

LITERATURE.

THAT BAD BOY.

HIS PAID INVENTION.

"Ha! ha! Now I have got you," said the grocery man to the bad boy the other morning as he came in and jumped upon the counter and tied the end of a ball of twine to the tail of a dog and asked the dog on another dog that was following a passing sleigh, causing the twine to pay out until the whole ball was scattered along the block. "Condemn you, I have a notion to choke the liver out of you. Who tied that twine to the dog's tail?"

The boy choked up with emotion, and the tears came to his eyes, and he said he didn't know anything about the dog or twine. He said he noticed the dog come in and wag his tail about the twine, but he supposed the dog was a friend of the family, and did not disturb him. "Everybody says everything that is done to me," said the boy, as he put his handkerchief to his nose, "and they will be sorry for it when I die. I have a good notion to poison myself by eating some of your goodness sugar."

"Yes, and you do about everything that is mean. The other day a lady came in and told me to send up to her house some of my country sausage done up in aulin bags, while she was examining it she noticed something hard inside the bag, and asked me what it was. I told her it was a little brass padlock and a red morocco dog collar imbedded in the sausage. Now, how do you suppose that got in there? and the grocery man looked at her."

The boy looked interested and put on an expression as if in deep thought, and finally said, "I suppose the farmer that put the sausage did not strain the dog meat. Sausage meat ought to be strained."

The grocery man pulled in about half a block of twine, and the dog had an against a fence and broke it, and told the boy he knew perfectly well the sausage padlock was in the sausage, but thinking it was safer to have the good will of the boy than the ill will, he offered him a handful of prunes.

"No," said the boy, "I have sworn off on newly pruned. I am no kinder to any more. For years I have eaten rotten peaches around this store, and everything you couldn't sell, but I have turned over a new leaf now, and this nothing is too good for me. Since you have got to be an inventor we are going to live high."

"What's your pa invented? I saw a hearse and three hacks go up your street the other day, and I thought maybe you had killed your pa."

"Not much. There will be more than three hacks when I kill pa, and don't you forget it. Well, sir, pa has struck a fortune if he can make the twine work. He has got an idea about coal stoves that will bring him in several million dollars, if he gets a royalty of five dollars on every coal stove in the work. His idea is to have a coal stove on castors with the pipe made to telescope out and in, and rubber hose for one joint, so you can pull the stove all around the house, and warn any particular place. Well, sir, hear pa tell about it you would think it would revolutionize the country, and maybe it will when he gets it perfected. But he came nearly broke the house up, and scared us all half to death this morning and burned his shirt off, and he is all covered with cotton and with sweat oil, and he smells like salad dressing. You see pa had a pipe made and some castors put on our coal stove, and had me put in some kindling wood and coal last night, so he could draw the stove up to the bed and light the fire without getting up. Ma told him he would put his foot in it, and he told her to dry up and let him run the stove business. He said it took a man with brains to run a patent right, and ma she pulled the clothes over her head and let pa do the fire act. She had built the fire for twenty years, and thought she would let pa see how it was. Well, pa pulled the stove to the bed, and touched off the kindling wood, I guess maybe I got a bundle of kindling wood that the hired girl had put kerosene on, cause it blazed up awful and smoked, and the blaze busted out the doors and windows of the store, and pa yelled fire and jumped out of bed and rushed in, and he was the smartest man you ever saw and you'd tried to see how he kicked when I threw a pale of water on his legs and put his shirt out. Ma did not get burned, but she was pretty wet, and she told pa she would pay the five dollars royalty on that stove and take the castors off, and let it remain stationary. Pa says he will make it work if he burns the house down. I think it was real mean in pa to get mad at me because I throw cold water on him instead of warm water, to put his shirt out. If I had waited till I could heat water to the right temperature I would have been an orphan and pa would have been a burnt offering. But some men always kick at everything. Pa has given up business entirely and says he shall devote the remainder of his life curing himself of the different troubles that I get him into. He has retained a doctor by the year, and he buys liniment by the gallon."

"What was it about your folks getting up in the night to eat? The hired girl was over here after some soap the other morning, and said she was going to leave your house."

"Well, that was a picnic. Pa said he wanted breakfast earlier than he had been in the habit of having it, and he said that I might see it that the house was awake early enough. The other night I awoke with the awfullest pain you ever heard of. It was that night you gave me that ham the bottle of pickled oysters that had begun to turn. Well, I couldn't sleep, and I thought I would call the hired girl, and they got up and got breakfast to going and then I rapped on pa and ma's door and told them the breakfast was getting cold, and they got up and came down. We eat breakfast by gas-light, and pa yawned and said it made a man feel good to get up and get ready for work before daylight, the way he used to on the farm, and ma she yawned and agreed with pa, and then for the salary of a row. After breakfast we sat around for an hour, and ma said it was a long time getting daylight, and bimely pa looked at his watch. When he began to pull out his watch I lit out and hid in the store room, and pretty soon I heard pa and ma coming up stairs to go to bed, and when all was still, and the pain had stopped within my clothes, I went to bed, and I looked to see what time it was. It was 2 o'clock in the morning. We got dinner at eight o'clock in the morning, and pa said he guessed he would call up the house after this, so I have lost another job, and I am all on account of that bottle of pickled oysters you gave me. My chum says he had cold, too, but he didn't call up his folks. It was all he could do to get up himself. Why don't you sometimes give away something that is not spoiled?"

