

THE YORK GLEANER,  
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JAS. H. CROCKET, PROPRIETOR.

# The York Gleaner.

JAS. H. CROCKET, PROPRIETOR.

FREDERICTON, N. B., MAY 9, 1883.

VOL. III, NO. 19.

## SEEDS. 1883. SEEDS. WILEY'S DRUG STORE.

**FIELD SEEDS.** TURNIP—Mangel Wurtzel, CARROT, SUGAR BEET, &c. GRASSES, &c.—Red Top, Orchard Grass, Kentucky Blue, Lawn, Timothy, North, Red Clover, Alsike Clover, &c., &c.  
**FLOWER SEEDS—A LARGE AND WELL-SELECTED STOCK TOO NUMEROUS TO PARTICULARIZE.**  
**GARDEN SEEDS.** BEANS, BEETS, CABBAGE, CAULIFLOWER, CELERY, CUCUMBER, CRESS, LETTUCE, ONION (True Danvers), MELON, PARSNIP, PARSLEY, PEAS, PUMPKIN, RADISH, SQUASH, TOMATO.  
TO ARRIVE.—100 BUSHELS TIMOTHY. 2000 POUNDS RED CLOVER.  
JOHN M. WILEY, Druggist, Opposite Normal School, Queen Street, Fredericton, N. B.

### Davis' Quinine Iron and Wine.

**TESTIMONIALS.**  
GEORGE H. DAVIS, Esq.—Dear Sir:—In answer to your letter of enquiry relative to the benefit derived from Davis' Quinine, Iron and Wine, allow me to say that I consider it a wonder, and the best tonic I have ever used, having tried several others without having been benefited any. I was induced to try your Quinine, Iron and Wine, and am now a new man, having gained by its use my former strength and activity, and as for my appetite, it never was so good.  
Very truly yours, ELIJAH NAYNS.

### Davis' Quinine, Iron and Wine

PREPARED ONLY BY  
Geo. H. Davis, Cor Queen and Regent Sts., Fredericton.

### 1883. Spring and Summer 1883. FASHIONS HAVE ARRIVED.

NOW IS THE TIME TO HAVE YOUR  
Spring and Summer Suits Made Up in First-Class Style  
BEFORE THE RUSH COMMENCES.  
A PERFECT FIT EVERY TIME.  
Particular attention paid to Cutting as usual.  
W. E. SEERY.

### IRON. OAKUM.

**BOILER PLATES.**  
RECEIVED and in store, Ex. Barque "Paramatta," and S.S. "Hibernian" and "Caspian":—  
17,750 Bars Refined and Spike Iron,  
200 Bundles Piling and Hinge, various sizes and gauges,  
250 Bundles Navy and Hand Picked Oakum,  
315 Bundles No. 22, 23, 24 and 25,  
410 Sheets No. 10, 12, 14, 16 and 18 Sheet Iron,  
3 Cuts Galvanized Sheet Iron.

### I. & F. BURPEE & CO.

230 Boiler Plates, Best B. R. and B. B. and Lowmoor,  
Asks, and Ornaments Pattern; 15 Extension Tables, 4 to 10 feet; 1000 Oak Chairs;  
Bedsteads, 40 Centre Tables; 10 B. Walnut Bedsteads and Secretaries; 10 Iron and Steel;  
20 Parlor Mirrors; 20 Lounges; 20 Students' chairs and bookcases; 20 Wash Stands;  
and Tables; 100 China Chairs; 100 feet of Picture Mouldings; 10 Mattresses and  
my USUAL LARGE STOCK of Crockery and Glassware, Lamps, Table Cutlery, Silverware and  
Fancy Goods. Wholesale and Retail at Lowest Prices.

### SLED SHOE STEEL.

### SHEET ZINC. SHEET IRON.

### CELESTIAL CITY BILLIARD HALL,

QUEEN STREET, FREDERICTON.



### HOWARD & CRANGLE, Prop's.

THIS SPACE IS RESERVED FOR  
JOHN OWENS, GROCER,

Queen Street, Fredericton, N. B.

### Great Preparations FOR SPRING TRADE.

New Goods Coming in and in Course of  
Manufacture.

