

Miscellaneous.

Run Along Now. The evening was bitterly cold. Two children lay with a manly face, an expression of matured concern, as though someone had ever been dependant on him, and a pale faced little girl wandered around the streets of Western city. They had been left by an immigrant train from the fallen sailors in the barn like waiting room, and, owing to the burry incident upon departure, no one thought of them. They begged the station-keeper to allow them to remain by the fire, but he discredited their story—declared that they had been left by the train; that they lived in the city, and were only 'hanging around' to steal something. Everybody hurried along. No one but a kind look for the waifs. They went into the warm corridor of a hotel, but a man said: 'Run along now. You don't want to be begging here.' 'We are nearly frozen,' the boy replied, 'and we want to get warm.' 'Children ought to be at home such weather as this. Your mother ought to know better than to send you out.' 'Our mother is dead, sir. She died two weeks ago, and we came away with her. The train has left us, and the man went to let us stay in the depot.'

Agricultural.

Against Mice in Orchards. The presence of mice in orchards is a very serious cause of destruction in cold weather—sometimes unsuspected, as Mr. Duper, of the Wisconsin Horticultural Society, says, 'they often burrow about the trunk and among the roots when the ground is loose, completely girdling them out of sight.' In such cases 'winter-killing' is mistakenly held responsible. Another speaker declared that the sharp frosts offered by a mouse than freezing; rodents that they kill thousands. Several preventative were suggested. By putting near to the trees wheat grains soaked or boiled in arsenic water, Mr. Ames succeeded in driving the pests from his premises. Mr. Piggott, offered a successful plan of poisoning the soil about the stems, thus forming a basin which, after the ground freezes, retains ice; Mr. Hammond repeated the reminder that a mound of earth is quite sure, he is particular to remove in the fall all grass and weeds around the trees, and finds this general method successful in his own experience. Mr. Walker, after losing a number, tried rubbing the bark with blood, and mice and rabbits now give him no trouble. Tramping the snow hard after each storm or drift is advised; another plan is binding dead bent bark about the stems, or the covering with mats of straw set upright.—New York Tribune.

DYE WORKS, SAINT JOHN, N. B.

GILBERT'S LAKE. MEN'S CLOTHES, of all kinds, CLEANSED or RE-DYED and Pressed, equal to new. LACE CURTAINS, BLANKETS, CARPETS, &c., Cleaned by a NEW PROCESS, every week day. SILKS, IRISH LINENS, DRESS MATERIALS OF ALL KINDS DYED. FEATHERS, AND GLOVES, TIES, &c., CLEANED OR DYED.

APPLES!

JOHN S. TOWNSEND & CO., 110 Cannon Street, LONDON. CONSIGNMENTS of apples to their care receive the best attention, and proceeds are remitted immediately after sale. Shippers are recommended to mail their Bills of Lading as promptly as possible to the above address.

FANCY GOODS!

Dr. J. R. McLean, Corner Hollis & Salter streets, HALIFAX. Edmund Bent LICENSED AUCTIONEER, BRIDGETOWN. Marble Works. ENCOURAGE HOME MANUFACTURE.

Monuments & Gravestones

OLDHAM WHITMAN. Celebrated Rubber Bucket CHAIN PUMPS. Pumps Complete. LAWRENCETOWN PUMP CO. S. L. FREEMAN & CO'S. MIDDLETON CORNER.

Photograph Gallery

Enlarging. THE subscriber, who has been for some time established in this town, has lately procured a first class set of Photograph, View and Copying Machine, and is now prepared to execute all orders for work in his line in first class style and at short notice.

CHEAP FOR CASH!

FLOUR, MEAL, SUGAR, MOLASSES, SALT, CIDER VINEGAR. N. S. P. B. Building Society and Savings Fund. N. H. PHINNEY.

ADMINISTRATRIX NOTICE

Administratrix Notice. A person having legal claims against the estate of Benjamin Roberts, late of Toronto, Farmer, deceased, is requested to render the same, duly attested, to the undersigned, within three months from this date, and all persons indebted to said estate, are requested to make immediate payment to the undersigned.

FISHER & SHAW

FISHER & SHAW, Doors, Sashes, Frames and Mouldings. BRIDGETOWN, N. S.

TAILORING ESTABLISHMENT 1883. SPRING 1883!

Mr. A. J. MORRISON, LATE OF BOSTON, has opened a first class Tailoring Establishment at Middleton, where he is opening a select stock of CLOTH AND TRIMMINGS. Having had fifteen years experience as a cutter in Boston, New York and other cities, he feels confident that he can give satisfaction. Ladies' Sashes cut and made. Parties furnishing their own cloth and trimmings, will find it to their advantage to call and see me. A fit guaranteed.

DENTISTRY.

