

## GONE TO BALTIMORE.

BY FREDERICK M. WEATHERLY

O, 'tis merrily the pipers play,  
And there's dancing on the moonlit shore;  
But how can I be glad without my Irish lad?  
For he's gone away to Baltimore.

Does he think of me, I wonder, in the far off  
foreign town,  
With the pretty lassies round him and the star-  
light shining down,  
Does he think of what he asked me by the old  
Kilmarney shore  
When I told him that I loved him for ever,  
evermore?

O, 'tis merrily the pipers play,  
And there's dancing on the moonlit shore;  
But how can I be glad without my Irish lad?  
For now he's gone away to Baltimore.

Ab, then, Thady, darling, list to me and never  
mind the gold,  
It's only you I'm wanting in the home you loved  
of old;  
Do you think I want a palace? Ah, the smallest  
but will do.  
If you only love me, Thady, and will take me  
where with you.

O, 'tis merrily the pipers play,  
And there's dancing on the moonlit shore;  
But how can I be glad without my Irish lad?  
For he's gone away to Baltimore.

So, if fortune fall you, Thady, and the gold you  
never find,  
Come back to dear old Ireland and the girl you  
left behind;  
She is waiting for you, darling, as she's waited  
evermore,  
Since we parted in the moonlit by the old Kil-  
marney shore.

And there's dancing on the moonlit shore,  
And we'll dance upon the happy shore,  
And you sail across the sea, with all your  
heart for me,  
And you come again from Baltimore.

Temple Bar.

## HOUSE AND HOUSEWIFE.

THE LATEST COLORS.

Fashionable colors are always of interest  
to the ladies. Below we give the names of a  
few of the shades most talked of around the  
markets at this time together with definitions  
of what they really are in plain English.

**Maize**—A light ochre yellow. **Chamois**—A shade  
darker than maize. **Deer**—A light yellow.  
**Tender**—Two shades darker than the  
bleu d'or. **Paile**—A light lemon color.  
**Bouton d'or**—A golden yellow. **Melon**—An  
ochre shade similar to the inside of a French  
melon. **Neutre**—A faded light straw  
shade. **Australien**—A dull ochre yellow.  
**Monaco**—A plish yellow shade of the  
inside of a banana. **Ciel**—A pale blue.  
**Myosotis**—A shade darker than ciel. **Elison**  
—A light electric blue. **Niagara**—About  
three shades darker than elison. **Camelia**—  
A cedar-wood red. **Brasil**—A rosewood red.  
**Cordilic**—A bright poppy red. **Cardinal**—  
A shade darker than cordilic. **Pourpre**—  
A shade deeper than cardinal. **Grenat**—  
A garnet red. **Vieux rose**—A medium shade of  
ash and rose. **Marronnier**—A deeper  
shade of vieux-rose. **Nile**—A light Nile  
green.

## TIGHT LACING.

Dr. Boris I. Kianovsky published some  
time ago the results of a series of experi-  
ments that he performed with the view of  
ascertaining the influence of tight lacing on  
the vital capacity, the movements of the  
chest, the energy of inspiration and ex-  
piration, the pulse and on other vital phenomena.  
The experiments were made on thirty women  
between the ages of eighteen and forty-four  
years, twenty-eight of whom were more or  
less inveterate tight lacers, eight of them  
being their eleventh or twelfth year. The  
summary of Dr. Kianovsky's results may be  
stated as follows:—The corset lessens the  
movements of the chest in breathing and  
diminishes the vital capacity as well as the  
force of the breathing, the inspiratory move-  
ment being particularly affected. The chest  
being compressed and the amount of air taken  
in being diminished, the corset gives rise to  
a condition of chronic oxygen starvation,  
which is one of the chief causes of shortness  
of breath and palpitation of the heart after  
brisk walking, and of loss of appetite, faint-  
ness and kindred disagreeable symptoms.  
The effect of the corset on the pulse and  
breathing was well shown by the following  
experiments:—The women were made to run  
a distance of 950 feet with moderate swift-  
ness without corsets; the pulse was found to  
vary from 136 to 156 and the breathing 32 a  
minute. When the same women ran with  
corsets the pulse was from 144 to 176 and  
the breathing from 48 to 64 a minute. Among  
thirty-eight corset wearers movable kidney  
was present in eight, habitual constipation  
and catarrh of the digestive apparatus in  
fourteen, disease of the lungs in six, anemia  
in five, and hysteria in five. Dr. Kianovsky  
ends his paper with the following words:—  
"I cannot help stating in conclusion that I  
look back with the work of my predecessors  
and my own humbly contribution with  
nothing but a sense of bitter and painful re-  
gret, for I am conscious that all those labors  
directed to prove the deleterious effects of  
tight lacing will yet remain unobserved or  
neglected by women for a very long time."