12 PARLOR SUITS, assorted; 10 Chamber Suits, thirteen styles in Walnut and Marble Top,  
2000 Case and Common Chairs; 100 Cottage Bedsteads; 100 Windsor Bedsteads; 10 French  
Bedsteads; 40 Centre Tables; 10 B. Walnut Bedsteads and Secretaries; 10 Iron and Steel;  
20 Parlor Mirrors; 20 Lounges; 20 Students' chairs and bookcases; 20 Wash Stands;  
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my USUAL LARGE STOCK of Crockery and Glassware, Lamps, Table Cutlery, Silverware and  
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### JAS. G. McNALLY.

Michael Donohue,  
BLACKSMITH, QUEEN HOTEL,

Fredericton, N. B.

HARVEY STATION, York Co.  
Wagon Work, Sled Shoes, Horse Shoes, Etc.  
Feb. 2, 1883.

### FREDERICTON MONUMENTAL WORKS,

Queen Street,  
JUST ABOVE REFORM CLUB ROOMS.

THIS Subscriber begs to inform the Public that  
he is prepared to execute all orders of  
Plain and Ornamental  
MONUMENTS, TABLETS,  
Fence Stones and Posts.  
First Class Material and Workmanship  
guaranteed.  
JOHN MOORE  
Fredericton, Sept. 1.

JOHN MOORE

FREDERICTON, N. B.

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FREDERICTON, N. B.

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FREDERICTON, N. B.

### THE CHEAPEST PLACE

IN THE CITY

Gold and Silver Watches,  
Fine Gold Jewelry,  
Gold Plated Jewelry,  
Solid Silver Ware,  
Electro Plated Ware, Clocks,  
Spectacles and Eye Glasses,

Jas. D. Fowler's

Opp. Post Office,  
FREDERICTON, - - N. B.

STAPLE & FANCY  
DRY GOODS,  
CLOTHING, &c.

OWEN SHARKEY.  
LADIES'  
DRESS GOODS!

READY-MADE CLOTHING  
In Ulsters, Overcoats, Beavers, for men and boys  
Felt and Fur Hats;  
Cloth, Plush and Fur Caps,  
In South Sea Seal, Baltic Seal, Persian Lamb,  
A large stock of Paraffin Goods, Under-  
clothing, Ulster Cloths, Overcoats, French  
Blanketing, Flannels—all colors, Grey and White  
Cloths, Flannels, Ducks, Drills, Jeans, Carpets,  
Rugs, Blankets, Trunks, Valises, Travelling  
Bags. All of which will be sold at prices that can-  
not fail to give satisfaction.  
Beavers \$4.00 to \$12.00; Overcoats \$4.50 to  
\$16.00.

Owen Sharkey.

Fredericton, March 9th, 1883.

HAIR DRESSING.

CLEMENT MCGILL begs to inform his  
friends and the public that he is in a better po-  
sition than ever to meet the wants of his custom-  
ers. Hair Dressing, Shaving, Shampooing, etc.,  
executed in the best style of the art, and at moder-  
ate rates.  
When you wish an easy shave  
As good as a barber ever gave.  
Just call on me at my barber shop.  
At morning, eve, or busy noon.  
To suit the taste and please the mind.  
All cut and curled hair will be done.  
If you will call I'll do for you.

My room is next and towels clean.  
Scissors sharp and razors keen.  
At morning, eve, or busy noon.  
To suit the taste and please the mind.  
All cut and curled hair will be done.  
If you will call I'll do for you.

Next below Z. R. Everett's.

CLEMENT MCGILL, Jan. 19, 1882.

TO LET.

THE Store lately occupied by Mr. S. A. Purvis,  
opposite Officers' Barracks, Queen Street. No  
session given immediately. OWEN SHARKEY.  
Fredericton, March 28th, 1883.

OWEN SHARKEY.

FREDERICTON, N. B.

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### THOMAS FURLONG,

WINE MERCHANT,  
DIRECT IMPORTER

Old Brandies!

DUBLIN AND SCOTCH  
Malt Whiskies, &c.

SAINT JOHN, N. B.