JAMES PRIMROSE, D. D. S., (Graduate Philadelphia Dental College) OFFICE.—Lawrencetown. Will be in Annapolis on Thursday, Friday and Saturday, and the remaining days of the week at Lawrencetown.

100 MEN WANTED

To begin sales at once for next Spring delivery for the Fonthill Nurseries, 325 ACRES. The largest in the Dominion. Head office, Toronto, Ont. GOOD SALARIES AND STEADY EMPLOYMENT TO RELIABLE AND SUCCESSFUL MEN.

QUALITY UP! PRICES DOWN.

Xmas. Goods T. J. Eagleson's. A large and well assorted stock of Confectionery, Fancy Goods, Foreign Fruits, Orange, Lemons, Figs, Raisins, Currants, and Nuts, all new crop.

First Class Grocery.

MEATS, PROVISIONS, POULTRY & VEGETABLES. Oysters served, or sold in quantity at all prices of the day. Goods delivered in the town free of all extra charges.

Dudley & Co., BOSTON, MASS.

Wholesale and Commission. POTATOES, EGGS, APPLES, ETC. PARTICULAR attention given to shipping seedling orders to us for Flour, Grain, Groceries, and anything and everything, will be filled at lowest market price, and in shortest possible time. Consignments carefully attended to, and bills rendered promptly.

OATS. OATS.

5000 BUS. P. E. ISLAND OATS, WHICH WILL BE SOLD LOW. Apply to GEO. E. CORBITT, or EDWARD GATES, Annapolis Nov. 9, '83.

SAMUEL LEGG, Watch and Clock Maker, BRIDGETOWN, N. S.

THE subscriber wishes to inform his friends and the public, that he has resumed business at the OLD STAND, next door to John Lockhart's, where he is prepared to do all work in his line of business. All work warranted. Bridgetown, March 24th, 1883.

FOR SALE!

The property known as the Fallesen Property, situated on Water St., containing house and barn, in good repair, together with a building lot and small garden. Price \$200. Half of purchase money can remain on mortgage. Apply at once to T. D. & E. RUGGLES, Barristers, Bridgetown, N. S. Bridgetown, October 20, '83.

For the Ladies. Joker's Corner.

How to Cook an Old Hen. Prof. W. Mattieu Williams gives us in Knowledge his practical experience with elderly poultry as follows: I may mention an experiment that I have made lately. I killed a superannuated hen—more than six years old, but otherwise in very good condition. Cooked in the ordinary way she would have been unpalatable, but she was gently stewed about four hours. I cannot guarantee to the maintenance of the theoretical temperature, having suspicion of some simmering. After this she was left in the water until it was cooled, and on the following day was roasted in the usual manner, i. e., in a roasting oven. The result was excellent; as tender as a full grown chicken roasted in the ordinary way, and of quite equal flavor, in spite of the very good broth obtained by the preliminary stewing. This surprised me. I anticipated the softening of the tendons and ligaments, but supposed that the extraction of the juices would have spoiled the flavor. It must have diluted it, and that so much remained was probably due to the fact that an old fowl is more fully flavored than a young chicken. The usual fatness was not so evident, and the meat was stowed simply, the rule in the Midlands being one hour in the pot for every year of age. The feature of the experiment was the supplementary roasting. As the laying season is at an end, old hens are a drug on the market, and I have not a hen rooster of their own will oblige their purchasers by ordering a hen that is warranted to be four years old or upwards. If he deals fairly, he will supply a specimen upon which they may repeat my experiment, very cheaply and with a reputation for economy.

STEAM FURNITURE WAREHOUSES.

30 PARLOR SUITS; 30 PINE BEDROOM SUITS; 20 ASH AND WALNUT SUITS; 12 BLACK WALNUT SUITS. Parlor Suits range in price from \$48 TO \$200. Bedroom Suits from \$22 TO \$200. A FULL STOCK OF Household Furniture of All Kinds. A FINE LOT OF GILT WINDOW CORNICES.

New MACHINERY!

to his Factory, and is prepared to make and sell Furniture AS CHEAP as can be obtained in the Dominion. ALL ARE INVITED TO CALL AND EXAMINE HIS STOCK, WHICH HE CLAIMS TO BE THE MOST COMPLETE THAT CAN BE FOUND.

CHRISTMAS GOODS.

Mrs. Reynolds. begs to call the attention of the public to the stock of Christmas Goods, just opened, in Choice Confectionery and Sweets. Christmas Cards and Posters, New Year's gifts in novel designs. Fig. Nuts, Raisins, Washed Currants, Dates and Soda, Tea, Coffee, Rice, Variety Biscuits, Jellies, Soap, &c.

AGENTS FOR THE LIVES OF THE U. S.

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APRIZE.

