

BUSINESS NOTICE
The "Miramichi" is published at Chatham, N. B., every Thursday morning, except on public holidays. It is published in advance of the date of the day.

Advertisements other than yearly or by the month are taken at the rate of 10 cents per line for the first week, and three cents per line for each subsequent week. The advertiser is responsible for the correctness of the copy. If it is not received by the printer, it will not be printed. The advertiser is also responsible for the correctness of the copy. If it is not received by the printer, it will not be printed.

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ATTORNEY & BARRISTER
NOTARY PUBLIC
MERCANTILE FIRE INSURANCE CO.

R. A. LAWLOR
Barrister-at-Law
Solicitor Conveyancer Notary Public, Etc.
Chatham, N. B.

DRS. G. J. & H. SPROUL
SURGEON DENTISTS
Teeth extracted without pain by the use of Nitrous Oxide Gas or other Anesthetics.

FURNACES! FURNACES!!
Wood or Coal which I can furnish at Reasonable Prices.

STOVES
COOKING, HALL AND PARLOR
STOVES at low prices.

PUMPS! PUMPS!!
Sinks, Iron Pipe, Baths, Creamers the very best, also Japanese stamped and painted in a wide variety, all of the best stock, which I will sell low for cash.

IMPROVED PREMISES
Just arrived and on Sale at
Roger Flanagan's

Wall Papers, Window Shades, Dry Goods, Ready Made Clothing, Cents' Furnishings, Hats, Caps, Boots, Shoes, etc., &c.

R. Flanagan
ST. JOHN STREET, CHATHAM

Spectacles
The undenied advantages are claimed for Mackenzie's spectacles.

Insurance.
SCOTTISH UNION AND NATIONAL, LONDON & LANCASHIRE, LANCASHIRE, HARTFORD, NORWICH UNION, PHENIX OF LONDON, MANCHESTER.

Mrs. Jas. G. Miller.
WOOD GOODS I WE MANUFACTURE & HAVE For Sale

LEADS
Paling
Box-Shooks
Barrel Hoading
Matched Flooring
Matched Sheathing
Dimensioned Lumber
Sawn Spruce Shingles.

THOS. W. FLEET, Nelson.

MIRAMICHI

Vol. 27. No. 39 CHATHAM NEW BRUNSWICK, AUGUST 7, 1902 D. G. SMITH, PROPRIETOR

MIRAMICHI FOUNDRY
STEAM ENGINE AND BOILER WORKS
Chatham, N. B.

JOSEPH M. RUDDOCK, PROPRIETOR

Steam Engines and Boilers, Mill Machinery of all kinds; Steamers of any size constructed & furnished complete. GANG EDGERS, SHINGLE AND LATH MACHINES, CASTINGS OF ALL DESCRIPTIONS.

CAN DIERS.
Iron Pipe Valves and Fittings of All Kinds.

DESIGNS, PLANS AND ESTIMATES FURNISHED ON APPLICATION.

MONARCH
Steel Wire Nails,
THEY NEVER LET GO,
AND TAKE NO OTHERS.

KERR & ROBERTSON,
SAINT JOHN N. B.
N. B.—IN STOCK AND TO ARRIVE 100 DOZEN K. & R. AXES.

Paints, Oils, Varnishes and Hardware

Ready-Mixed Paints, all shades, including the Celebrated Weather and Waterproof THE BEST EVER MADE.

School Blackboard Paint, Graining Colors, all kinds Good, Ready Mixed, Graining Combs, Dry Colors, all shades, Gold Leaf, Gold Bronzes, Gold Paint.

Stains, Walnut, Oak, Cherry, Mahogany, Rosewood, Floor Paints, Waterproof, Kalamine, all shades, 7 lb. English Boiled and Raw Oil, Para. 1 lb. Turpentine.

100 Kegs English White Lead and Colored Paints, 1 lb. Machine Oil, Extra Good, Ready Mixed, 75 Balls Dry and Colored, 92 per cent. Iron, 10 Kegs 100 lb. each, Dry Metallic Roofing, 92 per cent. Iron, Paint and White Wash Brushes.