AGRICULTURAL.

CABBAGE WORMS.

A Tennessee farmer says: "I have tested this remedy. The worms were cleaning off my cabbages and I applied salt. During the early morning while the dew was on the leaves, a tablespoonful to the plant, for two or three mornings during a week. The salt adheres to the leaves and dissolves. The plants that were being eaten off were soon free from worms."

Provincial Appointments.

York—Jesse Clark, Junior, Charles Tupper, Henry Blair, Frederick Gilmore, John S. Moore, and Thomas Ratigan, to be Justices of the Peace; and William Brown, an Issuer of Marriage Licenses.

Carleton—William S. Tompkins, Edward Kane, Shepherd M. Boyer, Robert McAllister, Andrew Emery, Robert Gordon, and John M. Scott, to be Justices of the Peace and William M. Hay and Alexander G. Lindsay, Issuers of Marriage Licenses.

Saint John—D. E. Berryman, M. D., to be a Coroner, Edmund Ionside Simonds, Enoch B. Colwell, John C. Ferguson, John Monaghan, Henry Littlehale, Alexander McAllister, Andrew Emery, Robert Melrose, Duncan Cameron, Robertson, and George Mills, to be Justices of the Peace.

Kent—Louis Lhuillier and F. E. W. Puliot, M. D., to be Justices of the Peace. Lewis B. Allain to be Commissioner of the Civil Court for the Parish of Wellington.

Quebec—Robert Rivers to be a Coroner. Hugh Cameron, Donald Ducey, Francis P. Loggie, Gustave Robichaud, Valentine Gibbs, Norbert Arsenault, George Henry, Octave Hachie (Shippegan), Peter Elhaton, and William P. Bishop, M. D., to be Justices of the Peace.

Westmorland—Joseph B. Peck to be Clerk of the Courts and Clerk of the County Court, in room of W. Wilberforce Wells, Adam Simpson, Joseph S. Atkinson, Stephen Anderson, William A. Blacklock, Martin Holahan, William Peacock, Henry B. Killam, Joseph Trueman, Charles A. Read, S. LeBlanc, Maurice Bellevue, Patrick Riley, Patrick G. Marney, Lewis Stephenson, Abraham Grant, Richard T. Allan, George Spencer, William Ward, George B. Willet, Edwin Copp, Harvey Corp, Orin Tingley, Chas. H. Goodwin, Edward Oulton, Humphrey Bowser, Robert T. McLean, Christopher W. Cole, John T. Carter, Gershon Maxwell, Martin Dowlin, Alexander Girvan, Philip Kelly, and Herbert Colpitts, to be Justices of the Peace. Oscar McCully, M. D., to be a Coroner. David Grant, Elsie Tingley, and Rowland F. Keith, to be Issuers of Marriage Licenses.

Albert—John Garland (Elgin), and Jas. S. Atkinson (Hopedale), to be Issuers of Marriage Licenses.

Victoria—Lewis Rivers to be Commissioner of Civil Court for the Parish of Grand Falls. James A. Armstrong, Commissioner of Civil Court for the parish of Perth.

King's—Jacob G. Downey, James M. Fowler, Joseph Hornbrook, David Johnson, George R. Kierstead, David Little, James E. Fairweather, John H. Fowler, John Malone and Douglas Fairweather, to be Justices of the Peace. Ellis Thorne, M. D., and Samuel Morton, to be Coroners; and John R. Morris (Kas), an Issuer of Marriage Licenses.

Sunbury—Henry Webb to be a coroner. Restigouche—Donald Kerr, Donald McLean and David Fraser, to be Justices of the Peace. Daniel O'Keefe to be Free Trade Commissioner for Colebrookdale Settlement, and James McIntyre Free Grant Commissioner for Balmar.

Queens—Samuel McDonald, Rob. Ward, George Carpenter, William Somers, John Harrison, Jr., Nathaniel Belyea, Robert Anderson, Henry Johnson, Richard Holly, John Harper, and Richard Mott, to be Justices of the Peace. Thomas W. Perry to be Commissioner of Civil Court for the Parish of Johnston, in room of Thomas Hetherington, resigned, and Samuel McDonald, Commissioner of Civil Court for the Parish of Brunswick.

