

October 11

Simonson

CO.

WHOLESALE

and Retail

of

Books, Maps, Stationery

and

all

kinds

of

books

and

maps

stationery

and

all

kinds

of

books

and

maps

stationery

and

all

kinds

of

books

and

maps

stationery

and

all

kinds

of

books

and

maps

stationery

and

all

kinds

of

books

and

maps

stationery

and

all

kinds

of

books

and

maps

stationery

and

all

kinds

of

books

and

maps

stationery

and

all

kinds

of

books

and

maps

stationery

and

all

kinds

of

books

and

maps

stationery

and

all

kinds

of

books

and

maps

stationery

and

all

kinds

of

books

* * * This matter which this page contains is carefully selected from various sources; and we guarantee that, to any intelligent farmer or housewife, the contents of this single page, from week to week during the year, will be worth several times the subscription price of the paper.

AFTER VACATION.

The children are all coming back to town from the fields and the hills and the seashore beaches. They are all merry and plump and brown, and their cheeks are as rosy and round as peaches.

And now for school, where the mistress teaches these little people all in a row. No many things they ought to know.

They already know where blackberries like thimbles are set on the thorny thin flags, where the August apple falls and lies, and the lane where the latest daisy lingers, and the nest where the note of the feathered singer.

But far less sure of their facts will be the class reciting Geography.

They can count the number of loads of hay that the oxen drew through the wide barn door. They can tell you the dozens of eggs that they have found in the hen coop they kept in a corner.

And the peas they took down will be less quick to perform a sum in a arithmetic.

They can box the compass, and swim and dive, they have learned to row and steer a boat, they know where the sea-anemones live, and the pools where the foamy sea weeds float, and the rocks where the sea urchins lie, and the shells that the sea urchins have cast.

But the rules of Grammar they cannot tell. They can show you the sea urchins' feet, and the rules of Grammar they cannot tell.

They can show you the sea urchins' feet, and the rules of Grammar they cannot tell.

THE HOME.

A Pigeon's Affection.

Some years ago, my father had a pair of common white pigeons. They were very tame, and became very much attached to him, so much so, that they were almost his constant companions, accompanying him in his walks, or when out driving. They would answer his whistle like a dog, and would alight on his proffered hand, or enter his pocket if opened for them. A special friend, though they would show the same familiarity to any other person, and to give them a fair trial, he procured a suit of clothes of the same color as that which my father wore. Arrayed in his disguise our special friend, imitating my father's whistle as nearly as possible, whistled to the pigeons. Immediately they left their perch on the house-top and flew down to the hand held out to receive them, but when they came within a few yards of it, they suddenly checked themselves, fluttered perplexedly for a few moments around our friend, and then flew back to the house-top. This was conclusive evidence. But a sad accident happened.

One morning one of the pigeons was found upon the high-road dead, its body marked with injury, but from what cause we never knew. We carried the dead body home and buried it in a sunny and quiet spot in the garden. For three days the surviving pigeon, with untiring energy, searched the country far and near for its mate, but in vain. It refused to touch food, and even the influence which my father usually exercised over it was gone. On the third day we found it dead in the dovecot, its little heart broken with grief by the loss of its lifelong companion. We buried it beside its mate. Since then my father has never kept pigeons.—London Spectator.

History of the Orange.

The name "orange" is from the Latin *aurum*, meaning gold or golden color. The fruit is originally a small, bitter berry about the size of a common early Richmond cherry, and very seedy. It has been cultivated in Hindustan from a very remote period, and was taken from that country to Asia and Persia in the eighth and ninth centuries. It is said to have reached Italy or no attention from cultivators of fruits in either of the countries last mentioned above prior to the beginning of the tenth century, there being a tradition that it was a "curse" fruit sent by Mohammed to destroy the unfaithful.

In the tenth and eleventh centuries the horticulturists of Oman and Syria began the cultivation of the trees in earnest, the fruit going under the name of "bigarade." By the end of the twelfth century it had become quite abundant in all the countries of the Levant, the returning soldiers of the crusades bringing it with them upon their return from Jerusalem. It was well known but not extensively cultivated in either Italy, Spain or France before the middle of the sixteenth century, 400 years after its introduction into the first named country, the hindrance being a survival and an addition to the old Mohammedan tradition, namely, that the use of the fruit would cause the partaker to enroll himself with the legions of Islam whether he desired to or no.

