

Poetry

BY THE RIVER.

Sally, silently we're watching,
By a river dark and wide,
As its rolling, surging waters
Ever onward swiftly glide.

Agriculture

Canadian Importing Agency.

We call the special attention of our readers to the advertisement of the "Canadian Importing Agency," which has been established in this city, for the purpose of importing from Europe every variety of Poultry.

Maple Sugar.

At a time when so much is being said of sugar beets and amber sugar cane, it will be well for the farmer whatever experiments he may make with either beet or cane, not to forget the staple maple.

It is surprising to see how the facilities for making it and the amount that is made increase with the age of the farms. Rocky hills and wet ravines and lands that had better never be cleared, for cultivation, worth more for wood and shade without the use for sugar, are every year improving for making sugar and as an ornament to the farm, besides giving a perpetual supply of wood.

There is a great deal of sense in the following excerpt:
Practical farming is in no way incompatible with scientific knowledge, as those who fling the epithets 'kid-glove farming,' 'sidewalk farming,' 'aristocratic farming,' and 'scientific farming,' would have us believe.

POTATO WATER IN REQUISITION.—Potato water, or water in which potatoes have been boiled, is now recommended in various quarters as not only an effective, but an immediate remedy for lice on cows and other cattle, also for ticks. The affected parts are to be bathed with the potato water, one application is generally sufficient. This remedy (if remedy it proves) has the merit of being exceedingly simple, easily employed and without danger of injury to the cattle.

The Agriculturist.

A WEEKLY JOURNAL DEVOTED TO LITERATURE, AGRICULTURE, AND NEWS.

ANDREW LIPSETT, Publisher.

"AGRICULTURE THE TRUE BASIS OF A NATION'S WEALTH."

ANDREW ARCHER, Editor

VOL. II.

FREDERICTON, N. B., APRIL 12, 1879.

NO. 1.

The Month.

The Farmer's Advocate, London, Ont., for April opens with an article on the month. The season in Western Canada is, especially in the peninsula, considerably earlier than with us. Their wheat is all the important crop, and the first care of the farmers in spring; here, but few farmers comparatively, look with anxiety after the snow has passed away to see if it has been well perfected, and if the plant is all right. But that the difference between Western Canada and New Brunswick in plain soil culture is not so great as to make the following hints quite inapplicable here, when the snow has passed away, and the heavy drifts over the fences are fast disappearing.

Early Maturity of Farm Stock.

By the common admission of all competent to form opinions on the matter, remunerative meat production cannot be ensured at the present day without early maturity and rapid fattening. Young pigs fed from birth rapidly, and sent to the pork shops at about six weeks old, may be made to pay, but the production of bacon can only be accomplished at a loss. Lambs brought to nibble oilcake as soon as they will eat anything, and kept steadily moving so that they fatten as they grow, may at about ten months old be brought to heavier weights of carcass than our fathers used to bring their sheep to after keeping them three or four years. And cattle-feeding, to be rendered remunerative, must be conducted precisely in the same way. The calf must never be stunted of food, but have plenty of milk at first, and then milk and meal with a little oilcake. As he grows bigger and devours more of the natural food of the farm, whether it be hay and root-pulp or green food, a portion of the milk may be taken off, or skim-milk thickened with linned meal or linseed boiled to a mullage, may be substituted for the whole milk, but when this is done the allowance of oilcake should be increased. The calf on steadily at times be fed so as to grow more as it grows, never being allowed to have a check at any time, but to enjoy one continuous, progressive development, with greater and still greater allowances of oilcake or meal, the result of which will be the production of two year old beef.

nation of the milk cans brought into our cities, made at frequent but irregular periods, we think, would be eminently salutary. Cans on their return from the cities should always undergo a thorough scouring and scalding before being again filled. It is a poor excuse for the farmer that his cans are kept so long on the road that he has no time to clean them. They should be bright, and shine both inside and outside every time they leave the dairy farm.—American Dairyman.

