









THE CANADIAN NORTH-WEST.

News from the Saskatchewan Country.

Gophers, that used to be a great nuisance in this vicinity, are this year scarce, to the great advantage of growing crops.

The Indians who assembled here to receive their annuities have nearly all gone away—some to their reserves, and some to where the buffalo are.

It is reported that Mignau and Macdonald, who went north from Edmonton to prospect for gold, have been so lucky as to strike it in a change head western step of a creek, and are taking out coarse gold at the rate of one hundred dollars a day.

The crops in this vicinity are excellent. The work of cutting and threshing wheat on the Governor's farm will probably be begun to-day, and on the other farms in the neighborhood a few days later.

On the 10th inst. another party of emigrants, consisting of the Patersons, Kellys and the Murphys, passed west, bound for Edmonton. Luke Kelly, who is a shoemaker, has some stock with him, and an express is being sent to his home west in advance for his winter necessaries.

A man named Trotter recently attempted to commit a burglary at the late Indian camp, but it was not a success, for Superintendent Hercher went in and took away a few things before he could do anything.

It is becoming quite a fashion for people traveling to run down the river in the Indian canoes, but it was not a success, for Superintendent Hercher went in and took away a few things before he could do anything.

The police here are now temporarily under canvas while the barracks are being constructed and the buildings in the building lately occupied by Inspector French has been converted into an orderly room, hospital and barracks for the police.

The damage done to the country by carelessness in leaving fires on the prairie is becoming more and more a serious matter.

The interests of mill owners and of settlers appear to be clashing in New Brunswick. It is felt that additional measures are needed to preserve the rights of the latter class, and accordingly a new scheme has been drawn out, which presents some novel features.

It is proposed to send a competent and trustworthy man to the prairie to look after the settlement, directing him to avoid lumber lands, and to take only such as were really good for the prairie.

Small bustles are worn with street costumes and larger ones with evening toilets.

Six distinct shades of green to be seen upon a recently imported bonnet, not counting the various shades of blue and white.

Directorate collars and dress cuffs of black velvet richly embroidered in gold are very stylish and becoming.

The Chinese style is very much affected by many Parisian ladies. The dresses of quaint and brightly hued Chinese goods are worn with more elegance than ever.

Portia fans are greatly in favour at the present moment in Paris. They are made of ostrich and peacock feathers, and the plumage of the golden or Indian pheasant and other feathers are employed, but these are the favourites.

In London it is the fashion to muffle the throat. Parisians, however, are wearing broad veils over collars and necks.

The New York Sea exposes the operations of the American land and railway companies in deceiving immigrants and others to settle on the sterile lands of Western Kansas.

The directors of these companies are charged with keeping up the delusion, knowing that seven per cent. interest will be paid on the mortgages on their homesteads.

It is reported that the directors of the Missouri and Eastern Kansas have not had any success in their operations.

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CANADIAN ITEMS.

Music teachers in St. John have to pay license.

There are twenty prisoners in the Manitoba Provincial gaol, including those awaiting trial.

Number one grade of wheat only brings sixty cents at St. Vincent. In Winnipeg it is eighty cents.

MacKellar have been very plentiful, large and fat at Magellan Islands, and a great number have been taken.

The Lindsay Warder says—'A thick workman here was laying steel rails on the Midland railway in this town and north of here.'

The export trade in horses is very brisk. Upwards of thirty head were purchased and sent to the States, and surrounding country during last week.

The old horse—one of the oldest, doubtless, in North America—still lives, and performs daily services upon the farm. Its age is now 34 years.—Campbellford Herald.

The Midland freight receipts this week show an increase of \$2,000 a week over last week. The Wherry and Lindsay traffic reports also show a very large increase.

Mr. Enoch Gates, father of the Rev. G. G. Gates, Baptist minister in this town, died at Wilkes, Annapolis county, at a rather advanced age. He had been staying for a long time.—Moncton Times.

Mr. J. Ramage, of Erin, and Mr. W. W. McAllister, Rockwood, left for Manitoba, the former taking a car-load of horses, and the latter, a team of horses, to the north.

The lumber traffic on the Midland continues very heavy. In addition to the regular mixed trains, which carry a great deal, an average of about six special trains pass down the line daily.

The Sherbrooke pulp mills, recently erected in the western half of the Sherbrooke Water Power Company's holdings, on which some \$1,000,000 has already been expended, is an important new enterprise in that thriving town.

The Chaudiere lumbermen who went to Michigan last fall have found that the market is no place like home, particularly since the introduction of the N. P., and are returning in large numbers. Will the Sarnia Observer please observe.

Mr. Clements, a farmer living within four miles of Walkerton, has discovered a mineral spring on his land. Below the surface are sulphur, iron, and other minerals.

A lad named Zaber, living in West Toronto, was shot in the face by another boy named Weber, after having been quarrelling with him. Weber discharged his piece into a wood-pile, into which he had seen a chipmunk enter, while Zaber was looking into it from the other side, thus receiving the charge squarely into his face.