## NECKLACES.

Necklaces are seen now with all costume,  
"from morn 'til dewy eve." They almost  
surpass the band of black velvet of long  
standing, and quite beautiful they are too.  
Those of Roman gold beads are particularly  
neat, but the fine gold chain with turquoises  
and moonstones, arranged so that the setting  
is imperceptible, giving the stones the effect  
of lying carelessly and loose on a fair white  
neck, are one of the prettiest innovations.  
Another dainty device shows several strands  
of fine, twisted gold chains, caught up at in-  
tervals by one or more beautiful stones,  
rubies, pearls and opals, combining most  
richly and giving an elegant ensemble to an  
evening or ball dress.

## NOVELTY IN LINES.

The latest novelty in lines is the use of  
color—deep blue, dull red and yellow. The  
dyes are fast, and the effect of articles made  
of these is agreeable. These lines will be  
found useful for rooms where furnishings are  
expected to stand hard wear. A handsome  
covering for a sofa pillow in a bedroom was  
recently made of red, embroiled in a scroll  
pattern with white linen fluff. It was cut  
large enough to extend an inch beyond the  
pillow, and furnished at each corner with a  
narrow bit of linen tape fastened diagonally  
across. These tapes were slipped over the  
corners of the pillow, and held the cover  
firmly in place.

## GINGER BEER.

To two gallons of water add two ounces  
brandy and two ounces of sugar. Boil  
half an hour, strain, and pour into a jar with  
with sliced lemon and half ounce cream of  
tartar. When nearly cold add a cupful of  
yeast. Let it work for two days. Then  
strain, bottle, and cork. A preference is given  
to stone bottles.

## ORANGE MARMALADE.

Two pounds bitter oranges, one large  
lemon, six pounds sugar, pare the skins of  
oranges and lemons in very thin chips. Then  
slice the whole of the orange across with a

sharp knife into the thinnest possible slices,  
taking out all the pips. Put all this, that is  
the sliced oranges and the skin, everything  
except the pips—into a basin, cover with  
eight pints of cold water, that is about six-  
teen small breakfast cupsful. Let this stand  
for twenty-four hours. Then put the whole  
in a preserving pan, and boil it till tender  
and transparent, which is for at least three  
hours more. Then put it into the preserving  
pan with one and a quarter pounds of sugar  
to each pint of juice and let it boil for half  
an hour (after it begins) at least, or till it  
jellies.

## BROILED CHICKEN.

A small bird is the best for the dish. Pre-  
pare it in the usual way; wipe it thoroughly  
clean with a damp cloth, but do not wash it;  
then cut it right down the back. Trust the legs  
and wings as for boiling, and fatten each por-  
tion as much as possible. Put the chicken into  
hot water, allow it to come to a boil, remove the  
foam, and simmer gently for ten minutes.  
When quite cold, brush the pieces entirely  
over with fine salad oil or clarified butter,  
and broil them over a clear, low fire. Place  
the inside of the bird to the fire first, and  
when half done, turn it. It should be a lovely  
bright brown when finished. Serve nice  
and hot, prettily garnished with fresh water  
cress, and accompanied by good brown gravy  
and French sauce.