Manuring

Says the Maine Farmer on this subject, on which too much cannot be said as it is the substrate of farming: There is no expenditure on a farm so safe as that for manure; and the labor required to increase it is never labor lost, at any rate, if the labor is directed by an ordinary amount of agricultural knowledge and skill. Every source of supply should be made available, and special care should be taken that nothing capable of fertilizing is lost. If the farmer returns to the soil as much as he takes off, the farm will retain only its original fertility; the true farmer is never content with this. To add to its fertility, and the amount and quality of the crops taken from the soil, is the aim and ambition of every intelligent husbandman. When this is done, his labor is diminished, his profits are greater and his farm more valuable; nor should the pleasure arising from beautiful fields, golden harvests, fine animals and accumulating prosperity be omitted in making up the estimate of the advantages of successful culture. Manure may be a homely subject but on its preparations and use, successful agriculture must ever depend.

The importance of this particular point cannot be too strongly urged or too frequently enforced upon the mind of the farmer, or the truth too frequently impressed, that economy, or rather parsimony in this direction, is a serious crime and the means of inflicting untold and irreparable injury. It is not in this, nor in similar things that economy should be begun, but every farmer when tempted to purchase anything, should first ask himself the question, if it is necessary for him to have it, and not purchase it until this query is fully and satisfactorily answered. Then make it a rule to pay in advance for everything that is purchased, for this is one of the most important of all the aids to the practice of true economy. A farmer who is in the habit of paying down for his purchases, of course, has almost unlimited credit, if he chooses to make use of it, and thousands have been wrecked and ruined by having such excellent credit.—Maine Farmer.

Farm Yard Manure.

The following extract, from a lecture (reported in the North British Agriculturist), on Farm Yard Manure delivered before a body of English farmers, is worth attention:—The value of any sample of farm-yard manure depended greatly on the manner in which it had been kept. If exposed to rain, as was unfortunately the case in this country, it very rapidly deteriorated—ammonia escaped into the air, and potash and phosphoric acid were washed out of it. The common practice of storing it in a corner of a field, and of leaving it to be trodden in open courts, were both wasteful, and should be abandoned. Careful experiments made by Voelcker and others showed that the best mode of storing farmyard manure, was to put it in water-tight pits protected from rain, but watered occasionally to prevent its becoming too dry. The liquid manure was thus preserved, and might be pumped up over the heap from time to time. It had been shown that manure so treated was nearly twice as valuable as that which had been for months exposed to the weather. Various substances were sometimes added to manure heaps, with a view of fixing their ammonia, such as the mineral acids, gypsum, charcoal, and lime; but in a well made, pitched, and covered heap, these were not much required. Contrary to expectation, it was found that lime had a very good effect in preventing waste of ammonia in a manure heap, but to be of any value it had to be added only to fresh manure. The application of lime to rotted manure was attended with great loss of ammonia.

Poultry Feed.

An exchange says all fowls like variety in food, so bread, dry, or soaked to be soft and pulpy, or bread and meal and cracked corn together, or potatoes mashed up with all or either are ready market on their feeding ground. Above all, every fowl loves meat, raw or cooked—raw best. If you live near a city or large town, it is easy to get to the butcher's raw-bone scraps. Mash this up with a heavy stone-sledge, on a sawdust block of hard wood, and chop up the mashed mess fine with a hatchet. This is the cheapest food out, if you except scraps. Poultry refuse fine-pounded raw bones better. It is egg food and shell material for laying fowls. It may be given quite largely with plenty of other food, though scraps are above all available for those distant from large marts, and can be reached by all. Chop or pound them fine and soak; or soak them and then chop fine; or chop and pound fine and feed dry. Either way will do, as they like the change. But above all, about young ducks, remember that soft food is their delight. It rejects their souls to muddle it around after it is in a thick soap-like liquid. "It's their nature, too." Boiled potatoes are the one thing that leaveneth the lump to their heart's content. They live by the shifting and search which they give to the muddle and the pool, and the soft food they there find. So give them soft food—meal and bread soaked in a little milk or the water in which meats have been boiled, and the sundries of the swill-tub. Plain stale bread, meal and water mixed with boiled potatoes, will in either state meet with welcome. Another whim about young ducks, that they must not be allowed a bath until some weeks old. This is a mistake. It is needed best until they get strength and growth of some weeks; not let them wander around loose after it or to tramp with their mother duck or old hen through the wet grass. But in the little pen, to which at first they should be confined, a sunken shallow pan or basin, or any reservoir out of which they can readily climb, will be their delight.