Our Wine, Cognac Brandy, &c., being di-  
rect importations, personally selected, and coming  
from the shipper direct, places us in a position,  
(and the only position) in which a merchant can  
with perfect confidence guarantee age, purity and  
character.  
St. John, N. B., Oct. 12, 1882.

### LEE & LOGAN,

Ex. S. S. "CASPIAN."

100 CASES E. & J. BURKE'S IRISH WHISKY.

Quarts, Pints and Half-Pints.

Also—  
9 Hds BASS ALE,  
15 Barrels BASS ALE,  
25 Octaves BASS ALE.

Also—  
10 Quarter Cases FINE OLD FOUR DIAMOND  
PORT WINE.

Also—  
10 Quarter Cases SUPERIOR OLD BROWN  
SHERRY.

Imported Expressly for Family Use.

### Lee & Logan.

SAINT JOHN, N. B.

St. John, Feb. 16, 1883.

JUST RECEIVED

250 Tumblers White Clover

HONEY,

H. S. CARMAN'S,

York Street.

EVERY MAN

In York want the cheapest and best Store he can  
get. If you do call at

The New Foundry

WEST END QUEEN STREET,  
Opposite the Orange Hall, where you will find a  
new kind of cooking stove called the

"FARMER"

The heaviest castings, best draft and cheapest  
stove in the city. To parties buying this stove at  
warrant to give perfect satisfaction, if not return  
it to our foundry and we will refund your money,  
and make you a present of five dollars. Constantly  
on hand a new and improved model of Parlor  
Cook, Close and Cylinder Stoves. Fancy and ornate  
castings of all kinds done, cheaper than the  
cheapest in this city. We pay cash for old iron or  
take it in exchange for our stoves. Our motto is—  
"Quick sales, small profits, and first-class work-  
manship."

O'Toole & McCaffrey,  
West End, Opposite Orange Hall,  
Fredericton, Feb. 8, 1883.

HOT AIR FURNACES!

AND—  
REGISTERS

Always in stock. Furnaces fitted up in the most  
thorough and workmanlike manner.  
J. & J. O'BRIEN.

On the street: "I understand that you  
own a great many houses and small  
farms in the suburbs." "Yes," "Do  
you live on any of them?" "No." "Do  
you live on any of them?" "No." "Then  
you don't raise anything?" "Oh, you;  
every spring I raise anything."

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### The Congo Question.

In order that the gravity of the inter-  
national questions concerning the future  
ownership of the vast country watered by  
the Congo may be appreciated it is neces-  
sary to bear in mind a few facts. The  
tremendous waterway known variously as  
the Congo, Zaire, Luabala, and by several  
other names, constitutes the only means  
of access to large and densely populated  
regions of Equatorial Africa. The river is  
navigable for fair-sized steamers for many  
hundred miles of its course. Within a  
short distance of its mouth, however, there  
are a succession of cataracts which form  
and probably will form for many years to  
come, a bar rendering transhipment of  
goods unavoidable. Until a few years  
ago all that was known of the river was  
that these bars occurred near its mouth,  
and such being the case no European  
Power thought it worth while to assert  
its ownership. The title by right of dis-  
covery belongs to Portugal, but that  
country has exercised only the most  
shadowy authority over the river. But  
some five years ago Henry M. Stanley  
took charge of a large expedition equip-  
ped by a society called the International  
Association, which had the King of the  
Belgians for its figurehead. The object of  
this expedition was to explore thoroughly  
the Congo and establish trading places on  
its banks. Stanley took with him small  
steamers built in sections, which could be  
taken apart and transported around the  
falls. The expedition was thoroughly  
successful, practicable roads were made  
past the cataracts, and the steamers put  
on the upper waters. But a complication  
arose in consequence of the proceedings  
of one De Brazza, a Portuguese by birth,  
who conducted another expedition to the  
Upper Congo, under French auspices.  
The Congo, it appears, at one part of its  
course circles round and approaches  
within a comparatively short distance of  
the French possessions on the West Coast  
of Africa. Still thus near to the coast  
the distance is still many hundred miles  
along the course of the stream to its  
mouth. De Brazza struck across the coun-  
try from the French settlements with the  
object of reaching the Congo above Stan-  
ley, and if possible, while the latter was  
delayed at the mouth of the river. Both  
of the explorers returned home last year,  
and each claims perfect success. De  
Brazza has, according to his account, har-  
dly the way of Stanley, by planting the  
French flag in front of him, and by mak-  
ing treaties with natives who, he says,  
have recognized French sovereignty.  
Stanley, according to his account, has  
taken complete possession of the Congo  
and all its tributaries to the headwaters  
thereof, and where De Brazza has made  
one treaty Stanley has made a dozen.  
Both De Brazza and Stanley are now on  
their way back to the upper waters of the  
Congo, the former backed by French  
troops, and the latter being fully pre-  
pared to maintain by force the rights of  
the society he represents. Their quarrel,  
however, is not an important one, for those  
who have possession of the mouth of the  
river can afford not to care who owns the  
upper waters.