## IN LIEU OF BEEF TEA.

Dr. Rie, of Kloten, emphatically recom-  
mends pea soup as a most serviceable sub-  
stitute for beef tea in case of invalids, con-  
valescents, and more especially for patients  
suffering from cancer of the stomach, or diabetes  
mellitus. The method he advises is to take  
peas, water, and sufficient amount of some  
salty vegetable, add 1 per cent of carbonate  
of soda, boiling the whole until the peas are  
completely disintegrated, the soup to stand  
until sedimentation is complete, and finally  
decant the fairly clear thin fluid above the  
deposit. The product is said to resemble  
a good meat soup in its taste, to be at least  
equally digestible, and at the same time, to  
surpass the very best meat soup in nutritive  
value. In regard to the latter claim, Dr. Rie  
states in explanation that peas—as well as  
beans or lentils, either of which may be used  
instead of peas—contain a considerable  
portion of legumes, that is, a vegetable  
albumen, easily soluble in a tannic alkaline  
water, not coagulated by heat, readily absorbed,  
and equal to the albumen of egg in  
nutritiousness.

## COOKING FISH.

To broil fish the fire should be clear, but  
not too hot, and gridiron bars should be rubbed  
with suet or a little salad oil, says Good  
Housekeeping. Nothing is so nice for frying  
fish as this same salad oil, in a deep kettle, a  
supply as generous as the hot lard used both  
for frying doughnuts and fritters. It should  
be heated smoking hot, and with a little care  
in pouring off the fat from crumbs and sediment  
may be used over and over again. For  
frying, whole fish may be rolled in flour, in  
cracker dust or Indian meal; slices a re best  
dipped in thin batter—one egg beaten to a  
froth, just firm enough to make the batter  
adhere to the fish when dipped into it. Salt  
and pepper to taste, and a dust of mace, if the  
flavor is liked. Baked fish may be stuffed  
with plain dressing, or the fish spread open  
and covered with the dressing put on as a top  
layer. Put a little water in the pan, butter,  
pepper and salt. Bake while baking. Time,  
about fifteen minutes to a pound. Scalloped  
fish or fish remnants warmed over in various  
ways are almost more appetizing than at  
their first appearance. Any cold fish may be  
scalloped. Divide into flakes, roll them over  
in the melted butter, thickened cream, and  
flavor to taste with salt, white or cayenne  
pepper, minced herbs, a pinch of mace, or  
grated lemon zest. Pack the fish on a bed of  
fine breadcrumbs, either on a deep plate or  
regular scalloped dish, cover with more  
breadcrumbs, lay bits of butter over the sur-  
face, and bake until brown. Mashed potato  
may vary the breadcrumbs, and tomato  
sauce be used for a sauce. Cod and haddock  
may be said to be the stand by fishes.  
The cod has white stripes, the haddock  
black; the cod is the for boiling or  
chowder, the haddock for baking, boiling or  
frying. The head and shoulders of the cod  
are considered the choicest for eating, but the  
prudent buyer chooses a cut from the middle  
of the body, where the fish is large. To boil cod  
see that the fish is scrupulously clean.

## NOTE.

A reasonable dessert is banana pudding,  
which, properly made, is "perfectly de-  
licious."

Broiled sardines are quite a gastronom-  
ical food, said to have started in Philadel-  
phia.

Tomato patties are something new, the  
real success of which depends on the pastry.

As a refreshing breakfast dish in hot  
weather, the orange salad is ahead.

Oysters stewed in cream and vinegar make  
the vegetable seem a great deal better than it  
is.

Lime crackers are something new. The story  
the goes with them is that they will cure in-  
digestion.

Eightcooks out of ten make the mistake of  
using too much grease in preparing soft shell  
crabs for the table.

