

The Halifax Herald

and The News

VOL. L

ST. JOHN, N. B., WEDNESDAY, MARCH 1, 1911

NO. 43

WANT REAL TEST OF RECIPROcity

Taft Nips Another Scheme

Standpatters' Plan to Avoid Extra Session Spoiled

Were Arranging Dickert to Have Trade Agreement Defeated in Slim House—President Confers About Date of New Congress Meeting.

Canadian Press.
Washington, Feb. 27.—President Taft made it plain tonight that he will not be deterred from his determination to call an extra session of congress to secure action on the Canadian reciprocity agreement by any vote which the senate may take on the question, unless it is plain to him that such vote is a real test on the merits of the agreement and not merely an attempt to avoid an extra session.

Indications were made today that the president might be kept from convening congress in extra session if some sort of a vote could be secured, whether direct or indirect, to show strong opposition to the measure. Efforts were being made, it was said, to secure the votes of a number of members who were in favor of reciprocity, but opposed to an extra session. The intention being that the president would be satisfied with a test vote which showed that the opposition against reciprocity would not be overcome, even in an extra session.

HAWKER'S LIVER PILLS

Cure All Stomach Ills
purely vegetable preparation, sugar coated, easy and pleasant to take and above all effective in the cure of all Liver, Headache, Sour Stomach, Constipation, Biliousness.

Read the following endorsement by Pilot Scott:
"I suffered for months from a severe and constant pain in the side. I was treated for Congestion of the Liver, but the medicine failed to help me. I finally secured Hawker's Liver Pills, which removed the pain and fully restored me to health."

at all dealers.
tain the registered number
St. John, N. B.

RESIGNATION OF FRENCH CABINET IS ACCEPTED

Premier Briand Declares His Efforts for Social Progress and National Order Has Been Blocked by Intrigues.

Paris, Feb. 27.—Late this afternoon it was announced that President Fallières had accepted the resignation of his cabinet.

Chas. R. Robertson.
Chas. R. Robertson, word was received this morning that Chas. R. Robertson, of John Ross Robertson, and manager of the Canadian Associated Press, suddenly from pneumonia last night in London, England.

John Denton.
Feb. 23—John Denton died at home of his daughter, Mrs. B. Harvey, aged 60 years and five weeks, deceased was the son of the late Mr. Mrs. Joseph Denton, and was born in Little River, Jan. 10, 1812. He was married, his first wife being Rhoda Westcott, of Little River, who passed away fifty years ago, and his second wife was Catherine Haines, of Freeport, died twenty years ago. Besides his daughter, Mrs. B. Harvey, the deceased is survived by one brother, Kelsey, of Little River, and one sister, Charlotte Frost, of Westport.

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\$150,000 FIRE AT MONTREAL

Ives' Modern Bedstead Company Warehouse Completely Guttled

15,000 BEDSTEADS LOST

Canadian Press.
Montreal, Feb. 27.—Fifteen thousand beds of various sizes, styles and make, representing a value of approximately \$150,000, were destroyed by fire in the four-story warehouse of the Ives Modern Bedstead Company, Limited, 117 Queen street, this afternoon. The warehouse is completely gutted, the fire, which originated on the second story, ravaging it clear to the roof.

The ground floor was occupied by the offices of the concern, while the three floors above were given freely to the storage of manufactured beds.

The fire was a fierce one, due to the fact that the bedsteads in storage were covered with many wrappings of paper, and in some instances with slight wooden slats, intended for protection in shipping. This materially aided in the spread of the fire.

The building fronts on Queen and William streets, with a lane which gave an opportunity to attack the fire from three sides, while men were stationed on the roof of the neighboring factories.

Two firemen were injured during the fire. One came in contact with a live wire while at work on a ladder and was thrown to the ground. He was attended to by the surgeons of Notre Dame Hospital.

Another, A. Gauthier, had his hand cut and was also patched up by the surgeons of Notre Dame. There were several men who received minor cuts.