How the Body is Built Up.

The muscle and fat of the body, remarks the Journal of Chemistry, are derived from the food, and animal heat is evolved from their combustion or their combination with the oxygen admitted by the lungs. When the muscles are inactive, slow combustion goes on; and for every grain of carbon burned, a perfectly definite amount of heat is produced. When the muscles contract, the combustion is quickened, and the additional heat is liberated in the muscles themselves. If external work be done, as in lifting a weight or hammering a nail, the heat is no longer developed in the body, but transferred to the weight lifted or the raised hammer, and is liberated outside the body, and the heat thus liberated is exactly equal to the combustion inside the body. Thus the body is an apparatus efficient beyond all others in transforming and distributing the energy with which it is supplied, but it possesses no creative power. A man weighing 150 pounds, by the consumption of a single grain of carbon can lift his body to the height of eight feet, and by the consumption of two ounces, four orachms, twenty grains, to a height of ten thousand feet. Mayer, mountains, against Liebig and others that the muscles in the main play the part of machinery, converting fat into the motive power of the organism. He saw that neither nerves nor brain possessed the energy necessary to animal motion, and believed they held fast or lost loose muscular energy as an engineer, by the motion of his figure in opening or closing a valve, liberates and controls the mechanical energy of a steam engine. These views are now quite generally accepted by scientific men.

Potato Culture.

The soil acknowledged as best adapted to the requirements of the potato-plant is a sandy loam, neither too wet nor yet too dry; heavy soils induce a watery insipidity of flavor, and render a dry, mealy product impossible. A rich, fresh soil yields probably the best-flavored potatoes and those less liable to disease. A calcareous soil produces good tubers and generally a sure crop, though if there is little lime present it should be added.

Salt, ashes and gypsum are excellent fertilizers, and have been known to produce on some lands astonishing results. A dressing of salt and unleached ashes applied in the growing season acts not only as a fertilizer but is a preventive of the grub prevalent in richly-manured lands. Bone-dust also greatly benefits a potato soil. Fresh barnyard manures

are not advised. They are liable to affect the flavor of the potatoes and induce a luxuriant growth of tops at the expense of the tubers, which in consequence become an easy prey to blight. When necessary to apply manure it is recommended that it be scattered broadcast and plowed in.

The relative merits of whole or cut potatoes for seed agitates the agricultural world each recurring season. Both systems find advocates among successful growers. This fact proves that it is of little consequence which mode is followed, other things being equal. The general rule arising from conflicting experiences and their respective results is: Select for seed none but the best, and when the tuber is cut leave bulk enough to insure sufficient sustenance to the young plant.

The distance apart of both hills and drills depends on the character of the land and variety of potato planted; some sorts grow much larger tops than others. Through cultivation during the early season is imperative. The young tubers require a suitable bed to swell in, and become irregular and fail to attain the desired size when they have to struggle with hard ground.

After the vines begin to bloom, when the potatoes are forming and near the surface, cultivation should cease beyond pulling out any weeds which may make appearance.—N. Y. World.

Treatment of Grapes to Avoid Rot.

In grape culture all sorts of soils and exposures are not equally good in spite of the fact that the grape will fruit almost everywhere. 1. Strong clay soil is worth a little; 2. Marshy or low-lying land is worth still less; 3. Loamy soils yield well, but not giving a sweet grape, are worth little more for wine making purposes; 4. Exposure toward the north, northeast, northwest and west, should be considered out of the question; 5. Even the best of drainage is not as good as a soil naturally propitious, and should also be avoided. The land and exposures above indicated should never be taken if others can be had, as the result cannot fail to be bad in respect to quality and quantity of crop the rot of the grape, and the production of a wine of little value.

Vineyards should be planted in the following positions in the orders named: 1. Looking toward the south 2. Toward the southeast; 3. Toward the east (but southwest as little as possible); 4. The ground should be level, if dry, and not retentive of moisture. To make first class wine the soil must be dry, either stony or sandy and as deep as possible.