One method of suicide is to eat oysters  
and then drink milk. The deed should be  
done near a physician's office.

## A Blow at Lotteries.

WASHINGTON, July 25.—The House Post  
Office Committee to-day agreed upon a sub-  
stitute bill in lieu of a number of pending  
bills adverse to lotteries and ordered it to be  
reported to the House. The substitute pro-  
hibits lottery circulars and tickets, lists of  
drawings, money or drafts for the purchase  
of lottery tickets, or newspapers containing  
lottery advertisements or drawings from  
being carried in the mails or delivered by  
carriers, and a penalty not exceeding \$5,000  
fine and imprisonment not exceeding one  
year, is to be imposed on any person de-  
positing such matter in the mails. The Post-  
master General is also authorized, upon evi-  
dence of the existence of a lottery or gift  
enterprise, to cause registered letters  
directed to the company to be stamped  
"fraudulent" and returned to the sender,  
and he may also forbid the payment of  
money orders addressed to a lottery or gift  
enterprise.

The first sod of the Calgary and Edmonton  
railway was turned last week by Hon.  
Mr. Dewdney, who also laid the corner stone  
of the pumping station of the Calgary water-  
works. Addresses were presented by the  
Mayor and the Town Council to the Minister of  
the Interior and to the directors of Calgary &  
Edmonton railway. A procession was formed,  
and at a point on the Elbow river 5,000 people  
gathered. A roast ox was served to the mul-  
titude, who were also entertained to free bread,  
cakes, ice cream, lemonade and ale. Leading  
citizens and their wives and daughters were  
treated to champagne, claret, ice cream, cake  
and sandwiches, and speeches were delivered by  
Mayor Leffert, Hon. Mr. Dewdney, James  
Ross and Nicol Kingmill, of Calgary, and  
others. The festivities wound up with a pro-  
menade concert and a dance for the benefit of  
the fire brigade.

## FARM AND GARDEN.

## SEEDING WITH BUCKWHEAT.

Many places too wet for early ploughing  
are fitted for buckwheat year after year as  
the only crop that can be got ready in time.  
Buckwheat stands such treatment better  
than any other grain, but it is not best for  
the land. If seeding such land is desirable,  
it is generally best to sow a liberal quantity  
of it as a "cover" for the buckwheat comes up  
so early that the buckwheat comes up  
will make a good meadow next summer.  
The buckwheat is a help to the young plants  
at first by shading them from the sun.  
Later, after the grain crop is gathered,  
the ground the grass is small, there is plenty of  
time for it to get set on its own established before  
winter.

## BUTTERMILK AS SUMMER DRINK.

There is no more healthful summer drink  
than good, fresh buttermilk, and it is relished  
by most persons. There is an increasing de-  
mand for buttermilk in cities, as it has to be  
procured from the country. City milk, even  
when available, is too costly to be used for  
butter making. Farmers, therefore, who  
keep many cows can make a handsome thing  
by sending the buttermilk when quite fresh  
to some city dairy, where there is always good  
market for it. Buttermilk is worth too much  
to sell thus to be profitably fed to the pigs  
instead.

## DESTROYING WEEDS.

Those who have their work so well planned  
and so well under their control that they do  
not need to neglect to keep the weeds in sub-  
jection while they attend to mowing and har-  
vesting are indeed fortunate. It is not easy  
to avoid neglecting one or the other work in  
this busy time, especially when subject to  
frequent interruptions by unfavorable  
weather. Yet the weeds should not be too  
long neglected, or they will get a start which  
is hard to overcome. An occasional hour's  
work with hoe or cultivator on a bright  
morning will destroy a great many of them,  
without being too long away from the har-  
vest, and will save a great deal of labor that  
would be required to kill them later in the  
season if they kept on growing.—*American*  
*Cultivator.*

## SWARMING OF BEES.

If bees have plenty of room in the right  
place I do not believe that they will ever  
swarm, said William Youcum at a meeting of  
Illinois bee keepers. In Kentucky my father  
once cut two hollow logs six feet long and  
four feet wide and placed a smaller "gum"  
containing bees on top of each, so arranging it  
that the bees were obliged to pass down  
through the lower "gum." Not one of them  
ever swarmed until the whole "gum" was  
filled. My father-in-law once built a house  
six feet square, with shelves on three sides  
and a door in the other. These were intro-  
duced in this huge hive, which stood for  
several years. They never filled the hive,  
nor ever swarmed.