FORECLOSURE SUIT AGAINST PORT MORIEN MINES

Company in Default of Interest on \$930,357 of Bonds—Several Hundred Men Affected by Enforced Close Down.

Halifax, Feb. 27.—A writ of foreclosure has been issued by the Eastern Trust Company, as trustee under a mortgage of \$930,357 on behalf of the bondholders of the company. This will necessitate the closing down the mine and throwing several hundred men out of work.

Speaking with manager McKenzie, your correspondent was informed that he knew nothing of the future intentions of the company. The whole matter was now out of his hands and any further action would be governed by the receiver. He did not know if the mine would resume work soon or whether it would ever work again.

B. A. Weston, manager of the Eastern Trust Company, will arrive tomorrow to take possession of the property. The company defaulted in its bond interest on the first of January and the foreclosure proceedings are the natural result.

SIXTY PASSENGERS IN WRECKED CAR, BUT NONE HURT

Kingston, Ont., Feb. 27.—Sixty passengers had a narrow escape from death in a railway accident, at noon today, at the overhead bridge diamond, near Davis Tannery, when the Grand Trunk suburban train collided with the Kingston and Pembroke express. The latter was on time, and had the right of way at the diamond. The engine and mail cars had cleared the diamond when the suburban train entered the rear passenger coach, carrying the majority of the passengers.

LAURIER ANXIOUS FOR SENATE REFORM

Appeals to Both Parties to Get Together and Evolve a Scheme

Sir Wilfrid Declares This is the Only Promise in the Liberal Platform That Has Not Been Carried Out—Discussion Shows House is Against an Elective Body—Foreign Flags Resolution Causes a Lively Debate.

Special to The Telegraph.
Ottawa, Feb. 27.—"It is not possible for both sides of the house to approach this question of senate reform with a single purpose to secure the best results for the country. The present government will not for ever remain in office. Governments, like men, are bound to die, and in the fullness of time I do not think as soon as my honorable friends opposite hope—they will be confronted with the same difficulties which present themselves today."

"I have been giving the matter considerable thought. It seems to me that while it would be well for the federal government to retain a share of the responsibility, it might be well to seriously consider the advisability of giving a share of that responsibility to the different provinces. The subject is a serious and important one and I would like it should be dealt with an eye single to the best interests of the country."

"This is the last of the reforms promised by the Liberal party when it took office, which has not been fulfilled, and I am anxious to do it."

Such was the statement of Sir Wilfrid Laurier at the close of another senate reform debate today. The premier's statement was based upon a resolution by Mr. MacLean (Huron) calling for an elective upper chamber, which found scant favor with the debaters.

The Huron man submitted a novel and interesting scheme for the conduct of proposed senatorial elections and made some frank observations as to the present constitution of the appointive body. He found the house, however, disinclined toward his proposal and the resolution was finally withdrawn at the request of Sir Wilfrid Laurier.

The premier's statement was quoted before the foreign flags resolution was introduced by the government next session for the reform of the senate.

Prior to the debate Mr. Lennox read an extract from a British newspaper containing the following important passage: "The important considerations looming up concerning the dominion's commercial relations with Britain and the empire."

"Canada has no new suggestions to submit to the Imperial conference that is to sit this year," was Sir Wilfrid Laurier's brief comment.

He proposed the division of the dominion into senatorial electoral districts and instanced the counties of Huron and Perth as one district and that senators should be elected for seven or ten years. For the senatorial electorate he proposed a property qualification similar to that required for municipal elections, an educational test under which all voters must read and write and the requirement that each voter should go to the polls and deposit his ballot.

Mr. MacLean urged that the house adopt in toto the Asquith lords' veto bill at present before the British parliament under which any bill adopted at three successive sessions the monarch should become law without the approval of the senate.

The minister of railways, in response to questions by the opposition, gave an estimated total expenditure on account of the Quebec bridge, including loss on the old bridge, cost of new plans, cost of sub-structure and of superstructure, would be in the vicinity of \$20,000,000.