John W. Lewis, of Boston, to be a Commissioner for the State of Massachusetts in the United States of America; under Chapter 36 of the Consolidated Statutes. John M. O'Brien, Edward Girouard, James M. Knight, to be Public Notaries.

His Honor the Lieutenant Governor has been pleased to accept the resignation of Joseph Brannan, Esq., late of the city of Boston, as Commissioner under chapter 36 of the Consolidated Statutes, and to appoint him a Commissioner under the said chapter, for the State of New York, in the United States of America.

Correction.—In appointments in Gazette of 28th Feb. for George R. Locke to be a Commissioner, under chapter 36 of the Consolidated Statutes, read George R. Locker; and for Michael Kennedy to be Justice of the Peace for Kent County, read James M. Kennedy.

A Market Woman Gets Mixed up With a Freeman's Orders.

A new brick building is being erected on Market street, and recently a double ended banded wagon with a basket of eggs on one arm and a can of butter in her hand, stopped before the boss of construction, and said:

"Want to buy any eggs?"

"You will have to give her about three pennies more," said the boss, directing a workman.

"What you some pennies?" asked the woman, sitting down her butter.

"Say, Jim, come around here with your axe and hit her in the head."

"Oh, you're again to have me hit in the head," said the woman, putting down her eggs. "Well, when you want me hit in the head, just you commence a-hin!"

"Hoist her up, hoist her up. Hurry up she'll burst in two!" yelled the boss, as a large timber commenced splitting.

The boss, now that the affair is over, and his nerves in a healthful state, says he knows it was the old woman who hit him, but at the time he thought the building had caved in, and for the salary of a Senator he wouldn't undertake to again convince that woman he was talking to the workmen instead of her.—*Salt Lake Tribune.*

Conversation.

OVERHEARD BETWEEN TWO DEBES.

1st Dude—"How are yah, old fellow?"

2nd Dude—"Awah! to'ble, aw."

1st Dude—"Did y' weed that 'bout fellah orah in England, ah, pottin' donkeys and sellin' 'em for food? Bah! Disgustin' brute, eh?"

2nd Dude—"Nevah weed anything! I had weed 'em, and for the salary of a Senator he wouldn't undertake to again convince that woman he was talking to the workmen instead of her.—*Salt Lake Tribune.*

1st Dude—"Bah Jove, ah, y' know, thank Heaven I ain't a cannibal, ah, anyhow.—Grip."

HOUSEHOLD.

EGGS STEWED WITH CHEESE.

—Fry three eggs in a pan with an ounce of butter, seasoned with pepper and salt, and when the eggs gently fry from the bottom of the pan slip them off on to a dish, cover them all over with some very thin slices of cheese; set the dish before the fire to melt the cheese, and serve on toast.

BREKFAST CAKE.—Three pounds of flour, one-half pound of butter, one-half pound of sugar, a pint of milk, the white of one egg and a quarter of a pint of yeast. Rub the butter and the sugar in to the flour, add the milk and white of egg; then beat in the yeast and set the dough, when thoroughly mixed, before the fire to rise. Roll it out into small cakes, shaped without cutting, and bake them on tins.

STEWED MUTTON.—Bone a loin of mutton; take off the skin and remove the fat from the inside; put it into a stewpan, with broth enough to cover it, and let it stew gently till it becomes of a good brown color; add a large spoonful of mushroom catsup and some vegetables cut in shape, or stewed beans.

FRISSAGE PARSNIPS.—Scrape them; boil in milk till they are soft; then cut them lengthwise into bits two or three inches long, and simmer in a white sauce, made of two spoonfuls of broth, a bit of onion, one-half a cupful of cream, butter, and some flour, pepper, and salt.

ESCALOPPED POTATOES.—Having boiled, beat them fine, in a bowl, with cream, large pieces of butter, and a little salt. Put them into escalop shells, make them smooth on the top, score with a knife, and lay thin slices of butter on the tops of them. Then you put them into an oven to brown before the fire.

BAKED BEEF AND POTATOES.—The cheapest pieces of beef, suitable for baking or roasting, consist of the thick part of the ribs, cut from towards the shoulder, the mouse buttock and gray pieces, and also so what is commonly called the chuck of beef, which consists of the throat-bone and tied up with a string in the form of a small round. Whichever piece of beef you may happen to buy, it should be well sprinkled over with pepper, salt, and flour, and placed upon a small round trivet in a baking dish containing peeled potatoes and about half a pint of water, and either baked in your own oven or sent to the baker's. If you bake your meat in your own oven, remember that it must be cooked for twenty minutes, and that you must be careful to baste it all over low and then with the fat which runs from it into the dish, using a spoon for the purpose.

A Tale of Telegraph Ticking.