## CARE IN MILKING.

The most thorough brushing of the udder  
is necessary prior to every milking. Dand-  
eroff and manure dust, when once incor-  
porated into the lactical fluid, are apt to re-  
main there in defiance of common (1) to  
strainers. Always bear in mind that a milk-  
ing pail is for milk alone, and respect the  
character of the udder. Wash it, scour it,  
scald it, and give it the benefit of summer  
sunshine, and you have made the propagation  
of bacteria impossible. It is better to have  
poor quality milk clean and pure than to  
have richer fluid tainted with filth.—*Rural*  
*World.*

## PARASITES.

Lice are parasites and suck the life out of  
many a calf, says the *Jersey Bulletin*. An  
emulsion of coal oil, mutton tallow and car-  
bolic acid rubbed on with a stiff brush will  
prevent the appearance of lice and drive off  
by killing those present. It should be ap-  
plied about three times at intervals of three  
days. Melt the suet and stir the oil in while  
hot, about fifty parts suet, forty-five parts  
oil, and five parts carbolic acid in 100 parts.

## THE HARDY MERINO.

The *Western Rural* is correct in the follow-  
ing:—The Merino is the most hardy consti-  
tuted breed of sheep, and for the purposes  
of the average shepherd this is an all im-  
portant point. There is every reason to believe  
that they must form the basis for the much  
talked of sheep of the future, on account of  
their extreme hardiness, a contemporary  
thinker. The sheep that shears a good fleece,  
furnishes a fine carcass and can stand the  
rough usage to which sheep are very often  
subjected will have a large percentage of  
Merino blood in its veins.

## OUR CATTLE.

The despatch from Sir Charles Tupper to  
the Department of Agriculture, notifying it  
of the arrival of a carload of United States  
cattle at Liverpool in which was one animal  
suffering from pleuro pneumonia, is another  
reminder to Canadians of the necessity of  
guarding closely against the introduction of  
this pestiferous disease into Canada. It  
would seriously injure our export trade  
with Great Britain. There are many farmers  
and others in England, Ireland and Scotland  
who would like to see our cattle scheduled.  
Numerous attempts have been made over  
there to have them treated as are the cattle  
from the United States. The latter must be  
killed at the ship's side, they are put into  
special lairages, and if they are not sold with-  
in a few days they must be killed and sold as  
dressed beef. This is very necessary owing  
to the prevalence of this disease in the United  
States. It is never necessary to sacrifice  
Canadian cattle in this way, but the owners  
may hold them as long as they wish, and they  
may be driven or sent by rail to any port in  
the interior of the country. Canadian cattle  
after being landed may be shipped to interior  
markets. Another important advantage  
which Canadian cattle have is that our lean  
cattle may be and are shipped annually to  
the interior for grazing purposes. There is  
no possible chance of our neighbors finding  
such a market for store cattle. As already  
stated, many attempts have been made to  
shut Canadian out from the interior mar-  
kets and from the grazing privileges, and  
there is no doubt but that this agitation  
would have been successful were it not for  
the exertions of Sir Charles Tupper and our  
London offices. This is only one of many in-  
stances which show the wisdom of having a  
representative such as Sir Charles Tupper to  
watch our interests in Great Britain. On this  
side we must render him all the assistance  
possible. That we are ready to do is above  
the promptitude with which the Depart-  
ment of Agriculture shut down on the schemes  
for the export of United States cattle by way  
of the St. Lawrence. This can only be done  
after the cattle have been in quarantine for  
several days, which practically prevents them  
from being exported at all. In this connec-  
tion it is interesting to notice that the Wash-  
ington Department of State has appointed  
three veterinary surgeons to inspect all their  
cattle landed in Great Britain. They go there  
with instructions "to prove that no diseases  
exist in the United States." They are no  
doubt sent there at the instance of the large  
cattle exporters, ranchmen and others inter-  
ested in the live stock trade. They will have  
a hard case to prove in the face of the fact  
that hundreds of cattle have been slaugh-  
tered throughout the United States, but espe-

