THE WEEKLY SUN, ST. JOHN, N. B.

March 17, 1888,

NOVA SCOTIA.

RHEUMATICS READ THIS:

KERLEI O INLESTICES EXERCISE TREES: MESERS HANINGTON BROS. Karly in February, 1885, while in St. John, N.B., I had a severe attack of Hheumatism, we treated by an eminent Physician and with great care was enabled to cone home in about two weeks time, after which time I grew worse and andired dreadfully. We did everything Minard's and Electric Oil, I then had good medical advice and treatment, which at times if orded temporary relief, but the disease lurked in my system, and shifted from one side to was unable to get to my whole being. For more than two monstas, I were purple, and so swolken thest they were shapeiers. I precured a pack-of the internel vectore and three applications of the Liniment the swelling had all dis-separed. In five days the Rheumatism had completely gone, could walk about some and when the to this date January 50b, 1886, with its climatic change. I can recommend your "sectatione." and hope that all who are affected with that more panful disease into the the shear, will not besitate to give "Sciaticines" of obting this statement given, and when I received it we implications of the Liniment the swelling had all dis-separed. In five days the Rheumatism had completely gone, could walk about supple and when the there and no return of the disease since having passed through the autumn and when the to this date January 50b, 1886, with its climatic change. I can recommend your "Mest with to this date January 50b, 1886, with its climatic change. I can recommend your means them, will not besitate to give "Sciaticines" of obting this statement given, and when it could be about more of the particulars or doubting this statement given, and write to Mrs. W. H. Moore, touth Farmington, Annapolis Co, X. S., who will cheerfully give them all information. MRS. W. H. MOORE

glb

No. 4s to No. 20s.

(LIMITED.) SAINT JOHN. N. B.

ANGE *

C

MRS. W. H. MOORE, South Farmington, Annapolis Co., Nova Scotla.

RANGES, STOVES

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A FULL line of all the above always in stock, and at prices to suit the times. Our CLIMAX RANGE Challenge not having been accepted is proof positive that it is the leading range in the market.

Store Pipe, Tinware in variety, always in stock. Repairs to stoves made by competent workmen. Odd castings for all stoves made by us, always in stock. A special d scount to all purchasers until ist January, 1886.

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ARE SHOWING

27 and 29 Water street and 170 to 186 Brasels street.

MY BONNIE MAID.

BY MARY C. CROWLEY.

My bonnie maid is full of glee, No one was ever happy as she ! This little secret she whispers to me, Then flits away as merrily.

My bonnie maid has eyes of brown; My bonnie maid wears a golden crown; Langhing dimples mock her frown. The cheeriest maid in all the town.

Playing alone the morning long, Piping the twittering robin's song, Revelling 'mid the daisy throng, Angel-like, she knows no wrong.

Who can her gay prattle chide ? Oft she smilles, no thought need hide, Each day-dream may confide To the angel at her side,

Softly to her, does he sing Of the Infant Christ and King, Who did radiant angels bring Unto Childhood worshipping

Does he set the gates ajar, Show her Heaven from afar, Till her eyes bright jewels are, Till her heart glows like a star?

Those clear eyes oft seem, for mine Guides to her pure soul that shine Like twin lights before a shrine, Wherein dwells the "Light Divine !"

Musing sweetly, day by day, In her pretty, childish way, Does she to the Christ-child pray, Begging him to come and play ?

Does she toil for him apace, From a flowery throne of grace. Make for Him a resting place— Has she looked upon His face ?

Who can tell what playmates fair Childiah joys and sorrows share : Who can tell what visions rare Answer childhood's trusting prayer ?

Once, in Nazareth's holy glade, He with little children played 1 And, to please them, when they prayed, From the clay a birdling made.

Gave it life and made it fly; Soon it warbled in the sky; Then, again, did venture nigh, In His sacred hand to lie.

May my birdling be thus blessed By the Child God thus caressed; Seek His Heart, by love possess Fly unto this sheltered nest.

THE LAST LEAF.

I saw him once before As he passed by the door, And again And again The pavement-stones resound And he totters o'er the ground With his cane.