The Spaniards finally attempted and succeeded in cultivating it in their West Indian colonies, and from there it found its way into Florida, Central America, Mexico and California, always improving in size and flavor until it became what it is to-day, one of the most perfect of fruits.—St. Louis Republic.

Sweet Potatoes.

The sweet potato, as every one should know, is an entirely different plant from our common white (or Irish) potato. Indeed, the botanical connections of the common white potato might well make us beware of it as a food, for strangely enough it comes of the deadly nightshade family, and is closely allied to the tobacco plant and stramonium, while on the other hand it has such safe and reputable relations as the tomato and eggplant. The sweet potato on the other hand has no doubtful connections. It is allied to the sweet southern yam, and is indeed indigenous only to the tropics. Ordinarily the sweet potato is either roasted or boiled. When it is roasted, it is generally fried, but there are several other ways of preparing it. A method that is almost unknown at the North is to fry the raw potato in hot fat. For

this purpose the potato should be peeled and cut in thin lengthwise slices, and laid in a broad sieve of hot fat, deep enough to immerse the slices. As they brown on one side and raise to the top, turn them and let them brown on the other, as the under side of an article immersed in boiling fat browns before the upper side. A nice way to prepare cold boiled sweet potatoes is to chop them. Slice them in thin circles, sprinkle them with salt and pepper, and put them in a shallow dish which has been well buttered. Moisten the potatoes with a little brown stock or gravy, thinned with water, and add a few bits of butter. Continue till the dish is full. Then set it in a very hot oven for ten or fifteen minutes to brown. Few Northern housewives are acquainted with the sweet potato pie of the South. This is made of dry, mealy potatoes, which are rubbed through a sieve in the same way as pumpkin. To two cups of the strained potato add a pint of milk, two eggs, a saltspoon of salt, half a teaspoon of nutmeg, a teaspoonful of cinnamon, with sugar enough to sweeten the pie. The amount will depend largely upon the sweetness of the potatoes. Bake in an under crust like a pumpkin pie.

Pralines.

Pralines are made of nuts and sugar. The genuine one is usually made of pecan nuts, which are a long, delicious species of hickory nut that grows at the South. The shell of the best pecan nut is thin and easily broken, and the nut is peculiarly rich and fine in flavor. To make pralines, boil a cup of sugar—brown sugar if you can get the genuine, unrefined sugar of the South, not the refined sugar, which is the brown sugar of the Northern markets—in a third of a cup of water until a drop of the mixture forms a creamy ball when rolled between the fingers. Remove it from the fire at once and stir in half a cup of pecan kernels. Continue stirring until the mass looks creamy. Then drop it, spoonful by spoonful, on to greased papers. It will spread and form thin round cakes, so that plenty of space must be left between the spoonfuls. This is a delicious candy, and an excellent confection for children's parties.

Timely Items.

Hard putty may be easily softened by passing a red hot flat piece of iron over it, so that it can then be removed with the finger, or the edge of a knife, without any difficulty.

To remove odors from a sick room, it is a good plan to sprinkle coarse ground coffee on a shovel of burning coals, and thrust it into all the corners of the room.

Some one has said that a diet of oatmeal and brown bread tends to promote the growth of the hair. However this may be, the diet is a good one for many more assured reasons.

THE FARM.

Early Farm Training.

In view of the excellence of the farm as a school for the education of farmers' sons to become men of keen observation and robust health, it is any wonder that so many country boys become the life and soul of the cities and achieve success in finance, politics and all the other walks in life. What is it that makes the farm a better training school for capable men than the home of an independent, intelligent American farmer, whose boys are learning real things while town boys are often studying in books the mere reflection of things.

At an early age the farmer's son learns about land and soils, crops and their rotation, the seasons and weather signs. He is familiar with animals from his childhood; he rides the horses and aids in feeding stock. His young strength helps in planting and harvesting. He knows a great deal about woodcraft and the animals that tenant the woodland. He hunts, fishes, helps repair fences and becomes skilled with tools and farm machinery, and in all these his occupations he learns to observe closely and clearly and develops splendid health.

Small wonder that when brought in competition with the weaker and less observant denizens of towns and cities he so often shows his superiority.—Rural New Yorker.

Harvest Home.