cially in the west, during the past few years,  
because they were infected with this dread  
disease.—*Empire.*

## POULTRY NOTES.

Spade up yards, keep the fowls scratch-  
ing.

Twenty-five healthy fowls are worth 100  
half sick ones.

Provide shade for your poultry yards these  
hot days. It is necessary.

Beware of that innocent, mealy, abomi-  
nable pet cat. We don't like it around  
chicks.

It is no sign that the hen meditates harm to  
her owner because she lays for him.

If your hens lay self-shelled eggs they are  
perhaps the best; put them at work scratch-  
ing.

Keep your chickens tame. They do better  
in every way; besides, it is a great deal of  
satisfaction.

Forcing chicks too hard in their feed, where  
they have limited range, will lop over the  
combs of cockerels.

If you are searching your flocks for the good  
layers, select the pullets that have large combs  
and long bodies.

Give the growing chickens a variety of  
food and don't allow them to become  
stunted in the first two or three months of  
growth.

Give the birds chopped onions occasion-  
ally. They are among the best of foods  
and are often a preventive against disease.

Look out for rats and other vermin.  
These things greatly lessen the profit of the  
poultry business. For stopping up holes  
broken glass in cement or mortar is excel-  
lent.

Are you crowding too many chickens in  
one roosting place? Are you permitting  
chicks under four months to roost other than  
on floor or coop? If so, correct these mis-  
takes.

If you are sending a mixed lot of hens  
to market it will pay to grade them so as  
to have each coop as even as possible.  
They will sell more rapidly and at better  
prices.

Sunflower seed, which can be easily grown  
in profusion around our fences and walls  
without any trouble save the covering of  
the seed in spring, is an admirable alterna-  
tive, and fowls are extremely fond of them.

When shipping live poultry to market, see  
to it that the coops are in good condition, for  
they are sometimes handled roughly, or a  
slat of may lose a foot or two.

The housewife who makes a practice of  
giving fowls a mixed menu of scraps and  
scraps will find that her fowls will be  
bred with ill quickly discover that it is superior  
to an exclusive diet of grain.

When the hens appear drooping, and yet show  
no indication of disease or injury, remove the  
roosters, especially if the hens are fat. Eggs  
from hens not in company with roosters will  
keep longer than fertile ones.

The medium-sized females among Ase-  
lators are generally the best layers. Of Mediter-  
ranean birds I have noticed that the good large  
females did best. As to Americans, the Rocks  
are much like the Asels in this relation, and  
the Wyandottes more like the Mediterranean  
birds. The Dominicans lay well whether  
large or small. Crested fowls of medium  
size lay best, as do Hamburgs. Of the large  
varieties, during the breeding season, you  
should not forget to feed your male, once a  
day, separate from his harem, and give him  
all the corn and oats he can eat. Otherwise  
he will become poor and weak, eggs will not  
be so fertile and the chicks will not be so  
strong from them that may be felt. It is  
most impossible to fatten a cockerel that  
is growing, or a male that broods a yard  
of seven to twelve females, if the former be  
at all active. I never allow water to remain in  
fountains over night, summer or winter. The  
first thing a fowl does after hopping from the  
roost in the morning is to drink if the water  
be in the vessel, and as water is a great ad-  
vantage to get them during the gases and  
other noxious effluvia during night, and so  
becomes poisonous. Fresh, cold, healthful  
water is the first thing my fowls get at sunrise  
in summer, and at eight or nine in winter.  
I use galvanized iron vessels made to  
flare at the top. If they rust the fowls get  
rust instead of rust from tin, which is  
said to be poisonous. During hot weather I  
give them water three times a day.—*Orange*  
*Journal Farmer.*