But how to plant well is the question. To use the plow is more or less bad—always bad. I say take the spade. I am told it is impossible—too long and hard a task, ridiculous! This is because the process has not been taught or tried. When one knows how to use the spade, it is very simple and not hard—much more rapid and less costly than could be thought. An acre dug to a depth of 20 to 24 inches costs little relatively; the vines find ample support in a soil thus worked, and the grapes will not rot.

This, however, is not our only way of fighting the grape rot. The soil should be thoroughly worked in spring with a spade, followed by four or five hoeings in the summer, whether there are weeds or not, in order to keep the ground constantly stirred, and a path should be made in each row to work from, so as never to step on the soil itself. All cultivation and other manipulations should be done in fine weather and when the land is dry. Keep the ground worked always as deep as possible with the hoe; it will thus remain cool, and the fruit or the wine will be of first quality.

Principles of Pruning.

Barry, in his "First Garden," rests the theory of the pruning of fruit trees on six general principles:

First. The vigor of a tree subjected to pruning depends in a great measure on the equal distribution of sap in all its branches. To accomplish this the following means are devised to be successively employed: (1). Prune the branches of the most vigorous parts very short, and those of the weak parts long. (2). Leave a large quantity of fruit on the strong part, and remove the whole or greater part, from the feeble. (3). Bend the strong parts and keep the weak erect, as the more erect the branches are, the greater will be the flow of sap to the growing parts. This remedy is especially applied to espalier trees. (4). Remove from the vigorous parts the superfluous shoots as early in the season as possible. (5). Pinch early the soft extremities of the shoots on

The number of weeks an advertisement is to be inserted should be clearly stated. When this is not done it will be continued until ordered out, and charged the full time it has been inserted.

the vigorous parts and as late as possible on the feeble parts except always, any shoots which may be too vigorous for their position. (6). Lay in the strong shoots on the trellis early, and leave the feeble parts loose as long as possible in espalier trees.

Second. The sap acts with greater force, and produces more vigorous growth on a branch or shoot pruned short than on one pruned long; hence the practice of pruning short where wood branches are desired, and long for fruit branches.

Third. The sap tending always to the extremities of the shoots, causes the terminal bud to push with greater vigor than the laterals.

Fourth. The more the sap is obstructed in its circulation, the more likely it will be to produce fruit buds.

Fifth. The leaves serve to prepare the sap absorbed by the roots for the nourishment of the tree, and aid the formation of buds on the shoots. All trees, therefore, deprived of their leaves, are liable to perish.

Sixth. When the buds of any shoot or branch do not develop before the age of two years, they can only be forced into activity by close pruning, and in some cases, notably the peach, this even will often fail.

Having Bees Without Swarming.

We have tried a new plan of managing our apiary this season. In the burning of our house last winter, we were unfortunate in losing all but a few colonies. There were a few left out doors in chaff hives. When swarming time came it was scarcely possible to watch them, owing to the press of work, so we determined to try the expediency of dividing the colonies instead of permitting them to swarm naturally. As soon as the queen cells were nearly ready for the new queens to come out, we placed a new hive beside the old one, and lifting out first a frame with at least two queen cells in it with plenty of brood, placed it in the new hive, followed up the work until one-half of the frames of honey and brood were transferred, being careful to leave the old queen in the old hive. Then filling the empty spaces in each hive with new frames, the new hives were placed on the stand and the old ones removed to a new place. In a few days both colonies were at work nicely. Old apiarists have practiced this plan more or less for years, but this was my first experience. With but a few colonies to look after—too few to pay for the trouble of constant watching during swarming season—this seems to work admirably. At any rate, it is much less trouble, and all the colonies we divided last summer have done well and given a fair amount of surplus honey. Of course this is done where some kind of frame hive is used. We use the Langstroth ten frame hive with a second story above the brood chamber for surplus honey. With me the question of the superiority of the Italian over the black bee, is settled conclusively. They are more pleasant to handle, better workers, and under the same conditions will gather more honey.—Husbandman.

Tomatoes.

When an early crop of tomatoes is desired, set out the plants in a light, sandy loam, not too dry nor yet too rich. Prepare the land by thoroughly plowing, harrowing and rolling. Set the plants in rows laid four feet apart, and allow about the same distance between plants.