The Harvest Home of England is a feast of the ingathering of the harvest, endeared to every one. Wherever the earth is cultivated and the fruits and grains of the earth are harvested, there is some such festival or public rejoicing, when thanks are given for the plenty of the harvest. This was a kindly old festival, in which rich and poor rejoiced together. The Harvest Home usually fell on the 24th of September or thereabout, when the last of the grain was reaped and garnered. It was not originally a feast given at the manor house to the laborers, as it now is, but a general feast to which all contributed, and all felt in equal measure a right to participate. All differences between laborers and farmers and petty quarrels among workmen were done away with for the time in the general rejoicing of all. Differences and slighted things were soon forgotten. A spirit of good will and neighborly kindness grew out of these harvest gatherings because of their genuine spirit of democracy and Christian brotherhood.

Our Thanksgiving Day is our American festival of the harvest, but it is generally a family day, more like the old "Mothering Sunday," when every lassie and lad, however far away, went back to the old homestead, or wherever the "mother of the family" made home. The Harvest Home was a season of neighborly gathering and rejoicing where none so poor, if he had an honest heart, but could take part, and none too proud to mingle in the crowd. The rich did not go as they have since gone in some of our large cities to look upon the poor as an amusing spectacle, but they went in all humbleness as children of the same Father, to hear their part in making all happy. There may have been more lawlessness in the older and more primitive times, more cases of individual ransy and extortion, but the latter days lack something of that genuine democracy of spirit which characterized the country festival of old England.—N. Y. Tribune.

Making the Farm Attractive.

A stimulus to improvement of what ever kind is the consciousness of success. The farmer who raises large and fine crops sees more beauty in the business than the one who only witnesses failures. The owner, therefore, who would bring up his sons to a fondness for agricultural pursuits should make it a special aim with them to present the successful side of the profession, which they are about to engage in. The repulsive parts of the business should be kept in the background. Handsome fields, rich crops, fine animals, smooth meadows, golden grain, and—by no means omitted—a reasonable share of pecuniary profit.

The pleasing share of farming must be made conspicuous. It is said that all farmers aim for this success. They do in some degree, but they too frequently allow the repulsive part to become too prominent. Weeds deface the beauty of fields, poor fences allow the intrusion of unruly animals, rubbish takes the place of neatness, and general disorder prevails through the barn and buildings.

Neatness is a habit, and the farmer who becomes accustomed to having everything in order will perform all the necessary work with less care than the owner who finds everything in disorder and confusion.

Make the farm a neat and attractive place if you would have boys and young men attracted by it. Remove the rubbish and drain wet places and ponds and then you will perform the required labor at less expense than when you were annoyed by it or when you were wading through mud. Stumps and bushes cleared from your fields will make better and cheaper cultivation. A stony field will become greatly improved by converting the stones into stone walls, and making easier ploughing.

Everything on the premises may be made to assume a neat appearance. The orchard and fruit garden may be gradually planted in successive seasons, with enough of them only to be kept in perspective. A few ornamental trees will add beauty to the whole. The premises, kept in neatness, may be made a pleasing home. Interest may be secured to the young by giving them a portion of the improvements with their profits.—Cultivator and Country Gentleman.

Butter.

Will butter absorb more salt than necessary to preserve it through the summer?

If butter is worked so dry that it will not dissolve the salt and salt is mixed through it in this state it will contain too much salt. As salt is usually put into the butter or mixed with it while it has a large amount of water in it the salt is formed into brine and so worked out. If the salt all dissolves while the butter is being worked it will not impart any undue salty taste. Salt does not preserve butter, but it gives it a flavor most people like. When salted an ounce to the pound it does not retain this amount.

We salt butter to season it. An increase will not prevent it, but it may make it, as explained, too salt for good taste or flavor. A small quantity is as good as a large amount, so far as preservation is concerned. The salt coats the butter granules or is distributed in little pockets in the butter. It does not penetrate the butter and is not absorbed.—The Dairy.

The Fertility of Old Lake Bottoms.

The soil from old lake bottoms is very fertile and can be used as a top dressing in the gardens and on the dry knolls, Professor Harry Snyder, chemist of the Minnesota experiment station, writes to F. S. and H. These old lake bottoms have received the fine earth and valuable plant food from the scores of lakes country for so long a time that they now contain liberal supplies of lime, phosphate and in some cases nitrogen. Chemical analyses show that they contain from 25 to 75 per cent of limestone, and from 1 to 1 per cent of bone phosphate of lime. In color the deposits range from a dark grey to a deep black. The black ones are usually the richest in nitrogen, but they should be thoroughly exposed to the sun and cured before being used in order to decompose any sour mould or humus that may be present. On the worn and dry knolls this black bottom soil increases the capacity of the old soil for holding water, as well as adding to the fertility. It is now an excellent time to procure a stock of this material for next year's use. Give it a good trial and you may find a valuable fertilizer right at home.—Farm, Stock and Home.

