

St. John's Chronicle.

AND COLONIAL CONSERVATIVE.

The St. John Chronicle.

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Aug. 19.

SOAP & CANDLE MANUFACTORY.

GEORGE WOODS,

Well-side Water Street, between Ferry Landing and Fish Market.

Aug. 20.

HODDLEY'S EXCHANGE HOTEL.

Post Office Building, State Street, Boston.

Terms—ONE DOLLAR per day.

CHARLES W. WELDON,

Attorney at Law, Notary Public.

OFFICE—Over Moses, Hanney, Surde & Co.

Prince William-street, St. John, N.B.

May 25, 1852.

THOMAS GOW,

Timber and Glass Factor.

18th AND 19th Bloor Buildings,

WATER STREET.

HOUSE and SHIP WATER-CLOSETS, the

Gold and Silver BATHS, Firing, Lighting

Common, and Engine PUMPS; SHIPS' SCUP-

PER, &c., &c., the most improved principles

LEAD PIPE of all sizes, and SHEET LEAD

containing lead.

July 2, 1852.

HODDLEY'S EXCHANGE HOTEL.

From the ship "Burton" and "Liber-

ton" from London.

20 DRAINS AND STOUT PORTER, H. W.

Bridge & Sons.

20 lbs. East India PORTER.

2 cases best Bengal Indigo; 4 cases No. 1

Starch; and S. P. MUSTARD;

20 lbs. best Ground Beans;

2 cases Serrano; 1 case Nutmegs;

2 cases Liquorice; 1/2 C. 1

casks Pickles; 3 Crows & Blackas;

2 do. Saffron; 1/2 C. Cinnamon from Glasgow;

1/2 C. Cloves; 1/2 C. Nutmegs;

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