A well-to-do young man recently married and started West on his bridal tour. The happy young couple were breakfasting at a station eating-house. During the repeat two smart Aleaks came into the eating-house, and seated themselves opposite the contracting parties. They were telegraph operators. By delicate pointing of their knife and fork they were able to make sounds in close imitation of telegraphy. In the mystic language of the key one said unto the other:

"Ain't she a daisy, though?"

"The party thus addressed replied by clicking off."

"Wouldn't I like to kiss her, the little fat angel!"

"Wonder who that old bloke is that has married?"

"Some gorgeous granger, I reckon," replied the other.

The groom stood it until forbearance ceased to be a virtue, when he also balanced his knife and fork, and it went in rapid succession. It was intelligible to the very cutie twain that had recently made fun of its author. When interpreted it read:

"DEAR SIRS: I am superintendent of the telegraph line upon which you are. You will please send your time to headquarters and resign your positions at once. Yours,

"SUPERINTENDENT OF TELEGRAPHY."

—*Lowell Courier.*

He Thought He Might Finish His Praying on the Road.

An old Scotch minister had a servant who would have the last word, and did not like any interference from his master. One morning driving out the horse harnessed to the cart, the minister stopped him, and looking the horse over, finally said:

"Jack, have you said your prayers this morning?"

"Deed, na sir, I had nae time and was just gaun to say them on the road."

"Foot too, mon," said the minister, going into the stable and said them before you start, and that will make awa' work."

"Weel, then," said Jack dryly, "ye'll haud the horse and I'll gang in by and pray."

Meanwhile it began raining; Jack in the stable, seated on a dry sack, was no hurry."

The minister at last, well drenched, began to get impatient, and cried out at last, "Jack, are you nearly through?"

"Yarry, near, sir," answered Jack, "but I hev two or three sins yet blot out yet."

"You had better do it on the road," answered the minister.

He Displayed Great Intellect for a Youth.

Little Johnnie Botts found a garter snail off the road, and he was so interested in it that he brought it home and hid it in the piano. When his sister's young man opened the instrument that evening to play "For Goodness Sake" he thought he had 'em and yelled like a Puite on the warpath. They wouldn't believe in Johnnie's innocence, somehow, his father said that after dinner he'd attend to his case.

When the family sat down to table Johnnie solemnly entered the room in his stocking feet, and carrying a pillow, which he placed on his chair before sitting down.

"What new monkey skin is this?" growled old Botts.

"S'ee, pa," said Johnnie anxiously, "I was playing fireworks with Billy Simpson this afternoon, and I swallowed a torpido."

"Did, eh?"

"Yes, and if anything should touch me, I'll hand I might go off and all bust up."

So the snake indelicately bill was laid over till next session.

Farquhar pushed up his spectacles and looked a moment straight at Lord — then said coolly without the slightest embarrassment:

"Why did you not tell me your name at first? How could I know that you were a Lord and a Cabinet Minister by lookin' at you? Of course you will see H. R. H. at once," and announced him.

1883. EXHIBITION. 1883.

An Exhibition will be held in

ST. JOHN, NEW BRUNSWICK.

Commencing on Oct. 2nd, 1883,

open to Exhibitors from every part of the Dominion.

THE Dominion Government, the Provincial Government, and the City of St. John, have all promised liberal grants of money for premiums and the erection of Special Permanent Buildings in addition to those already on the ground.

The Exhibition will be open for all kinds of Agricultural Products, Live Stock, Dairy Produce, Machinery, Manufactures in Metals, Wood, and Textile Fabrics, Domestic Manufactures, and the Fine Arts.

Silver and Bronze Medals and Diplomas will be given to the exhibitors. Premiums will be carried at reduced rates. Special facilities will be given for Stock given for the Exhibition.

This will be the largest and most thoroughly representative Exhibition ever held in the MARITIME PROVINCES, and will give the people of the Dominion an opportunity for the manufacture of the Dominion Living full particulars will be sent by mail, and sent everywhere free, on application.

JULIUS L. INCHES, Secretary, Fredericton, March 28th, 1883.

REMEDY.

THE "GENUINE WILLIAMS."

IS ONE OF THE BEST PREPARATIONS FOR THE CURE OF NERVOUS HEADACHE, NEURALGIA AND SCIATICA.

It is a public fact that the cure of these distressing complaints, consisting of the thick part of the ribs, cut from towards the shoulder, the mouse buttock and gray pieces, and also so what is commonly called the chuck of beef, which consists of the throat-bone and tied up with a string in the form of a small round. Whichever piece of beef you may happen to buy, it should be well sprinkled over with pepper, salt, and flour, and placed upon a small round trivet in a baking dish containing peeled potatoes and about half a pint of water, and either baked in your own oven or sent to the baker's. If you bake your meat in your own oven, remember that it must be cooked for twenty minutes, and that you must be careful to baste it all over low and then with the fat which runs from it into the dish, using a spoon for the purpose.

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