They say that in his prime, Ere the pruning-knife of Time Cut him down, Not a better man was found Ba the science man was found By the crier on his round Through the town.

must

were fresh.

good for nothing when stale. In case of serious illnessin hot weather, or

vants generally insist on immersing them, which favors decomposition. Clean, new-laid eggs will keep quite fresh for months if buried in dried salt well

Bolled potatoes ought to be laid out on a

plate, and are then as good for frying or

mashing as if they were freshly cooked. Servants have an unaccountable fancy of

Servants have an unaccountable lancy of throwing them away, or, if desired to fry them, chopping and mashing them first, which entirely spoils them. If left heaped up they will often spoil in one night. No vegetable should be put into soup until the day that it is to be used

vegetable should be put into soup until the day that it is to be used. If any soup, complete, is left, it must be sharply boiled the next morning, and put into a fresh, clean pan. Cabbage, French beans, and vegetable marrows are better dressed as salad if they have cooled, and in

RECIPES.

closed.

hey are when uncovered.

But now he walks the streets, And he looks at all he meets, Sad and wan; And he shakes his feeble head, And it seeme at the back, And it seems as if he said, They are gone."

The mossy marbles rest On the lips that he has p

JUST AS BEFORE. She held the reins : O memory bright, Of that sweet sleigh-ride long ago! 'Twas on a clear and starry night; The hills were overtopped with snow — There was no biting wind to blow — She held the reins.

Its recollection brings a glow ! E'er we returned I had the right To clasp her dainty waist, I know— She held the reins,

A year, and we were married. So A year, and we were married, both In time all romance takes its flight; She rules me now, in wifely might; To her sweet will I bend, for, lo i She holds the reins.

THE HOUSEKEEPER.

WASTE IN THE KITCHEN. There is a useful article on this subject in the Exchange and Mart from the pen of Miss J. Ascham. A housewife's duty is to prevent waste.

She must therefore know what is likely to stiff froth. Bake in layers an inch thick; go to waste and why, or perhaps she will do the filling grate the rind and add the julce of just what is wanted to spoil things which one or two oranges and one lemon, one cup of would have kept a little longer if they had water, one cup of sugar, one tablespoon ful of corn starch; boil and cool before putting been left alone. Most things in the larder

are perishable, but not all alike. between the layers of cake. . GOOD PLAIN CAKE .- One egg, one cup of Meat will keep three weeks in dry, frosty GOOD PLAIN CAKE. — Une egg, one cup er sugar, butter size of hen's egg, one cup sweet milk, two cups flour, and two tesspoons baking powder. Best the yolk of the egg, sugar and butter until it creams; stir in the milk, aift the fleur and baking powder toweather, but not one week in damp, and hardly a day in very hot weather. If it has been frozen, it must lie in a rather warm place three or four hours before it is cocked, place three or four hours before it is cooked. Meat should be taken down from the hooks every day, well looked over and wiped dry, and the hooks scalded and dried before the gether, stir in your batter, then add the white of the egg beaten stiff; stir all well, turn into buttered tins, and bake 30 minutes meat is put up again. Do not flour it. In very hot weather it is sometimes neces-sary to rub salt over the outside of a joint in a hot oven.

LEMON PUDDING. -The juice and grated rind of one lemon, one tablespoonful of butwhich is not to be cocked that day. It must be carefully looked over when it comes from the butcher and any doubtful pits pared ter, three eggs, one cup of sugar, two table-spoonfuls of corn starch and two cups of milk. Put the milk in a saucepan on the range and when it is hot stir in the corn off and burnt. If meat shows signs of "turning," it must at once be put into a starch which has been mixed with two tablevery hot oven for half an hour, so as to be partly cooked. If it has really spollt, noth-ing will save it, because the inside of the joint is then bad; but if it is browned, not spoonfuls of cold water. Cook until it is thick, stirring constantly; then add the butter and set aside until cold. Beat the eggs just scorched, in time, the inside will be found perfectly nice. Of course, in a doubtvery light, add the sugar, the lemon juice and grated rind, and when well mixed stir ful case, it may all be sliced up and fried;

in the cold corn starch. Mix thoroughly, bake in a buttered dish and serve cold. but then, as a joint, it is spoilt. The dripping from a half spellt joint is useless for food, and the bone will certainly COOKED CELERY is said to be a specific for rheumatism. Cut the celery into small pieces and boil it until soft. The patient should drink the water in which it is cooked. spoll soup. Some cooks will plunge the meat into bolling water to save it, but this additional wetting is much more likely to hasten the catastrophe. In hot weather every bone must be baked, whether it is to make attack that day one. Serve the celery hot upon toast.