### HOUSEHOLD.

A CHIEF CHIEF.—It is necessary to  
have a very small frying-pan to have  
good omelets, for if a large one is used,  
the ingredients will spread over it and  
become thin; and another rule to ob-  
serve is, that omelets should be fried  
only on one side. Use from five to ten  
eggs, according to the sized dish required;  
break them up singly and carefully, each  
one to be well and separately beaten or  
whisked; add to them grated cheese,  
the quantity must be regulated accord-  
ing to the number of eggs used—  
three ounces go to four eggs;  
salt and pepper to the taste. Dissolve in  
a small, clean frying-pan two or three  
ounces of butter, put in the ingredients,  
and as soon as the omelet is well risen  
and appears quite firm, slide it carefully  
up to a hot dish, and do not let it stand  
before serving. From five to seven min-  
utes will be sufficient to cook it, provided  
there be a clear, brisk fire.

MEAT STEW.—Cut the meat in slices;  
pepper, salt and flour them, and lay them  
in a dish. Take a few pickles of any  
kind, or a small quantity of pickled cab-  
bage, and sprinkle over the meat. Then  
take a teacup half full of water; add to  
it a small quantity of the vinegar belong-  
ing to the pickles, a small quantity of  
catsup, if approved of, and gravy that  
may be set by for use. Stir all together,  
and pour it over the meat. Set the meat  
before the fire with a tin behind it, or in  
the oven of the kitchen range, as may be  
most convenient, for about half an hour  
before dinner time.

COLD MEAT BROILED WITH POACHED EGGS.  
—This is a dish of a sirloin of beef is best  
for this dish, or a leg of mutton. Cut the  
slices of even and equal thickness, and  
broil and brown them carefully and  
lightly over a clear, smart fire; give  
those slices most fire that are least done,  
lay them in a dish before the fire to keep  
hot, while you poach the eggs and mash  
the potatoes.

VEAL RAJOUT.—Cut the veal into cut-  
lets; put a piece of butter or clean drip-  
ping into a clean frying-pan; as soon as  
it is hot, flour and fry the meat of a light  
brown; take it out, and if you have no  
gravy ready make some; or, put a pint  
of boiling water into the frying-pan, give  
it a boil up for a minute and strain into  
a basin, while you make some thickening  
in the following manner: Put about an  
ounce of butter into a stew-pan; as soon  
it melts mix it with as much flour as will  
dry it up; stir it over the fire for a few  
minutes and gradually add to it the  
gravy you made in the frying-pan; let  
them simmer together for ten minutes  
(till thoroughly incorporated); season it  
with pepper, salt and a little mace, and  
stew very gently till the meat is thor-  
oughly warmed. If you have any ready-boiled  
beef, cut it in slices and put it in to  
warm with the meat.

APPLE PUDDING.—Take one quart of  
steamed apples, a quarter of a pound of  
butter, four eggs, some grated bread,  
nutmeg, a little rose-water. Sweeten to  
taste, and bake in puff pans.

POTATO CAKES.—Take two pounds of  
very nicely boiled potatoes, mash them  
very fine with a little salt, mix them with  
two pounds of flour, add milk enough to  
make this into dough, beating it up with  
a spoon, and put in a little yeast. Set  
before the fire to rise, and when it has  
risen divide it into cakes the size of a  
muffin, and bake them. These cakes  
may be cut open and buttered hot. They  
are particularly nice.