CALGARY BOARD OF TRADE ENDORSES RECIPROcity

Naturalized American Declares There is No Sentiment for Annexation Among New Settlers from United States—Are Satisfied with Canadian Laws

Calgary, Alta., Feb. 27.—The Calgary Board of Trade this afternoon, after a debate of two hours, by a vote of 26 to 10, endorsed the reciprocity agreement in its entirety.

VETO BILL UP FOR SECOND READING

C. N. R. LINE SOON TO SPAN CANADA

General Manager Says a Year or Two Will See It Completed Coast to Coast

Canadian Press.
Montreal, Feb. 27.—"We have to get into Montreal, and you may be quite sure that our plans to that end are progressing," said D. B. Hanna, general manager of the Canadian Northern railway system, who passed through Montreal today on his way to Halifax to meet Sir William Mackenzie, on his return from England.

"We are already getting stronger in this city every day. But we are not yet in a position to announce our terminal plans. In a year or two our whole system will be linked up from the Atlantic to the Pacific, and then—well then you will see what you will see."

Regarding the rumors as to the addition to the Atlantic coast, especially the rumors that the Cunard company will enter the St. Lawrence trade under the Royal flag, Mr. Hanna said it was quite true that the company had been seeking to get two other large vessels to supplement the Royal George and the Royal Edward, but these vessels had not yet been secured—unless Sir William had some arrangement to make with him.

At the statement from England that the Cunard line's company would sail to Canada this season under the Royal flag, Mr. Hanna said he had already denied this in Toronto, and if Sir William Mackenzie has made such an arrangement he had not heard of it.

The stolen articles include a diamond and ruby ring valued at \$2,000, a diamond watch valued at \$1,000, a gun metal watch valued at \$500, a diamond bracelet valued at \$300, a gun metal pendant set with jewels valued at \$1,500, a gun metal watch valued at \$150, and seventy-five yards of lace worth \$1.50 a yard. The value of the articles have been recovered, and it is expected that more will soon be found in pawnshops.

DOMINION RIFLE ASSOCIATION IN ANNUAL MEETING

Officers Elected—Big Issue of Later Pattern Rifle to Be Made.

Ottawa, Feb. 27.—At the annual meeting of the Dominion Rifle Association this afternoon, the following officers were elected: Honorary president, Sir Frederick W. Borden; president, Col. Sam Hughes, M. P.; vice-presidents, Col. W. C. Macdonald, of Toronto, for Ontario; Lt. Col. E. W. Wilson, of Montreal, for Quebec; Hon. Senator Power, of Halifax, for Nova Scotia; Col. Tilton, of Ottawa, for New Brunswick; Col. S. E. Steele, of Winnipeg, for Manitoba; Lt. Col. E. H. Prior, of Victoria, for British Columbia; Lt. Col. Davidson, of 4th Regiment, for P. E. Island; Lt. Col. E. A. Cruikshanks, D. O. J., of Calgary, for Alberta; Lt. Col. R. C. B. Begg, for Saskatchewan, and Mr. Congdon, M. P., for the Yukon. Lord Strathcona and the president of the provincial associations are ex officio vice-presidents. The members of the council for Ontario are: Lt. Col. Wm. White, C. M. G.; Lt. Col. A. Bertram, of Dundas; Lt. Col. John Bruce, of Toronto; Lt. Col. A. T. Thompson, of Ottawa; Lt. Col. W. H. Anderson, of Ottawa, and Lt. Col. A. F. Gooderham, of Toronto.

There are no vice-presidents of the council appointed for Ontario by the provincial association. Ottawa men representing other provinces on the D. R. A. council are: Major H. C. Blair, Sir Frederick Borden and R. L. Borden, M. P. for Nova Scotia; Lt. Col. D. R. Street, for New Brunswick; Brig. Gen. Macdonald and Senator W. C. Macdonald, for Ontario; Lt. Col. H. R. Gray for British Columbia; Lt. Col. H. R. Smith, Lt. Col. R. A. Halmer, Lt. Col. R. Brown, and Lt. Col. S. H. Rogers for Prince Edward Island; Col. C. Begg, for Alberta; Lt. Col. J. W. Woods and Captain A. A. Pinard for Saskatchewan.