BREAD GRIDDLE CAKES are excellent and may be made of stale bread. Soak a small make stock that day of not. Soup is just as good from baked bones as from raw ones. Every bone that has been boiled must be bowl of bread over night in milk. In the morning mix half a cupful of flour, into which is put one and one-half teaspoonfuls placed in a sharp heat and quite dried, and "scraps" which would help to make stock of baking powder, with one quart of milk, three well-beaten eggs and a little salt. Beat up the bread with this batter until it is very light and fry a delicate brown. The batter be burnt if the cook has no time or room to make it. For one little bone is enough to spoil all the milk and cream, and should be thick. will cause all perishable things in the larder

BAKED OYSTERS .- Select a dozen of the to be just ready to decay. All fat and suct should be cooked as soon largest, freshest and most highly-flavored oysters, such as you would for a fry. Both shells being washed perfectly clean, place shell and all, one by one, in the pan with as possible after it comes into the house; it should be wiped, sliced thin and boiled for two to three hours, then strained, and the the round shell down. Now place in an skin, which seems like leather, burnt in the oven. Pretty soon you will see the shells alightly open. When this takes place retire middle of a hot fire. As soon as the fat is hard it should be removed from the gravy, soup, or stock, wiped dry, and folded in thin paper. In very hot weather, sometimes the oysters from the fire. Remove the top hell very carefully, and see to it especially that you retain as much as possible the oys not cake. Then a plate must be ter julce. Deposit on each oyster a very small piece of the freshest and sweetest of spared for it. The superfluous fat from a joint reduced to mince should be treated in table butter; also a little cracker dust and a the same way. Fish must be cooked as soon as possible pinch of salt. Now return again to the oven in the lower shell for from 15 to 20 minutes. after it is caught. If, however, there is more than can be caten in one day, the superflous part should be boiled for five min-When cooked to taste, do not empty into any dish, or even pan, but eat directly from the oyster shell, squeezing on each a few drops of the juice of a fresh, yellow-bright utes, even if it is to be fried afterward-it can be dried, but nearly all fish is very nice lemon. stewed like cels, with the same sauce, and parboiled fish is as good this way as if it To Let. Never allow any meat or fish to lie if you Two Eligible Dwallings, fronting on the north side of Main street, between Charcotte and Sydney streets; one formerly occupied by Alderman James G. Jordan, and the other at present occupied by the subscriber, affording a good view of the harbor. Tenement, No 163 Queen street, at present occu-pied by Mrs Taylor The Lot, with the buildings thereon, situated on the north east angle of St James and Canterbury streets can hang it up. Game and poultry should be drawn, but not plucked or skinned, dried inside, and hung head upward. Milk is the most troublesome article in the larder, and really wants a little safe to itself. It "takes up" the slightest suspicion of taint, and becomes most objectionable without The above properties can be seen on appl'cation the undersigned ABTerms reasonable to satisfactory parties. turning sour. City people, at any rate, should boil the milk as soon as it comes in, from April to December. Then it should Apply to JAMES S. STEEN, DAILY SUN Office. be strained into a clean flat pan, which must

meal, one cup of flour, one cup of molasses, ene egg. Put these ingredients into your baking pan and beat. Scald three pints of Percheon Stallion For Sale. milk and add. When ready to bake add a THE subscriber cfiers for sale his stallon, "Perchaon Chief, '6 years old, weighs 1850 ibs. olor, Dark Eay, with Black points, of good style and actien, can be seen at any time at my farm two miles from Sussex Corner, Hings Co. This is a rare eppor-unity for Agricultural Societys or others, who are desirous of improving their sock Terms lavorable to responsible parties. For further information en-quire of cup of cold milk, one teaspoonful of cassia and one of salt. FARMERS' CAKE.-One-half pound clear pork, one-half pint of hot water, one-half pint of molasses, one cup of sugar, one large cupful of chopped raisins, two eggs, (er I sometimes use but one and a spoonful