Wasserman, Enameled, Cans, Copal, Demar, Furniture Hard Oil, Finis' Care Shellac, Dris' Joiners' and Machinists' Tools, a specialty, Special attention to Builders' Materials in Locks, Knobs, Rings, etc. Sheet Lead and Zinc, Lead Pipe, Pumps.

Case Shot, Revolvers, 75 Kags Wire Nails, 30 Boxes Window Glass, 20 Kegs Horse Shoes, 15 Boxes Horse Nails, Cast Steel, Believers, Chain, Nuts, Bolts, Washers, Grindstones, Grindstone Fixtures.

100 Cream Freezers, Clothes Wringers, Daisy Churns, Cart and Waggon Axles, Cow Bells Wire Screen Doors, Window Screens, Green Wove Wire, Barbed Wire, Fencing, Counter Scales, Weigh Beams, Steelyards, Carpet Sweepers, Blasting Powder and Fuse, Sporting Powder, Guns, Revolvers, To arrive from Belgium 35 Single and Double Barrel Breach Loading Guns.

Barber's Toilet Clippers, Horse Clippers, Lawn Shears, Accordions, Violins, Bows and Fixings, Farming Tools, All Kinds, Mower Sections, Heads, Knife Heads, Mower Section Guards, Rivets, Oilers.

Our Stock of General Hardware is complete in every branch and too numerous to mention. All persons requiring goods in our line will save money by calling on us, as they will find our prices away down below the lowest, prove this by calling.

The COGGIN HARDWARE STORE, CHATHAM.

UNDER PRESSURE.
"Very sorry, my love," said Biggs, as he hurried into the sitting-room two hours later than usual. "I've been to a lecture; had a ticket offered to me quite unexpectedly this afternoon, and didn't like to miss the chance."

"Very well, James, I know you must have a little enjoyment. What was it about?"

"Oh, about the atmosphere. Would you believe it? The lecturer says that atmospheric air is so heavy that its weight upon the body is 15 pounds to the square inch. Think of that!"

"Wonderful!" exclaimed his wife. "It is nice to know facts like that, which explain other things, don't they?"

"Of course," said Biggs, congratulating himself on having escaped so easily. "Now I understand, James, why you find it so hard to get up in the morning. The lecturer explains how to remove the pressure!"

Biggs has come to the conclusion that he must be careful, or his wife may resort to some other pressure to counteract the effect of the weight of the atmosphere in the early morning.

A boy placed a big apple on the front steps and went across the street to see who would take it. A gentleman who had observed the action said: "You shouldn't do that, my son. Some poor boy may be tempted to steal it." "That's what I'm fishing for, sir. I've followed him inside and filled it with mustard."

70,000 cochineal insects go to a single pound of dried cochineal. The world's crop of cochineal is from 300 to 500 tons.

Bound for Halifax.

Madeline Harding lay still and calm; her face had no fear in it, no gloom as if she was slipping away from her. She was 42 years of age, and she had known very little sorrow. Nor had that little come anywhere near the realization of her childish dreams. On the whole, when she knew that her time was nearly up, she felt glad. The only regret was that she could do no more for her mother, whose few might miss her as a friend.

"I want Mrs. Edward Harding," she said, and her eyes were big and hollow and they had a gleam in them. "I want Mrs. Edward Harding," she said, and her eyes were big and hollow and they had a gleam in them.

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About the House

A Fruit Roll—Make a rich biscuit dough, and roll it out on the rolling board about as thick as pie crust. Spread with hot butter, then use strawberries, raspberries or any kind of fruit for the filling, and sweeten it well. Roll it up the same as a jelly cake, and cut in strips or pieces about 5 inches long. Pinch the ends together to keep the fruit from cooking out. Put the pieces in a well-buttered pan, and bake thoroughly, turning them so they will brown delicately on both sides.

When sandwiches are to be prepared for a large company, they often must be made a number of hours before needed. At such times we find that by wrapping napkins out of hot water, then wrapping them around the sandwiches and placing them where they will keep cool, when wanted they will be found as fresh as if just made.