Water the plants previous to transplanting, so that they may be set with considerable wet earth adhering to them; a shovelful of finely-pulverized and well-rotted manure, applied in each hill at the time of planting, will greatly accelerate the growth of the crop. Cultivate with the hoe until the vines cover the ground.

To hasten the maturity of the first fruit that sets, pinch off the extremities of the tops, and all the secondary shoots which afterwards appear above the flowers.

On suitable soil, with ordinary careful cultivation, one acre of land will yield about four hundred bushels of tomatoes. In small gardens, where space is limited, a greater quantity of fruit can be obtained by elevating the branches of the plant from the ground with brush or on frames made for the purpose. But for market on a large scale this extra labor is not advised.—Ex.

Young calves generally do well this month; but have a care for them. A little extra mash for the cows, and a few roots and a little grain will tell well on your stock during the summer.

The entire length of the boundary of Texas is 4,630 miles, including 875 miles, of gulf coast.

Plant mouse-traps in the pantry. Apply a top dressing of cheese,

Mr. Blair introduced bill (with petition) relating to assessment in the city of Fredericton for exhibition purposes.

BIG 4. Grand Amalgamation of the Reform Club & Amateur Musical Troupes.

Thursday Evening, 17th inst.

MISCHIEVOUS NIGGER!

MRS. SCOTT-SIDDONS.

DRAMATIC IMPERSONATIONS.

CITY HALL.

Canadian Importing Agency.

IMPORTING EGGS AND FOWLS!

Excursion Rates!

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Field and Garden Seeds.

Grading Examination.

The Death-rate of

Deaths.

Insolvent Act of 1875.

Final Dividend

NEW ADVERTISEMENTS.

FARMERS' ATTENTION!

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EXECUTOR'S NOTICE.

THRESHING MACHINES.

Valuable Property to Lease.

LUMBER YARD.

SEED, &C.

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R. Chestnut & Sons.

CARD.

THRESHING MACHINES.

NEW CARPETS.

1879. SPRING 1879.

New Patterns.

BRUSSELS.

TAPESTRY.

TWO PLY WOOL.

Two Ply Union.

Hearth Rugs.

Wool Mats.

Drugets.

Hemps.

8-4 LINEN CRUMB CLOTH.

DEVER BROS.

Agricultural Implements.

JUST RECEIVED BY RAIL.

Ecclesiastical Intelligence.

CLUB RATES FOR 1879.

TWEEDS.

3 CASES UNION TWEEDS.

4 Cases Fancy Tweeds.

NICE PATTERNS. VERY CHEAP.

Dever Bros.

LIME JUICE.

CASH PAID.

Five and Lost Nation Seed Wheat.

FOR SALE!

PHOTOGRAPH SALOON.

BOOTS AND SHOES.

1879. THE WEEKLY GLOBE.

With the close of its present volume, THE WEEKLY GLOBE commences its thirty-fifth year of its publication.

RECEIVED BY RAIL FROM THE MANUFACTURER.

ECCLESIASTICAL INTELLIGENCE.

CLUB RATES FOR 1879.

TWEEDS.

3 CASES UNION TWEEDS.

4 CASES FANCY TWEEDS.

NICE PATTERNS. VERY CHEAP.

Dever Bros.

LIME JUICE.

CASH PAID.

FOR SALE!

NEW GOODS, COTTON GOODS.

Now Opening.

LOGAN'S.

AMERICAN COTTONS.

GREY SHEETINGS.

WHITE SHEETINGS.

NEW PRINTS.

CORSET JEANS.

KNITTING COTTONS.

CHEAP.

TO RENT.

FOR SALE OR TO RENT.

TO RENT.

TO RENT.

TO LET.

TO LET.

TO BE RENTED.

HOUSE FOR SALE!

Golden Fleece.

FALL & WINTER GOODS.

Ladies' Goods.

JOHN McDONALD.

DR. WARNER'S HEALTH CORSET.

JUST RECEIVED.

Tint Wall Paper.

CUFFIN TRIMMINGS.

MISCELLANEOUS BOOKS.

AGENTS, READ THIS.

