel of Land in Bay Roberts; also Dwelling House in Conutry Road, to dark red hair grew low upon his fore be removed from land; Moving Picture Machine, Gas Light and Fillms; Aerated Water Plant, suitable for an was large and well-shaped, but the outport; one Sleigh. For particulars mouth was coarse in form and animal OPP. BANK of NOVA SCOTIA

#### LUCY GRAHAM'S - - SECRET

CHAPTER III.

The same August sun which had gone down behind the waste of in the meadows round about the waters glimmered redly upon the Court. broad face of the old clock over that ivy-covered archway which leads into the gardens of Audley Court.

A fierce and crimson sunset. The mullioned windows and twinkling lattices are all ablaze with the red glory; the fding light flickers upon the leaves of the limes in the long. pond into a sheet of burnished copbrier and brushwood, amidst which 3rd. The pan in which the livers are boiled must be perfectly the old well is hidden, the crimson brightness penetrates in fitful flashes till the dank weeds and the rusty iron wheel and broken woodwork seem as

if they were flecked with blood. bird, the creaking of wagon-wheels upon the distant road, every now and then breaking the evening silence, 6th. Turn the steam off, and allow all to settle, not exceeding only mad the stillness of the place seem more intense. It was almost a corpse must be lying somewhere

> abroad." girl came out into the gardens.

But even the presence of a human the girl crept slowly over the thick n the rich shelter of the limes.

Se was not, perhaps, positively a of that order which is commonly call ed interesting. Interesting, it may be, because in the pale face and light gray eyes, the small features and com pressed lips, there was something which hinted at a power of repression and self-control not common in a woman of nineteen or twenty. She might have been pretty, I think, but for the one fault in her small oval face. This fault was an absence of color. Not one tinge of crimson flushed in the waxen whiteness of her cheeks; not one shadow of brown redeemed the pale insipidity of her eyebrows and eyelashes; not on glimmer of gold or lauburn relieved the dull flaxen of her hair. Even her dress was spoiled by this same deficiency. The pale lavender muslin faded into ed round her throat melted into the same neutral hue.

Her figure was slim and fragile, and in spite of her humble dress, she had something of the grace and carriage of a gentle-woman, but she was only a simple country girl, called Phoebe Marks, who had been nursewhom Lady Audley had chosen for her maid after her marriage with

Sir Michael. Of course, this was a wonderful piece of good fortune for Phoebe, who found her wages trebled and her work lightened in the well-ordered household at the Court; and who was

my lady herself to higher circles. A man, who was sitting on the broken wood-work of the well, startdim shade of the limes and stood before him among the weeds and

brushwood. I have said before that this was a neglected spot; it ly in the midst of a from the garret windows at the back

"Why, Phoebe," said the man, shutting a clasp-knife with which he so till and sudden, that I thought you was an evil spirit. I've come across through the fields, and come in here "I can see well from my bedroom window. Luke," Phoebe answered pointing to an open lattice in one of the gables. "I saw you sitting here, and came down to have a chat; it's better talking out hree than in the house, where there's always some

body listening. The man was a big, broad- shouldered stupid-looking clod-hopper of about twenty-three years of age. His head, and his bushy bows met over a pair of greenish gray eyes; his nose

little silver in her hand, that master had just given her for her quarter's salary; and now look at her!"

"Never you mind her," said Luke; 'take care of yourself, Phoebe; that's all you've got to do. What should you say to a public-house for you and me, by-and-by, my girl? There's in expression. Rosy-cheeked, reda deal of money to be made out of haired, and bull-necked, he was not a public-house."

unlike one of the stout oxen grazing The girl still sat with her face avert ed from her lover, her hands hanging listlessly in her lap, and her pale gray The girl seated herself lightly upeves fixed upon the last low streak of on the wood-work at his side, and put crimson dying out behind the trunks one of her hands which, had grown

white in her new and easy service, "Are you glad to see me, Luke? tlemen hanging about her; Sir Michael not jealous of them, only proud "Of course I'm glad, lass," he anto see her so much admired. You swered, brooishly, opening his knife should have heard her laugh and talk with them; throwing all their compliments and fine speeches back at They were first cousins, and had them, as it were, as if they had been been play-fellows in child-hood, and pelting her with roses. She set everybody mad about her, wherever "You don't seem much as if you she went. Her singing, her playing, were glad," said the girl; "you her painting, her dancing, her beauti might look at me, Luke, and tell me ful smile, and sunshiny ringlets! She if you think my journey has trovwas always the talk of the place, as

long as we stayed in it." "Is she at home to-night?"