Whipped Cream Cake—Whip 1 cup sweet cream till firm. Into this beat 2 eggs, and whip again. Now add 1 cup sugar, 1 1/2 cups flour, and 2 teaspoons baking powder. Beat well and bake in three layers. Filling: 1 cup very rich cream and 1/2 cup sugar and 2 teaspoons vanilla. Whip till very stiff. Spread between the layers and on top. Keep in a cool place.

Modified Eggnog—Beat the white of a fresh egg light, add 1 pt. sweet and sweeten to taste with either sugar or honey. Use any desired flavor and whip with the egg beater. This should be taken quite cold, but not chilled. This will be found most strengthening, and is also quite palatable.

Corn Oysters—Half can corn, 1 egg well beaten, 3 tablespoons cream, 1-3 small cup flour, 1 teaspoon salt. Fry on a hot griddle well buttered. Raspberries in Rice Border—1/2 cup rice in 1 pt. milk until quite tender. Flavor with a few drops of almond extract. Add powdered sugar to taste, and turn into a hot mold. A plain round mold, with a marmalade pot set in the center, makes an excellent substitute for a border mold. When the rice is cold, turn it out carefully, fill the cavity with sweetened raspberries, heap whipped cream over all, and serve.

Cherry Preserves—Take ripe cherries, remove pits, and for every pound of cherries add 1 lb. granulated sugar. Wash cherries thoroughly after they have been seeded, and drain through a colander. Cook till quite thick. They are not so strong by washing them, and are simply delicious.

Graham Gems—Take 11 cups graham flour, 1 cup sweet milk, 1 teaspoon salt, 1 teaspoon baking powder. Beat briskly and drop into hot iron pan and bake in a quick oven.

CANNING FRUIT.
Now about that canning: Wash the jars, rubbers and tops, partly with the jars with water, adjust the rubbers and screw on tops, then invert on a dry table. If any water oozes out they are not air tight; try the rubbers until they are. Then put the tops in cold water, bring to the boiling point and keep them still used.

Fruits may be canned with or without sugar, and perhaps are better kept without it. Fruits lightly cooked retain more of their shape and flavor.

Where sugar is used at the time of canning and the fruit is cooked before putting in the jars, use a porous-lined kettle, and after the jars are washed, let them sit in a warm place. When the fruit is ready, plunge a jar in scalding water and scald for 10 minutes. The rubbers, also, and adjust. Set the jar on a damp towel folded on a plate; fill it to the grid of all the top with fruit, wipe with a clean, damp cloth, screw on a top taken from boiling water, and when cool tighten it well.

The idea is to have everything not only clean but so hot that if any germs which cause fermentation are floating in the air and alight on jar or fruit before it is sealed they will be killed by the heat.

Fruit retains its shape better if cooked in the jars. To do this prepare jars and tops as above. After scalding the jars fill to the top with the fruit, which has been carefully looked over and washed. The sugar may be sprinkled in through it, if it is a fruit that makes much juice, or dissolved in a little water and poured down through it. Scald the rubbers and adjust. Stand the jars in a wash boiler on a perforated wooden rack, put the lids on loosely, pour cool water to two-thirds the jar, cover the boiler and bring to boiling point.

Boil the small fruits ten minutes after they begin to boil. Use one jar to fill the others. Lift out the jars, wipe the tops, wipe off and stand in a cool place; tighten tops when cold if necessary.

Large fruits as peaches and pears, after paring, are packed in jars which are filled with a syrup and cooked as above for fifteen minutes. The usual allowance of sugar for sweet fruits is a quarter of a pound to a pound of fruit.

For canning raspberries allow half a pound of sugar and a pint of currant juice to a quart of berries. Put a layer of berries and a layer of sugar in a porcelain-lined kettle and pour over the currant juice. Bring slowly to a boil, skim and seal as above to jars.

For plums of any sort allow half a pound of sugar to each pound. Wash the plums, prick the skins, and put in alternate layers with the sugar in the preserving kettle. Let them stand an hour or two before cooking, then bring slowly to a boil, skim and seal as above.