(of i sometimes use but one and a spoon of soda, of sweet cream) one large teaspoon of soda, a little salt and all kinds of spice. The pork to be chopped fine and the hot water poured over it. Put in flour enough to make a good thick batter. It requires more flour then when more areas are used CLARK TEAKLES. Sussex Corner, K. Co , } Feb'y 17th, 1886. }

Electoral Franchise Act. flour than when more eggs are used. ORANGE CAKE. - Two cups of sugar, one-

ORANGE CAKE. - I'wo cups of sugar, one-half oup of butter, two eggs, 2½ of flour, two teaspoonfuls of yeast powder. Cream the butter, add sugar and beat well; add sugar and beat well; add the yoks of the eggs after they have been well beaten, stirring all control they they do will the the the NOTICE. well together; then add milk, then the flour. with the yeast powder sifted in three times; and lastly, the whites of the eggs beaten to

THE Revising Officer for the Electoral District of Queens County, in the Province of New Bruns-wick, appointed under 'The Electoral Franchise Act,' hereby gives notice that he has completed and published, in the manner directed by the said act, the first General List of Voters for the said Electoral District, and that he will ho'd a Sit-ting, pursuant to the said act, for the Preliminary Bevision of such list, at the County Court House in Gagetown, in the said County of Queens, in the said Province, at ten o'clock in the Iorenoon, on

Tuesday, the Sixth day of April, A. D. 1886.

Any person objecting to any name on the said list may at any time before the said day, and any person desiring to and any name thereto, or desiring other-wise to amend the same may on or before the 29th day of March A. D. 1886, deliver to the said Revising Officer, or mail to him by registered letter at the Registrar's office. Genetown, aforesaid a notice in writing in the Form for that purpose contained in the Schedule to the said act as nearly as may be, setting forth the name or names objected to and the grounds of objection, or tre name or names proposed to be added to the list, with the grounds therefor, and par-tuculars of the quidification and residence of the per-sons whose names are proposed anendment, and the grounds therefor; and every such notice mast be sided by the pers in so giving the notice, and must set forth his residence, occupation and post office ad-ares.

To the avent of the person so giving notice object-ing to the name of any person sizedy on the list the person so objecting must also deliver to, or mail to the last known address of the person wh se name is objected to, by registered letter, and at the same time at the notice is given to the Revising Officer, a coty of the notice given. Dated this first day of March, A. D. 1886.

JAMES STEADMAN.

Revising Officer for the Electoral District of Queens County, in the Province of New Brunswick. 457z



There will be sold at Public Auction on Saturday. the twelfth day of June mexs, at twelve of the clock, noen, at Chub's Corner (so called) on Prince William street, in the City of Saint John, in the City and County of Ba'nt John, pursuant to the direction of a decretal order of the Supreme Court in Equity, made on the second asy of March instant, in a cause there-in pending, wherein Kobert Sears, John Sears, George So ward Sears and Edward Sears, Junior, are plaintiffs, and Robert W. Leetch, Ebeneser E. fraser and Amelia Caroline his wife John Leetch and Martha ann his wife are defendates with the approbation of the unde signed barrister, the mortgaged premises described in the bill of complaint in the said cause and in the said decretal order as follows, that is to say:-Intercolonial Railway which the approbation of the unde signed the bill of complaint in the said cause and cause and in the said cause and cause it and dargaret face his with an the said with the date and sixty-slyth, made beam of the same face and with the said cause and cause and cause and with the said cause and cause and cause and with the said cause and cause and cause and with the said cause and cause and cause and with the said cause and be said to a said cause and be said cause and be said to a said cause and be said to a said cause and be said cause and b 1885. O^N and after Monday, November 16th, 1885, the trains of this Railway will run daily unda- excepted) as follows:----Trains will leave St. John : mar5 LOOD For terms of sale and further particulars apply to the plainuffs' solicitor. Dated the eighth day of March, A. D. 1886. H. LAWRANCE STURDEE, Plaintiffs' Solicitor. DY WILL CURE OR RELIEVE Butter. Butter. BILIOUSNESS, DYSPEPSIA, INDIGESTION, JAUNDICE, ERYSIPELAS, 100 TUBS SALT RHEUM. **GOOD DAIRY BUTTER.** HEARTBURN, HEADACHE, And every species of disease arising from disordered LIVER, KIDNEYS, STOMACH, BOWELS OR BLOOD. FOR SALE BY T. MILBURN & CO., Proprietors, TORONTO. JARDINE & CO. jan20 HACYARDS WOOL CARPETS. NEW DYED. BRACKETT'S DYE WORKS, CURES RHEUMATISM 94 PRINCESS STREET.