A strange disease has broken out among the hogs in the neighbourhood of Ridgeway. The animals suddenly get stupor and blind and stagger wildly. Though resembling what is called "blind staggers," it is not that disease.

The violators of the Canada Temperance Act have had their made lively for some time during the past week. We believe the Police Magistrate, during this time, has had six parties before him charged with violation of the act.

The Peterborough Review says the Grand Junction Railway Company are discharging a large number of workmen on that end of the line, the work upon which they were employed having been completed.

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Harold is excited over a very unassuming slip of paper. It purports to be a notice of a man of the name of Harold, who is a well-known citizen of Rawdon town, and who has just made, for the first time, a very large fortune.

A fatal accident occurred upon the farm of Mr. Joseph Dowling, about five miles north of Crofton, on Monday, the 6th inst., which resulted in the death of a respected resident of that neighbourhood.

The Halifax Herald says that within the past fortnight some very rich gold-bearing veins were discovered in the town of Halifax, five miles west of Harrington Cove, in Halifax county.

The excitement consequent on the discovery of the gold veins in Halifax county has been very great. It is estimated that 1,200 "number one" areas have been taken up in the vicinity—very largely by old gold miners.

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years ago. A man of considerable ability, and of an active disposition, he took a prominent part in the affairs of the town, and being at one time a member of the town Council, and also becoming a local superintendent of schools and member of the board of examiners, which offices he held for several years.

Under the old law, where the appointments lay with the Boards of Trade, he was appointed an official assessor for the county; and in 1868, on the death of the late Mr. George Brown, he became postmaster of the town, which office he continued to fill till death, also acting collector of the sewer for a number of years.

USEFUL RECEIPTS. SALADS. In preparing the dressing, powder the hard-boiled eggs, either in a mortar or by passing through the back of a colander. If raw eggs are used beat well and strain, add the seasoning, then the oil, a few drops at a time, and mix well. The same is good for cold or hot dressings.

ROASTED SALAD. Boil the lobster, five minutes for every pound. The water to which have been added, for a five pound lobster, two quarts of water, two of thyme, two cloves, four onions cut in slices, salt, pepper, and a tea-spoon vinegar.

CHICKEN SALAD. Chop the lobster fine after removing it from the shell, and add two heaped spoonfuls of mayonnaise, and a little salt and pepper. Place in dish, and over all pour a half pint of vinegar, into which six well-beaten eggs have been stirred, and heated till it is thick. This should be cold when it is put on the lobster.

CHICKEN SALAD. Chop cold boiled potatoes fine with enough raw onions to season nicely; make a dressing as for lettuce salad, and pour over it.

CHICKEN SALAD. Set a can of corn, a quart of boiling water, let boil twenty minutes, take out the can and put in a deep dish, pour the juice or oil, put a few cloves in and around it, and let it stand a few minutes. Add a little vinegar, and let it stand a day, take it from the vinegar and lay it on a platter. Prepare a dressing of a table-spoon mustard, three of melted butter, and a little salt and pepper.

CHICKEN SALAD. The yolks of two eggs beaten thoroughly, one level tea-spoon of white pepper, two of white sugar, two tea-spoons prepared mustard, one table-spoon butter; stir in the mixture four or five minutes, then add a little dressing into a bowl, set in a kettle of boiling water and stir constantly till it thickens; set away, and when cool it is ready for use. This is sufficient for one quart of cold chicken.

CHICKEN SALAD. After having scraped and washed asparagus, boil soft in salt water, drain off water, add pepper, salt and strong dried vinegar, and serve with a dressing of melted butter and mustard; and pour over the asparagus.

CHICKEN SALAD. String young beans, cut in half-inch pieces, wash and cook soft in salt water; drain well, and mix with melted butter and salt and pepper; when cold, add olive oil or melted butter.

CHICKEN SALAD. Two quarts finely-chopped cabbage, two level table-spoons salt, ten of white sugar, one of black pepper, and a heaping one of onion powder; mix well, and add a little oil, and a little vinegar, and a little salt, and a little pepper, and a little onion powder.

CHICKEN SALAD. Chop fine one chicken cooked tender, one head cabbage, and five cold hard-boiled eggs; season with salt, pepper, and mustard; add a little oil, and a little vinegar, and a little salt, and a little pepper, and a little onion powder.

CHICKEN SALAD. Boil three chickens until tender, salting to taste; when cold cut in small pieces, and mix with the quantity of celery cut up with a little oil, and a little vinegar, and a little salt, and a little pepper, and a little onion powder.

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love; Mix in a sauce-pan one pint sour cream as free from milk as possible, and half pint good vinegar, pepper, salt, a small piece of butter, sugar, add a small bit of onion, and mix well; then add the yolks of two eggs, stirring carefully as for hot until it thickens to the consistency of starch, then set in a cool place on ice, and when cold pour over salad and mix well.

SOAK over night three Holland herrings cut in very small pieces; cook and peel eight medium sized potatoes, and add to them two small cooked red beet, two onions, a few raw apples, some roasted veal, and three hard-boiled eggs, mix with sauce previously made, and serve with a little mustard.

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of the late John McLean, Esq., both of London, Ont.