Lt. Col. Davidson, of the 8th Royal Rifles, Quebec, made a complaint about the short barrel Ross rifle which he said did not compare with the match Ross rifle, with the result that young shots who competed against men armed with the match rifle were discouraged and gave up shooting. It was pointed out that a big issue of later pattern Ross rifles was to be made to obviate this. An effort would be made to have the .303 calibre bullet replaced by a .280 calibre through-out the empire as being more effective with a larger trajectory.

Earl Grey expressed the hope that the prize list would eventually be so increased as to attract riflemen from all parts of the empire on their way home from Bisley.

Finnish Fishermen Safe.
St. Petersburg, Feb. 27.—The fishermen who went adrift on an ice floe recently in the Gulf of Finland have reached Sankari Island in safety.

London, Feb. 27.—The second reading of the lords' veto bill opened in the house of commons this afternoon. The discussion will occupy at least two days and a vote will not be taken before Thursday night, and possibly not until Friday.

Premier Asquith, having formally moved the second reading, the measure which is designed to restrict the authority of the upper chamber over legislation originating in the house of commons, J. Austen Chamberlain moved a Unionist amendment to the effect that the house would welcome the introduction of a bill to reform the composition of the house of lords, while maintaining its independence as a second chamber, but declined to proceed with a measure which placed all effective legislative authority in the hands of a single chamber and offered no safeguard against grave changes made without the consent of the people.

Mr. Chamberlain declared that if the veto bill was the government's last word it could not pass. He appealed for a compromise in the spirit of last year's conference.

Richard Burdon Haldane, secretary of state for war, said that he recalled the circumstances having arisen necessitating the adoption of a written constitution bill. However, it had been forced upon the government which without it could make no progress in constitutional questions connected with Ireland. The government was pledged ultimately to the second chamber, but meanwhile the veto bill was an indispensable preliminary and the government would be false to its mission if they failed to risk their whole fortunes upon passing the present bill.

Providence, R. I., Feb. 27.—Establishing a record for the longest time between St. John and this port, the three-masted schooner Grete, with lath, arrived here today three months after leaving St. John. Head winds were encountered practically all the time the vessel was at sea, and she was obliged to seek refuge in several ports during the three months. She was struck on a reef near Machias. She was taken to Rockland, where she spent a fortnight undergoing repairs.

RADCLIFFE, THE HANGMAN, DEAD
Had Officiated at 153 Executions, Several of them in the Maritime Provinces.
Toronto, Feb. 27.—The hangman is dead. Donald James Radcliffe, officially known as "Radcliffe," the man who has officiated at more of the executions in Canada for the past twenty years, died at his home, 54 Fern avenue, Parkdale, yesterday. "Radcliffe" has been sick for the past seven months and recent executions were conducted by new men at the business. The last execution he conducted was in Toronto about a year ago, when he hanged a Macedonian named Steffoff, who was convicted of chopping a fellow countryman to pieces with an axe.

Radcliffe leaves a widow in England and four grown-up children, two of whom are in Toronto.

He was originally a Toronto sailor and at one time a Toronto Yacht Club cook. When he accepted a retainer of \$800 annually by the dominion government as hangman, his wife and family left him. He hanged Barthelet at Woodstock, and 153 murderers since that time, including several in the maritime provinces.

have a most effective mail order for the needs of out-of-town customers. Our complete sample system is listed catalogue.

ash Goods
15c. to 33c. a yard.
25. 31 inch, 15c. a yard.
27 inch, 38c. a yard.
to 33c. a yard.
36c. a yard.
GS, 27 inch, 25c. a yard.
27 inch, 55c. a yard.
plain or combination color effect.

or dresses, 34 inches wide, 49c.

ENS AND COTTONS for table household use.