## The Area of Canada.

OTTAWA, July 22.—The area of Canada,  
according to the latest estimate of the Inter-  
ior department from data supplied by Govern-  
ment surveys, is 3,519,000 square miles, the  
land surface being estimated at 3,379,000  
square miles. These figures are less than  
those which have passed current for some  
years, the estimated area up to last year  
being 3,610,000 square miles. It must not be  
supposed, however, that our territory is  
decreasing. It is of course impossible with  
such a vast Dominion to give the exact extent  
of our country, and it is probably that as  
surveys are made and measurements corrected,  
all the estimates made for some time to come  
will vary more or less from one another.  
Canada will be satisfied to know that our  
country consists of one-fourteenth part of  
the earth, that the Dominion in nearly thirty  
times as large as the whole of the United  
Kingdom, and that Canada is 500,000 square  
miles larger than the United States without  
Alaska. Verily the "few arpents of snow"  
have increased.

## A Farmer's Quarrel.

St. JOHN, N.B., July 25.—News re-  
ceived here from the lower French village  
tells of a fierce fight between two farmers  
named McCracken and Golding. A boy that  
had been living with the former left him be-  
cause of ill treatment and went to Golding's.  
McCracken went after him and when the boy  
refused to go back knocked him down. Gold-  
ing interfered and blows were exchanged.  
McCracken drew a pistol but it snapped.  
He then clubbed it very hard Golding over  
the head, cutting him very badly. Golding  
seized a scythe and slashed his assailant,  
cutting his head, nearly severing an ear and  
slew two fingers of one hand put up to ward  
off a blow. McCracken fled. Neither was  
fatally injured. Both got their wounds  
dressed, and Golding got out a warrant for  
McCracken's arrest, but the latter has dis-  
appeared.

## Bridging the St. Lawrence.

WATERTOWN, N.Y., July 25.—A meeting  
of the Watertown Bridge commission to  
locate a site for the proposed bridge across  
the St. Lawrence river was held at Potsdam  
yesterday. The committee on resolutions  
reported a proposition naming S. C. Ober-  
lander, of New York; A. B. Hepburn and  
Llewellyn W. Russell, of Canton; C. E. Sanford  
of Potsdam, and George W. Sisson a com-  
mittee to receive subscriptions, making the  
Washington Trust Company, of New York,  
the depository, and directing the opening  
of books there for thirty days from  
October 15th or until \$250,000 of the  
capital stock has been subscribed and ten  
per cent. paid in. Another meeting will be  
held in Canton to decide as to the location of  
the bridge.

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ceived the GOLD AND JEWELLED MEDAL  
from the National Medical Association for this  
PRIZE ESSAY ON NERVOUS AND  
PHYSICAL DEBILITY. Dr. Parker and a corps of  
Assistant Physicians may be consulted, con-  
fidentially, by mail or in person, at the office of  
THE PEABODY MEDICAL INSTITUTE,  
No. 4 Hilditch St., Boston, Mass., to whom all  
orders for books or letters for advice should be  
directed as above.

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1 PRIZE OF \$100,000 ..... \$100,000  
1 PRIZE OF 100,000 ..... 100,000  
1 PRIZE OF 50,000 ..... 50,000  
1 PRIZE OF 25,000 ..... 25,000  
5 PRIZES OF 10,000 ..... 50,000  
5 PRIZES OF 5,000 ..... 25,000  
25 PRIZES OF 2,500 ..... 62,500  
100 PRIZES OF 500 ..... 50,000  
200 PRIZES OF 300 ..... 60,000