870

GOULD BROS'.

AMERICAN DYE WORKS.

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Winter Arrangement. 1866.

BALL



MY (Fr.m I lean from my On stony arche The lights stream And the wake Far, far beyond To the beacon Where the wind sonth, And the foam

Oh ! ship at anch Oh ! river rolli My heart within I pray you, I p Oh, tell me wher Is it riven or w On some far sea Does a white sails ?

Some morn a month, With the mus I shall see her fi I shall hear th I shall hear her. I shall lean m Look on the b

P. S. — We would remind the public that we are the only firm in the Dominion of Canada who make their own Mantels and Grates. H. L. & B. KNITTING COTTON

And what will land? What Indian What diamond What bloom i Ah me ! Ah me In the pricele ship, The old lost gol Or the old los

The first of a

Oh ! I sit and w And the ship

And my hopes And drop the The waves may The white m wane; The tides roll is

But the bark

SOPRAN

BY JO Late in Out ment appeared

papers: 'The Harm its rehearsals to join the cho

On the lips that he has press In their bloom ; And the names he loved to hear Have been carved for many a year it will On the tomb.

My gradmamma has said— Poor old lady, she is dead Long ago-That he had a Roman nose, And his cheek was like a rose

In the snow. But now his nose is thin, And it rests upon his chin Like a staff ; And a crook is in his back, And a melancholy crack

In his laugh.

I know it is a sin For me to ait and grin At him here; But the old three-cornered hat And the breeches, and all that

Are so queer ! And, if I should live to be And, If I should not to be The last leaf upon the tree In the spring, Let them smile, as I do now, At the old forseken bough Where I cling.

O.'W. HOLMES.

A GLOVE.

Ab, yesterday I found a glove Grown shabby, fall of tiny rips, But dear to me because my love Once through it thrust her finger-tips,

A glove one would not care to see Upon his arm in public street; Yet here I own there is for me . No relic in the world more sweet.

A faint, far scent of lavender Steals from it, as the clover smelt, When through the fields I walked with her And plucked the blossoms for her belt.

Faith ! but I loved the little hand That used to wear this time-stained thing I Its slightest gesture of command Would set my glad heart fluttering.

Or if it touched my finger so, Or smoothed my hair—why should I speak Of those old days? It makes, you know, The tears brim over on my check.

Poor, stained, worn-out, long-wristed glove I think it almost understands That reverently and with love I hold it in my trembling hands.

And that it is so dear to me, With its old fragrance, far and faint, Because my mother wore it, she -On earth my love, in heaven my saint. -James Berry Bensel.

HOME LIFE.

Through the softly falling twilight Come the children from their play, Telling, in their eager voices, Of a bright and pleasant day.

Blessed children ! in the future, When the years have come and gone, How we'll long to hear their prattle-Ever happy, merry tone !

Now we'll listen, almost thinking That some footstops drawing near Are our darlings, and we'll tremble, Swiftly brushing off the tear !

In the world, 'mid strife and tumult. Often, too, their hearts will long For this twillght hour of pleasure, With its loving talk and song.