Poisoned by Scrofina.

Is the sad story of many lives made miserable through no fault of their own. Scrofina is more especially than any other a hereditary disease, and for this simple reason: Arising from impure and insufficient blood, the disease localizes itself in the lymphatics, which are composed of white tissues; there is a period of foetal life when the whole body consists of white tissues, and therefore the unborn child is especially susceptible to this dreadful disease. But there is a remedy for it, if the heredity is acquired. It is Hood's Sarsaparilla, which by its powerful effect on the blood, expels all trace of the disease and gives to the vital fluid the quality and color of health. If you decide to take Hood's Sarsaparilla do not accept any substitutes.

—Skoda's Little Tablets cures headache and dyspepsia.

WORTH A GUINEA A BOX

SCIENCE MEDICAL SCIENCE

has achieved a great triumph in the production of

BEECHAM'S PILLS which will cure such cases as

Constipation, Indigestion, Biliousness, Headache, and all the ailments arising from Impaired Digestion, Constipation and Indigestion, and from the use of such pills as restore women to complete health.

Covered with a Tasteless & Soluble Coating. Wholesale Agents, Evans & Son, Ltd, Montreal.

ACADIA MINES, N. S.

JUNE, 2ND, 1893.

THE GRODER COMPANY,

GENTLEMEN,—

This is to certify that I have been a sufferer from Dyspepsia or Indigestion for a number of years, suffering from sick headache several days every three or four weeks. Upon the recommendation of a friend I took Groder's Syrup.

IT HAS GIVEN PERFECT RELIEF. Sick headache is a thing of the past in my case, and I can and do conscientiously recommend Groder's Syrup to others, believing it to be the best remedy in the market for Dyspepsia.

Respectfully yours,

[Signed] MRS. JAS. McLEAN.

SALISBURY, N. B.

MAY 23RD, 1893.

This is to certify that I have suffered for two years with Dyspepsia, Constipation, and Rheumatism, and have only found cure in your "Groder's Biotic Dyspepsia Syrup." I was unable to eat even an apple without resulting distress.

I make this statement that others who have been suffering as I have may go at once, buy your remedy and be cured.

Yours sincerely,

MRS. JOSEPH PARKER.

SICK HEADACHE

AND

DIZZINESS

Flee before Groder's Syrup.

The Statement of Councillor Palmer, of Kars, Kings Co. N. B., Proves Above Claim.

THE GRODER COMPANY:

GENTLEMEN,—For seventeen years sick headache and dizziness have been my portion. For three months previous to taking your remedy my head would ache and be dizzy fully one-half the time. On the 27th day of February last a friend of mine recommended "Groder's Syrup." I tried it very reluctantly. After using two bottles I considered myself cured. No headache or dizziness troubles me. I enjoy perfect health and can cheerfully recommend your remedy to all who may be troubled as I was.

Yours truly,

G. W. PALMER.

June 26, 1893.

SHORT'S

"Dyspepticure"

ACTS LIKE MAGIC

IN ALL STOMACH TROUBLES.

PAST BREEDING FAMOUS

as a Positive Cure for

CHRONIC DYSPEPSIA

and all forms of

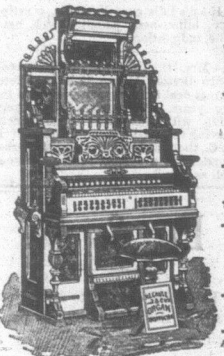
INDIGESTION.

is sold by Druggists at 35c. and 6c. Large bottles by mail free, on receipt of \$2.

CHAS. E. SHORT,

11 Garden St., St. John, N. B.

or 11 Niagara St., Buffalo, N. Y.



\$37.50

BUTS A GOOD ORGAN.

This gives you an idea of our SPECIAL WHOLESALE PRICES DIRECT FROM FACTORY TO FAMILY.

Write to-day for our Handsome Illustrated Catalogue, Free of Latest Styles and special terms of sale.

We ship ORGANS direct to the Home on TEN DAYS' TEST TRIAL, and sell on easy terms of payment as well as for spot cash.

Every Instrument Fully Warranted for Six Years.

Address: **H. E. CHUTE & CO.,** YARMOUTH, NOVA SCOTIA.