Cherries are the easiest to keep of all fruits, and the amount of sugar needed depends on the sweetness or acidity of them. They may be cooked in either of the above ways, either in the kettle first, or in jars. These general rules apply to all fruits.

TOMATOES.
Tomato Catsup—Take 1 bu. tomatoes, cut them in small pieces, boil until soft, then rub them through a wire sieve and add 2 qts. best cider vinegar, 1 qt. salt, 1 lb. whole cloves, 1 whole pepper and 5 heads of garlic. Mix together and boil until reduced to one-half quantity. When

the doctors are wrong. They usually claim that an operation, with all its risk, pain, and expense, is the only cure for piles. We can prove by the statements of thousands of good, honest men and women that Dr. Chase's Ointment not only promptly relieves the suffering from piles, but also positively cures them.

Dr. Chase's Ointment is the best thing in the world for piles. I say this because it has cured me (testimony being given), and this is the only other remedy I could procure had failed. I can recommend this ointment to anyone suffering from piles, knowing that it will certainly cure.

There is no disputing the merit of Dr. Chase's Ointment and its effectiveness as a cure for itching, bleeding, and protruding piles. In nearly every community are to be found people who have been cured of this wretched disease by Dr. Chase's Ointment. It is for sale by nearly all dealers, at 50 cents a box, or will be sent post paid on receipt of price by Edmanston, Bates & Co., Toronto.

Had Bleeding, Itching Piles.
And Now Claims that the Best Thing in the World for Piles is Dr. Chase's Ointment.

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Canada House,
Corner Water and St. John Sts.,
Chatham.

LARGEST HOTEL IN CHATHAM.
Every attention paid to THE COOKING DEPT.

Located in the business centre of the town. Stable and Stable Attendants first-class.
Wm. Johnston, Proprietor.

The Factory
JOHN McDONALD & CO.
(Successors to George Cassidy.)

Manufacturers of Doors, Sashes, Mouldings, etc.
Builders' Furnishings generally, Lumber Planed and Matched to order.

Mark You!
We have the BEST Studs, BEST assistance and the largest and most varied EXPERIENCE, and use only the BEST materials and therefore produce the

Best Photographs.
Whether our patrons be RICH or POOR we aim to please every time.

Picture Frames Photographs or Tintypes
Come and See Us.

Messrs. Photo Rooms
Water Street, Chatham.

MACKENZIE'S
Quinine Wine and Iron

THE BEST TONIC AND BLOOD MAKER—50c Bottles

WE DO
Job Printing

Letter Heads, Note Heads, Bill Heads, Envelopes, Tags, Hand Bills.

Printing For Sew Mills
CHATHAM, N. B.

collar, stand through a colander and boil, sealing the corks. It will keep two or three years as fresh as when first made.

Tomato Butter—Scald, peel and slice firm, ripe tomatoes. Measure in a quart bowl, place them in a preserving kettle, and cook slowly 20 minutes. Then every 4 qts. tomatoes add 2 qts. granulated sugar, 2 teaspoons ground cinnamon, 1 teaspoon ground ginger and 2 large lemons. Peel the lemons, and remove the white skin. Chop the lemons and add 2 qts. granulated sugar, 2 teaspoons stirring and skimming when necessary. Put in small jars or molds, and keep in a dry, cool place.

Escalloped Tomatoes—in the bottom of a baking dish, place a layer of dry bread or cracker crumbs, the former preferred. Season with salt, pepper and bits of butter, and add a layer of chopped ripe tomatoes seasoned with salt, pepper and a little sugar. Use more crumbs and tomatoes, until the dish is full, having a layer of crumbs on top. Add enough boiling water to moisten the crumbs. Cover, and bake 40 minutes. Remove the cover, and serve from same dish as cooked in.

Tomato Pudding—Boil finely chopped and drained ripe tomatoes, 3 cups sweet milk, 2 eggs, 1 teaspoon ginger and 2 large lemons. Peel the lemons, and remove the white skin. Chop the lemons and add 2 qts. granulated sugar, 2 teaspoons stirring and skimming when necessary. Put in small jars or molds, and keep in a dry, cool place.

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