BOILED BACON AND CABBAGE.—Put a  
piece of bacon in a pot capable of con-  
taining two gallons; let it boil up, and  
skim it well; then put in some well-washed  
cabbage, a few carrots and parsnips  
also split, and a few peppercorns; when  
the whole has boiled gently for about an  
hour and a half throw in a dozen peeled  
potatoes, and by the time that these are  
done the dinner will be ready. And this  
is the way to make the most of this  
excellent and economical dinner.

### A Talk With A Dude.

At high noon a youth emerged from the  
Brunswick and stood for a moment in the  
brilliant blaze of the April sun listlessly  
buttoning his gloves. He was languid,  
glad and inert.

He was narrow-chested, and his legs  
were lank and waivering. On his head  
was a well-browned English beaver, with  
a mourning band two inches wide, and  
around his neck he wore a collar of pre-  
posterous height. A drab covert coat,  
such as Englishmen wear when riding to  
"hounds," was buttoned closely about his  
waist, and he wore a pair of English  
dust. He held a silver-tipped cane  
under his arm, and stood with one foot  
far in advance of the other. His hat was  
tipped back on his head, his hair brushed  
forward at the sides, and he displayed  
evidences of a rapid mustache. But the  
most noticeable thing about him was the  
expression of his face. He meant to ap-  
pear, haughty. Instead he looked  
insolent.

He was a dude.  
Presently another youth swung around  
the corner. He was the counterpart of  
the first, and their attire was precisely  
similar, even to the brick dust gloves.  
They approached each other solemnly,  
and then the newcomer drawled:  
"How are you, my boy?"  
"Oh? Oh, I can't say as I'm too  
brisk, don't you know? I'm freshish  
to-day."

"You look a bit queer."  
"Yas. I've been in the eating house  
to worry down a bit of a chop with some  
shandygaff. How are you?"  
"Oh, I'm fine, you know. I took a tub  
this mornning, then toiled me new car-  
up the avenue, and had a good appetite  
for breakfast."  
"Rathal decent fun."  
"Yes."  
"See you at the club later?"

Upon which the new-comer, with a  
face expressive of great exhaustion,  
ambled away. The first youth still stood  
in front of the hotel and gazed indiffer-  
ently about him. For a long time he  
stood there, while the reporter remained  
in the background regarding him with

reverential awe, and reflecting that the  
dude was the only thing in all the world  
that had not been interviewed. A little  
time passed and then—  
"I beg your pardon," said the reporter.  
"Oh?" asked the youth slowly.  
"I beg your pardon."  
"Oh," said the youth, and after glanc-  
ing casually at the reporter he continued  
placidly, "I don't remember to have met  
you."  
"No," said the reporter thoughtfully,  
while the youth gazed upon him with im-  
mense contempt, "but I wish to ask you  
a question or two about a matter of great  
importance."  
"Oh, you don't say! Rather an artful  
idea, I'm sure. What did you wish to  
ask about?"  
"The dude."  
The youth started, glanced sharply at  
the reporter for an instant, and then re-  
sumed the air of indifference as he said:  
"Well?"  
"There was a widespread rumor down  
town that a cat chased a dude up Fifth  
avenue yesterday at sundown."  
"Oh, I say," said the youth with a  
travelling smile. "It's quite too bad, don't  
you know, to put it upon the—  
—dude, y'know, loike that. The dude's  
not hawf as bad as painted! Chased by  
a cat—Haw!"  
"No truth in it at all?"  
"Why, I'd lay a quid to a bob any  
time that it's a pure guy," said the youth,  
with some animation; "and I'll tell you  
what," he continued, "dude—aw, dude,  
don't chew know, is wretchedly misun-  
derstood."  
"What is a dude?"  
"A dude," answered the youth, slowly,  
"is a gentleman. A cad can never be a  
dude. He must not be in trade, but he  
must have money. I dare say there are dudes  
who have very little money, but then they  
have blood, y'know. But the point  
of the thing is that the dude is the em-  
bodiment—or—of the—ah—triumph of the  
gentleman over the cad. You take  
what was once known as a swell, or a fop,  
or a dandy, and it was never absolutely  
necessary for him to be a gentleman. The  
particular good vol. of education was Beau  
Bramwell, don't chew know, and yet he  
was not a gentleman, according to our  
English acceptance of the term. Still, he  
snubbed the Prince of Wales."  
"Would he not have been quite as ef-  
fective as a dude?"  
"By no means," said the youth hastily.  
"Don't chew assef! He was gorgeous and  
overdressed, while we—dude—that is, the  
dude—is the acme of propriety and good  
taste. He wore loud colors, padded  
shoulders, corsets, wigs, snuff box, and un-  
limited jewelry, while the dude wears no  
jewelry other than a ring, and invariably  
dresses in dark and quiet colors."