RETTNERS

IS THE BEST TAKE NO OTHER

EMULSION

Featherbone!

Is simply quills put into corsets. There is nothing in the world so elastic or tough as quills. Featherbone Corsets are therefore tougher and more elastic than any other corset. Wear them, and you will be convinced that this is so.

HALL'S BOOK STORE, Fredericton.

BAPTIST HYMNALS,

SABBATH-school Libraries, Paper,

Cards, Gospel Hymnals.

Headquarters for School Books, Sheet Music and Music Books.

EDUCATIONAL.

Shorthand Learned in Three Months.

Pennin Shorthand is so simple that scholars are ready for practical work in three months of study of this system.

The following article from the "Daily News" of September 19th, shows that the Pennin system of Shorthand is even better than what is claimed.

PRIZE WINNERS.

A public exhibition of the work of the students of Snell's Business College was given last night, in which very gratifying results were shown. The gold medal, for the greatest speed in shorthand, was won by Miss Gertrude Kent, who is taking a course in shorthand and typewriting, and making the extraordinary speed of 140 words a minute, new matter, after only about three months' study. While this shows the ability of Miss Kent, it also speaks a good deal for the simplicity of the Pennin system. Miss Kent only made three errors in reading, 143 words being actually written. Miss Minnie Blacker came next with 120 words, which is certainly extraordinary from the fact that she has taken a full Business course, Bookkeeping, Arithmetic, etc., and could, of course, give little time to the study and practice of shorthand. The prize for the best specimen of typewriting was awarded to Miss Fannie Fletcher, while the prize for the best typewriting was awarded to Miss Mary Kellock, of New Glasgow, writing 90 words a minute. Miss Kellock entered the school about six weeks ago. Miss Maude Greenman took the prize for the best specimen of rapid writing.

If you do not get satisfactory results in Shorthand why not adopt a simpler system? In the Pennin system we write the vowels, which makes it much easier to read, still this system is as brief and can be written fast enough for stenography and court reporting. Hundreds have learned this simple system entirely by mail. Circulars free.

SNELL'S BUSINESS COLLEGE.

Queen Building, Truro, N. S.

Newton Theological Institution

NEWTON CENTRE, MASS.

Fall term opens TUESDAY, Sept. 5. Examinations for admission at nine o'clock a. m. Seven Professors and three Instructors. Regular course, three years; English course, two years. French Department—Elective studies in regular courses, and for resident graduates.

ALVAN HOVEY, President.

ST. JOHN'S

Business

COLLEGE

ESTD 1867

SHORTHAND INSTITUTE

Our New Circular is in press and will be issued in a few days. Send for copy. It will tell you all about our Terms and Courses of Study; also, about some of our Graduates. Where they are and what they are doing. Specimens of Penmanship executed by Mr. Pringle will also be sent. You can judge whether they are likely to be excellent. KERR & PRINGLE, St. John, N. B. Proprietors.

Whiston's Commercial College

Graduates can write well, spell correctly, write grammatically, run the typewriter rapidly, construct a good business letter, keep books by single and double entry, calculate rapidly, take business correspondence and legal matter in shorthand and can pass successfully the Civil Service examinations.

Send for new catalogue to

S. E. WHISTON,

95 BARRINGTON ST., HALIFAX.

HORTON ACADEMY

WOLFVILLE, N. S.

THE AUTUMN TERM of this Institution opens September 1st, 1893. This Academy invites the attention of students generally. Last year it had a large percentage of its students from the Maritime Provinces. Twenty-four students matriculated. Forty students voluntarily enrolled in the Manual Training Course. Situation beautiful, healthy, central. Well-trained and experienced teachers compose the staff. The Manual Training Department is now well equipped for mechanical, perspective and instrumental drawing, carpentry, wood turning and iron work, offering excellent opportunities to students looking toward mechanics, engineering, etc. The Academy House, equipped with modern conveniences, well provided for, and supervised by three resident teachers, insures the comfort and good order of the students. Terms reasonable. Board and Laundry, \$2.00 per week. Write for Catalogue to **L. B. OAKER, Principal.**

SPECIAL ANNOUNCEMENT

The School of Telegraphy,

Under the management of an experienced instructor in connection with CURRIER'S BUSINESS SCHOOL, offers excellent advantages to students, thoroughly qualifying them to fill good positions in Railway or Commercial service.

For terms and particulars address:

J. R. CURRIER, Principal of Business School,

65 Gormane Street, St. John, N. B.