DEATHS. WOOD—At his late residence, Toronto township, on the 17th inst., at the age of 82 years, James Wood, a native of Toronto Township, in the 10th year of his age.

PATERSON—On the morning of the 16th inst., John Paterson, aged 83 years and 6 months, at his late residence in the township of King, Ontario, aged 8 years and 6 months.

LAWSON—Killed at St. Eustache, P.Q., by a runaway horse, on Tuesday, 14th September. Aged 72 years, and had 60 years of age.

MURPHY—At his late residence, 15th St., Toronto, aged 8 years and 6 months.

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A BAREFACT ROBBERY

Over \$7,000 Stolen from a Montreal Bank in Broad Daylight.

A Phlegmatic French Enterer a Tallyho... Montreal, Sept. 20.—One of the most daring and audacious robberies that has ever taken place in this city occurred at the Bank of Montreal.

THE PERTH INFANTICIDE

The Prisoner Sentenced to Three Years in the Penitentiary.

Perth, Sept. 21.—The girl Louise Ronger, charged with the willful murder of her child near this place by the means of arsenic, was sentenced to three years in the penitentiary.

A MISSEPT LIFE

The Story of a Thief Criminal—A Belgian Baron Who Found a Convict's Grave.

New York, Sept. 17.—The Belgian count here engaged two detectives for several days in endeavouring to establish the identification of a convict who died recently at the Ontario Reformatory at Blackwell's Island.

SHOOTING WITH INTENT

James Fox, an ex-Convict, Attempts to Kill a Constable.

James Fox, a second-hand dealer, doing business at No. 51 Queen street west, has been sentenced to three years in the penitentiary for shooting with intent to kill a constable.

MYSTERIOUS SUICIDE

An Unknown Man Drowns Himself in the St. Lawrence from a Boat.

Kingston, Sept. 17.—A mysterious suicide is reported in the city dailies this evening by a correspondent from the Ottawa.

THE PROVINCIAL FAIR

Some of the Exhibits Described.

Ontario Fruit Growers' Association's Annual Meeting.

Hamilton, Sept. 22.—The Provincial Fair, the largest and most important of its kind in the province, is now in progress at the Agricultural Hall.

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WINNIPEG FOR MANITOBA

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THE MARQUIS OF LORNE

Visit to Montreal and Opening of the Dominion Exhibition.

A BATCH OF LOYAL ADDRESSES.

Laying the Corner Stone of the Peter Redpath Museum.

ADDRESS FROM THE ANGLICAN SYNOD.

Montreal Invaded by Crowds of Curious Visitors.

From Our Own Correspondent.

Montreal, Sept. 21.—The official opening of the Dominion Exhibition to-day was a most successful one.

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AGRICULTURAL FAIRS

Central and Southern Shows at Guelph and Brantford.

NOVA SCOTIA PROVINCIAL EXHIBITION.

Local Fairs of the Carleton, Essex, and Kent Counties.

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DR. CLARK JOHNSON'S Indian Blood Syrup. Medical. A Phlegmatic French Enterer a Tallyho...

GIRES. Dyspepsia, Liver, Biliousness, Nervous Debility, etc. The Best REMEDY KNOWN to Man. 9,000,000 Bottles Sold Since 1870.

TESTIMONIALS

CANADIAN

For Asthma. Nackawick, York County, N.B. Dear Sir—I was troubled with Asthma for a number of years, and your INDIAN BLOOD SYRUP cured me.

For General Debility. Dear Sir—I have suffered with General Debility, and your INDIAN BLOOD SYRUP cured me.

A Very Valuable Medicine. Dear Sir—I have suffered with Kidney Disease, and your INDIAN BLOOD SYRUP cured me.

Cure Dyspepsia and Indigestion. Dear Sir—I have suffered with Dyspepsia and Indigestion, and your INDIAN BLOOD SYRUP cured me.

Health Restorer. Dear Sir—I have suffered with Nervous Debility, and your INDIAN BLOOD SYRUP cured me.

Disinfectant in the Home. Dear Sir—I have suffered with various ailments, and your INDIAN BLOOD SYRUP cured me.

Cure Dyspepsia and Liver Complaints. Dear Sir—I have suffered with Dyspepsia and Liver Complaints, and your INDIAN BLOOD SYRUP cured me.

Severe Pain in the Side. Dear Sir—I have suffered with severe pain in the side, and your INDIAN BLOOD SYRUP cured me.

A Remarkable Cure. Dear Sir—I have suffered with a remarkable ailment, and your INDIAN BLOOD SYRUP cured me.

Cannot Recommend it Too Highly. Dear Sir—I cannot recommend your INDIAN BLOOD SYRUP too highly.

Cure Liver Complaints. Dear Sir—I have suffered with liver complaints, and your INDIAN BLOOD SYRUP cured me.

Nervous Debility. Dear Sir—I have suffered with nervous debility, and your INDIAN BLOOD SYRUP cured me.

Caution to Druggists. Beware of cheap imitations. Buy only from the original source.

When lips receive a very fishy taste, and both become a dazzling white, it is a sign of the disease.

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