"To the vulgar dude is not impres-  
sive. The gorgeous swell took the eye.  
The women worshiped him for the rich-  
ness of his dress and the waitings in eat-  
ing-houses were overpowered; but the  
dude is essentially negative. He is not a  
spectacle; he is a quiet, self-contained  
gentleman. He is refined, and he is dis-  
tinguished from common people by his  
manners. In England we have a landed  
aristocracy; in America the aristocrats are  
popularly known as dudes, y'know. A  
fellow dressed properly and walking  
quietly on the Strand or in Pall Mall is  
known simply as an English gentleman;  
but when he appears in the same attire  
on Fifth Avenue he at once becomes a  
dude."

"May I ask how long you have been  
away from England?"  
"I aw—cawn't say; the fact is I have  
never been in England."  
"Ahl good day," accentuating the "good."  
"Good day," accentuating the "day."  
New York Sun.

### The Hero of Eighty Pairs of Trousers.

Eighteen or twenty years ago while  
Charles Francis Adams was our Minister  
of the Court at St. James, a story came  
up from Oxford one day that a young  
American student there needed the pre-  
sence of his friends, and upon the dis-  
patch of a relief corps, it was discovered  
that the young American in the case had  
gone into a fix, which made it necessary to  
have a "marshaling of his assets," as the  
lawyers say.

An inventory was accordingly taken  
and it was found that his entire available  
resources at that moment consisted of  
eighty pairs of trousers. Our solemn  
old public servant in London said to  
have been intensely amused at the report  
which was made to him, and to have re-  
membered it for a long time afterward  
whenever, as so frequently it was the  
case, it was reported to him that some  
American citizen was in need of help.

Well, the hero, or rather the proprie-  
tor, of this remarkable collection of pan-  
taloons had done nothing to disgrace  
himself, and there is no harm in telling  
the story now that he has become the  
most brilliant and one of the best re-  
munerated writers on the New York press.  
His name is M. W. Hazeltine, and he gets  
\$175 every week for doing much of the  
best work that is done on the New York  
Sun. As a literary essayist and reviewer  
he is unequalled among American jour-  
nalists since the death of Ripley, of the  
Tribune. His leaders on American and  
foreign politics are as able as they are  
interesting.—Washington Capital.

"I'm going to a man-of-war ball next  
week," said a baldheaded man to his  
friend, "and I would like to have you  
advise me in regard to choosing a  
custume." Glancing at the shining pate  
before him, the adviser observed: "You  
want something simple, yet appropriate,  
I suppose?" "Yes, that's exactly. What  
would you suggest?" "Well, all you need  
is a green dress and a well varnished head,  
and you'll be perfect egg plant."

Persons of exquisite taste—Epicures.  
Seasonable at all times—Pepper. A rise  
in Little Rock—When the boys are  
showing stones. Bad habits—Ragged  
garments. What town in New Hamp-  
shire would be likely to remind you of  
the departure from a saloon of the man  
who had dined?—Exeter (Ex-eter).

The following good story is told of the  
Secretary of the San Francisco Philhar-  
monic Society: A gentleman rang his  
door-bell one evening recently and asked  
if a Mr.—lived there. "No," said the  
intensely musical Henry, pointing up  
the street, "he lives about an octave—  
I mean eight doors higher."

"Are you going along with that? What's  
your name, anyhow?" Officer Baggs ask-  
ed suddenly.  
"Why, my name's Miss Carter; don't  
you know me? I have charge of the  
main telephone office?"  
"Oh, do you?" Officer Baggs asked, and  
then fell in a deep reverie. He soon took