Send six cents for postage, goods which will help you to more money right away and nothing else in the world. All of either sex succeed from first hour. The broad road to fortune opens before the workers, absolutely sure. At once address F. & Co., Augusta, Maine.

H. J. BANKS, PRACTICAL TAILOR, BRIDGETOWN.

THE subscriber takes pleasure in announcing to the public that he has opened a TAILORING ESTABLISHMENT in Bridgetown, where he is prepared to execute all orders in first class style. A perfect fit guaranteed every time. Place of business over building known as Tupper's store. Bridgetown, Oct. 16, '83.

TEACHER WANTED.

FOR SCHOOL SECTION No. 42, BENTVILLE. A male teacher for winter term. BENTVILLE, Oct. 29, '83. Sent to Trustees. —Just printed a large supply of Magistrate's and Lawyer's Summons.

STOCKINGS FOR WINTER WEAR.

—Fancy mitts of velvet and lace are adorned with feathers, birds, autumn leaves, and, indeed, with all the garnitures used on the bonnet.

How to Cook an Old Hen. Prof. W. Mattieu Williams gives us in Knowledge his practical experience with elderly poultry as follows: I may mention an experiment that I have made lately. I killed a superannuated hen—more than six years old, but otherwise in very good condition. Cooked in the ordinary way she would have been unpalatable, but she was gently stewed about four hours. I cannot guarantee to the maintenance of the theoretical temperature, having suspicion of some simmering. After this she was left in the water until it was cooled, and on the following day was roasted in the usual manner, i. e., in a roasting oven. The result was excellent; as tender as a full grown chicken roasted in the ordinary way, and of quite equal flavor, in spite of the very good broth obtained by the preliminary stewing. This surprised me. I anticipated the softening of the tendons and ligaments, but supposed that the extraction of the juices would have spoiled the flavor. It must have diluted it, and that so much remained was probably due to the fact that an old fowl is more fully flavored than a young chicken. The usual fatness was not so evident, and the meat was stowed simply, the rule in the Midlands being one hour in the pot for every year of age. The feature of the experiment was the supplementary roasting. As the laying season is at an end, old hens are a drug on the market, and I have not a hen rooster of their own will oblige their purchasers by ordering a hen that is warranted to be four years old or upwards. If he deals fairly, he will supply a specimen upon which they may repeat my experiment, very cheaply and with a reputation for economy. One of the great advantages of stewing is that it affords a means of obtaining a savory and very wholesome diet at a minimum cost. A small piece of meat may be stewed with a large quantity of vegetables, the juice of the meat favoring the whole. Besides this it costs far less fuel than for roasting. The wife of a French or Swiss land proprietor, i. e., the peasant, cooks the family dinner with less than a tenth of the expenditure of fuel used in England for the preparation of an inferior meal. A little charcoal under her brazier does it all. The economy of the time corresponds to the economy of fuel, for the mixture of water and vegetables, stir a teaspoonful of flour mixed with a little cold water so that there are no lumps in it. Beat and strain three eggs, and stir them in with two tablespoonfuls of butter, and pour and salt to suit your taste. Four this over the fish. The sauce may be varied in this way: Instead of putting the eggs in the sauce, boil them ten minutes, then remove the shells and out the eggs in slices and lay them over the fish; then pour the sauce over it. ALLIUM CEREAL.—Blanch two ounces of sweet almonds and a little bit of milk and water, mixed in equal proportions, stir a teaspoonful of flour mixed with a little cold water so that there are no lumps in it. Beat and strain three eggs, and stir them in with two tablespoonfuls of butter, and pour and salt to suit your taste. Four this over the fish. The sauce may be varied in this way: Instead of putting the eggs in the sauce, boil them ten minutes, then remove the shells and out the eggs in slices and lay them over the fish; then pour the sauce over it. He would put them on the wrong side.—'Thomas, said a gentleman to a colored waiter, at the Central Market, yesterday. 'Of course, you put them on the right side, you? 'Yes, sah.' 'Well, then, I've had an acre of watermelons out at my farm at Woodard Avenue.' 'Yes, sah—jess so sah. An dat allah?' 'All, except that I wanted to say that I depend on you not to say a word in my ear about it. Can I put any of your colored friends about it?' 'No, sah—no sah, not a word. I'm dat sat 'em 'pon, sah. If any ob 'em axes me whar I got dem melon, sah—I'll put 'em on de wrong dem, sah—some smell way ob in Kennedy.' —An Irishman, born in Cork, was at a dinner with a number of gentlemen, and he talked about his native city until he became a bore. Finally a gentleman near him sung out so everybody could hear him. 'Walter bring me a colander.' 'What do you want with it?' asked the host, who thought his guest looked attention. 'I beg your pardon, but I want it to pull the cork out of that Irishman down at the end of the table.—Merchant Traveler.