HOUSE FURNISHINGS, The choice procurable.

NGERIE DRESSES in white or etc.

WRITING.

CO. King St. St. John, N. B.

Remedies For Medicines

the object in view when he to prepare remedies of the

but have been on the market for many years and the Remedies

free from any harmful in quick results. Our name

HAWKER'S LIVER PILLS

Cure All Stomach Ills

purely vegetable preparation, sugar coated, easy and pleasant to take and above all effective in the cure of all Liver, Headache, Sour Stomach, Constipation, Biliousness.

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how of Methuen (Mass.) to Mr. and Mrs. F. W. Russell, of St. John, N. B. ...

DALHOUSIE

Miss H. S. Leard, of Newcastle, is visiting friends in town on Tuesday. ...

SACKVILLE

Mr. W. B. Fawcett, who is in poor health, left for Florida, where he will spend a few months. ...

ST. ANDREWS

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BORDER TOWNS

St. Stephen, Feb. 23.—Twenty parties have been very much the vogue during the past month. ...

CHATHAM

Chatham, Feb. 23.—Miss Ina Kelly, of Halifax, is the guest of the Misses Hill last week. ...

CAMPBELLTON

Campbellton, N. B., Feb. 23.—Miss Tessie Langley is visiting friends in Dalhousie last week. ...

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INTERESTING AGRICULTURAL FEATURES FOR OUR COUNTRY READERS

POULTRY

THE INCUBATOR

Its Value in Poultry Raising—A Word About the Eerooder.

When the old sitting hen has been given every attention for eighteen or nineteen days from her nest, and like men days steady, one's thoughts will naturally turn to artificial methods of incubation.

The first year we tried hatching our chicks under hens, we got 72 chicks from 304 eggs. The result of that season's effort was that I turned my interest in incubators and brooders. So the mails were filled with requests for catalogues, and, as was to be expected, each manufacturer proved most conclusively that his was the best machine. As we received some fifty or twenty catalogues, the choosing of a machine was a difficult undertaking.

Many kinds of wood are used in the making of the various makes. Some were heated with hot water, some with hot air, and most of them seemed to have a point of superiority which the others did not possess.

There are a few points to consider in choosing a machine, but really little choice between different makes of superior grade. Naturally one looks for superior workmanship and greater durability in the high-priced machine. Different buyers will have radically different ideas as to the relative importance of various features, and as to their simplicity and efficiency. In the main, there are matters of individual taste and preference and a careful comparison of the various makes through the medium of the various catalogues should enable practically every purchaser to select the machine which most nearly meets his ideas and requirements.

There are a few words about operating. I do not intend to give minute directions for running an incubator, as each manufacturer furnishes in his catalogue a manual which should be carefully followed. Then if disaster attends your efforts you will have just cause for complaint. There are a few things in general, however, which might be of assistance.

To retrace a little, it is better not to keep the eggs intended for hatching over ten days, certainly not over twelve. They should be kept at a temperature of about 60 degrees, and should be turned every day. A handy way to manage the turning is to place the eggs, as fast gathered, in crates in many rows, and to turn the eggs in the first row, and so on to the other. If you have only a few hens and are saving eggs for a long time, it is better to turn each egg separately until the required number is obtained. Choose a place which is as handy as possible for running the incubator for it requires a good deal of attention and if it is not easy of access one is apt to neglect it. We usually run ours in the kitchen for the first week and after by the time we are ready to set it again, it is too warm there, we move it into the sitting room.

Of course, the eggs must be turned often. The manual which will tell you how often. Placing a small mark on one side of the egg will help you to determine whether you have really turned the egg. The manual should be read after the incubator has been set, will remain at the desired point for six or seven days; when it will gradually rise as the last comes off, this being due to the heat the thermometer generates as the incubation goes on. Thus the regulator will have to be set every two or three days, after the first week, on account of this. It is better to have a small dial to find it in the directions furnished, and when operating our machine for the first time we worried much, thinking that the regulator was not working.