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AMERICAN COTTONS.

GREY SHEETINGS.

WHITE SHEETINGS.

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A. A. MILLER & CO.

NEW GOODS! NEW STORE!

Our Motto:

BEST GOODS.

Least Money.

ONE PRICE.

TO ALL.



We have just laid in our Store the following Goods, and will give our customers the benefit of our large purchases.

16 Bales Grey Cottons.

5 Cases White Cottons.

6 Cases Prints.

2 Cases Bed Ticks.

2 Cases Cotton Flannels.

1 Case Cottonades.

2 Cases Shirtings.

1 Case Corset Jeans.

1 Case Knitting Cottons.

24 pieces Plain Cambrics.

8-4, 9-4, 10-4 Bleached and Unbleached Sheetings.

Window Hollands.

Table Oil Cloths.

Small Wares, &c., &c.

A. A. MILLER & CO.

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24 pieces Plain Cambrics.

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Window Hollands.

Table Oil Cloths.

Albion House. Just received a second consignment of THOSE POPULAR GIG SAWS. New Designs. ONLY \$3.25. \$4.00 EACH. For Sale at F. B. EDGEcombe'S DRY GOODS STORE, Opp. Normal School, Queen Street, Fredericton. Fredericton, April 5, 1879.

Literature.

A REVENGE.

A fine and invisible charm stole from Claborn's woods. It was the wild honeysuckle in blossom. And the tulip-bud in Miss Claborn's garden was a mass of flame, it was May weather.

SAVING THE COLORS.

The regimental colors of the Twenty-fourth are saved, though stained with honest blood; there is silence again on the battlefield of Isandula; the noble little garrison at Rorke's Drift has been relieved; but the names of certain brave Englishmen are already familiar to the lips that repeat the story of the camp that was defended, and the tale of the colors that were won.

VEGETINE.

The Watchmaker's Report. BY H. R. STEVENS. I have suffered with Sciatica and Sciatica humors ever since I can remember. It has been in my family for years. My wife, I inherited it. I have tried all kinds of medicine, but I have never been cured.

VEGETINE.

For General Debility. BY H. R. STEVENS. My father has always been poor. He has been a great many years in the hospital. He has been in the hospital for years. He has been in the hospital for years.

VEGETINE.

Kidney Complaints—Dyspepsia. BY H. R. STEVENS. My father has always been poor. He has been a great many years in the hospital. He has been in the hospital for years. He has been in the hospital for years.

VEGETINE.

Druggist's Report. BY H. R. STEVENS. My father has always been poor. He has been a great many years in the hospital. He has been in the hospital for years. He has been in the hospital for years.

VEGETINE.

Prepared by H. R. STEVENS, Boston, Mass. Vegetine is Sold by all Druggists.

Wilcox & White ORGANS. ANY person requiring a really good Organ, should examine these on exhibition at my store. They are guaranteed to be of the best design and quality of tone.

WINTER ARRANGEMENT. Beginning Dec. 16th, 1878. 8.00 A.M. Passenger Train will leave for Boston, Hartford, and Intermediate Stations.

Jas R. HOWIE. HAS opened a very large and superior stock of Hosiery, and is now offering it at a large and stylish store.

FULLY PREPARED FOR THE NATIONAL POLICY. RECEIVING AND IN STOCK, AN IMMENSE QUANTITY OF Cotton Goods OF EVERY DESCRIPTION.

VEGETINE. Together with A Full Line OF FANCY & STAPLE GOODS AT OUR USUAL LOW PRICES.

VEGETINE. The Best Value in the City for CASH. P. M'PEAKE. WILMOT'S BUILDING. HATS. HATS. Spring, 1879.

AMERICAN HATS, SOFT AND STIFF, AT Prices to suit the times. ELIJAH CLARK. INSURE AGAINST ACCIDENTS.

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NEW RICH BLOOD! Persons' Purifying Pills make New Rich Blood, and will completely cleanse the blood in the entire system.

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NOTICE. THE subscriber keeps on hand a large assortment of every description, and made to order.

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LAND FOR SALE. A Lot situated in the Parish of Douglas on the west side of the old Carrington Road and the old Carrington Road.

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