cheeks girl;" he said, glancing up at "No; she has gone out with Sir her from under his lowering eye-Michael to a dinner party at the Beeches. They've seven or eight back till after eleven.

ple genteel, Luke. I've been on the "Then I'll tell, you what, Phoebe if the inside of the house is so mighty manner of curious places; and you fine, I should like to have a look at know, when I was a child, Squire Hor

> housekeeper, knows you by sight, and she can't object to my showing you some of the best rooms."

a hoarse laugh: "who wants you to It was almost dark when the coube genteel, I wonder? Not me, for sins left the shrbbery and walked one; when you're my wife yon won't slowly to the house. The door by have overmuch time for gentility, my which they entered led into the sergirl. French, too! Dang me, Phoebe, vants' hall, on one side of which was grass, and gliding into the avenue by I suppose when we've saved money the house-keeper's room. Phoebe the side of the fish-pond, disappeared enough between us to buy a bit of a Marks stopped or a moment to ask to the the housekeeper if she might ta her cousin through some of the She bit her lip as her lover spoke, rooms, and having received permisand looked away. He went on cutting sion to do so, lighted a candle at the and chopping at a rude handle he lamp in the hall, and beckoned to was fashioning to the stake, whistling Luke to follow her into the other

softly to himself all the while, and part of the house. The long, black oak corridors were For some time they were silent, dim in the ghostly twilight—the light but by-and-by she said, with her face carried by Phoebe looking only a still turned away from her companpoor speck in the broad passages through which the girl led her cousin. "What a fine thing it is for Miss Luke looked suspiciously over his Garham that was, to travel with her shoulder now and then, half-frightenmaid and her courier, and her chariot ed by the creaking of his own hoband four, and a husband that thinks

nailed boots. there isn't one spot upon all the "It's a mortal dull place, Phoebe," earth that's good enough for her to he said as they emerged from a passage into the principle hall, which "Ay, it is a fine thing, Phoebe, to was not yet lighted; "I've heard tell have lots of money," answered Luke, of a murder that was done here in old "and I hope you'll be warned by that, times."

times, as to that, Luke," answered the girl, ascending the staircase, followed by the young man.

continued the girl, as if she had not She led the way through a great heard her couin's speech. "What was drawing-room rich in satin and ormoshe but a servant like me? Taking lu, buhl and inlaid cabnets, bronzes, wages and working for them as hard, cameos, statuettes, and trinkets, that glistened in the dusky light; then seen her shabby clothes, Luke-worn through a morning room, hung with and twisted, yet always looking nice where she stopped, holding the light above her head.

Te young man steered about him, open-mouthed and open-eyed. "It's a rare fine place," he said, and must have cost a heap of

"Look at the pictures on the walls," said Phoebe, glancing at thhe panels of the octagonal chamber, which were hung with Claudes and Poussins, Wouverman and Cuyps. "I've heard that those alone are worth a fortune. This is the entrance to my lady's apartments, Miss Graham that was.' She lifted a heavy green cloth curtain which hung across a doorway, and led te astonished countryman into a fairy like boudoir, and thence to a dressing room, in which the open doors of wardrobe and a heap of dresses flung about a sofa showed that it still remained exactly as its occupants had

"I've got all these things to put away before my Lady comes home, Luke; you might sit down here while

I do it, I shan't be long." Her cousin looked around in gawky emarbiassment, bewileredd by the plendor of the room; and after some deliberation selected the most substantialof the chairs, on the extreme edge of which he carefully seated himself

"I wish I could show you the Jew els, Luke," said the girl; "but I can't for she always keeps the keys her-Also a Large Assort self; that's the case on the dressing talbe there."

"What, that?" cried Luke, staring at the massive walnut-wood and brass inlaid casket. "Why, that's big enough to hold every bit of clothes

(To be continued.)

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