Let us make their home so happy, While they're still within our care, That they'll always think of home life As the spot where all was fair.

hot weather are almost as treacherous for keeping as shellfish. A California nail company uses kegs made of Fruits, like vegetables, will keep very compressed paper.

fresh if you can manage to put the stalk into water, only it must not be in a close or It takes but six minutes now to send a cable message to London and to get the andark place. When apples, oranges, pears, lemons, etc., are to be stored, they must swer.

The Mexican government continues still to pay pensions to descendents of Montezuma, amounting to \$7,113 97. not touch each other, and must be protect-ed from heat, cold and damp as much as possible; sunshine is not desirable.

It is estimated that 200,000,000 cubic feet of natural gas goes to waste every twenty-four hours in the fields contributory to Pitts-

be scalded and rinsed, first in a little soda, and then clean water, every time it is Intercolonial Railway used. Country milk a little sour may be

used for a pudding, or to make scones; but the milk which has been rattled about from Tenders for Pile Bridging at Brown's Point, Pictou Town Branch. two'a. m. to eight or nine generally seems

SEALED TENDERS addressed to the undersigned and marked on the outside "Tender for Pile Bridging at Brown's Point," will be received until Wednesday, 31st March, 1886.

whether a young child's nourishment is in question, ice is neccessary. In default of "professional" apparatus, tie up as much ice as half a yard of flannel will hold, pass a

Wednesday, 31st March, 1885. The work to bele', is the construction of about three thou and (8000) incal feet of treatie pile bridg-ing between Loch Brown and Brown's Point. Plans and scettBration may be seen at the Office of the Chief Enzineer, Moncton, N. S., where forms of tender may be obtained Each tender must be accompanied by a 'ceposit equal to five pr cent. of the amount of the tender. This deposit may consist 'f cash, or of an accepted bank chique, and it will be forteited if the prison tendering negies sor eduses to onler into a constract whin called upon to do so, or if af er entering into a contract he fasits complete the work satisfactorily, according to the plans and specification. stout lath through the string and lay it across a metal tub; oval is more convenient than round. The ice will hang down and dip in the middle of the tub, and jugs of milk, bottles of soda water, or anything else will stand at the ends. Cover the tub, stick and all, with a thick board, and that with a

damp, almost wet cloth. The milk may be boiled first, but must, of course, be cold beaccording to the plans and spec fication. If the tender is not accepted the deposit will be Tenders must be made on the printed form supfore it is put with the ice. A damp cloth, without ice, keeps things much cooler than

The Department will not be bound to accept the Cheese, uncut, only needs to be kept dry. After it is out it should be wrapped in a buttered paper scraped almost dry. Butter may be rendered less troublesome in summer by being covered with a huge flower pot, large enough to inclose the plate and rest in a tray in which there is some cold water. D. POTTINGER, Chief Superintendent.

Railway Offics, Moncton, N. B., } March 8th, 1888. } 4580 Information Wanted Leaving butter in water spolls it. Bread should be covered closely from the air. The pans want wiping once or twice a week, and then heating very hot; the bread must not ROSA FIRLD, who emigrated to New Brunswick, in 1870 and was in service with Mr. David Mackenzie, Nerrejs, Kings County, is earnestly en-treated to write to her annt.

be put in again until the pan is cold, nor warm bread ever covered up. Bakers' bread MRS. FIELD, Anderson's Road, Oat ands Park, Surrey, England. often acquires a very disagreeable smell and taste if these precautions are neglected. All vegetables, when cut, may be kept fresh by putting the stalks into water. Ser-

4581



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FOR SALE

3000 SACKS,

Suitable for Handling Grain

(LOW, PRICED.)

P. NASE & SON, INDIAN PUDDING .- One cup of Indian INDIANTOWN, SAINT JOHN, N. B



TERS

DIZZINESS,

DROPSY, FLUTTERING

FREEMANS

WORM POWDERS.

Are pleasant to take. Contain their of

Purgative. Is a safe, sure, and effectate. troner of worms in Children or Adulta

OF THE HEART, ACIDITY OF

OF THE SKIN.