After the hatching begins, we prefer to remove the chicks as fast as they become lively, putting them in baskets lined with soft warm cloths with one thrown over them, then placing them beside the kitchen stove where a good fire is kept. They do not get better under this treatment, and it makes more room for those in the incubator that are all the time coming out. Care must be taken if you follow this plan that the heat run down and the regulator be set to suit the conditions.

Watch the thermometer and regulator closely at this time.

A Word for the Brooder. While I have not space in which to discuss the brooder at this time, I would just say that I consider the brooder as necessary to the incubator, as the hen is to the chicks when hatched in the old way. The first season we tried placing the chicks in the incubator, but the hens did not take kindly to the little orphans and a good many were killed. The brooder lightens the season's work for one can care for fifty chicks in this way almost as easily as fifty can be cared for with the hen.

To the farmer or poultryman who keeps 200 or 300 hens or more, it is almost impossible to keep up the flock without the use of incubators and brooders. Even those farmers who do not keep over 100 chickens will, I believe, find it a profitable investment. There is no waiting upon the inclination of the hen to commence incubation, and no leaving the nest with the work half completed. The brooder will not take the young chicks off through the morning dew, nor refuse the needed warmth at any time. The chicks in the brooder, there is no peeping for the mother hen, no mad scramble to keep from getting lost, but with plenty to eat and with proper care, it is just a rollicking, jolly time to see which will grow the fattest and crow first.—W. W. Howes.

ABOUT LITTLE CHICKS

Some Characteristics That Develop at an Early Age.

It is very common to find in a bunch of young chicks several who have exceedingly large tail and wing feathers entirely out of proportion to the size of the rest of the body. A few chicks with this abnormal feature grow up to be seen every year, and with a brood of incubator chicks where there are usually a great many together, the per cent. looks to be larger, but it seems so only because of the great number in one brood.

This excessive feather growth is so pronounced in some cases that the chicks become weakened and in time die, unless removed from the brood as soon as the system. Some breeds of poultry, such as the Leghorns or other nervous breeds, are subject to this excessive feather growth more than other breeds, but usually chicks which start this early tail and feather growth are weaklings and of course should never be used for breeding stock.

Many poultrymen clip off the tail and wing feathers close to the body as soon as the marked growth is noticed and some report success. This process sometimes leaves the chick by checking the strain on the nervous system, and in some cases the fact in whether it would do much good when the chicks are well grown. Just what the cause of this trouble no one seems to know definitely.

No doubt you have noticed that there are a few weakly, unthrifty or puny chicks to be found in nearly every brood. These individuals are much smaller than the rest when hatched, and grow up much smaller of time they never catch up in growth with the rest of the flock. At different times we have separated these weaklings from those that seem promising and given them special care and attention, but with all this extra care they never grew to be the healthy, plump chicks that the rest of the brood did. Last year we had chicks which were backward in growth the entire season. At the age of about seven months they were finally matured and sent to market.

A characteristic of brooder chicks is crowding and is one which should never be tolerated. The chicks never crowd unless they are crowded, and the crowding is less likely to occur when the chicks are separated from the brood, and they will be cramped up and crowded when they are crowded together.

When approaching the apartment where the mare and foal is, be careful not to come on them too abruptly, as the foal is very nervous and will spring suddenly to his feet at any noise for the first few days. In this way he may do himself harm, as his muscles are flabby and soft, and a slight slip may cause a permanent injury.

When about two months old place a neat-fitting halter on him, and leave it on for some days at a time; then, when he is following his dam to or from the field, I take hold of the halter and walk alongside of him. I repeat this as often as convenient for a week or two, then we put a line on the halter, and take the foal out by himself. Have a waist in your left hand and a short hold of the line. By this time the colt has become so accustomed to you walking beside him, having hold of the halter, that he will nearly always come along without much trouble, but if he stops and begins to pull, don't start a tug-of-war, because he will hold his own with you every time, but step back and pull the rope from behind, and he will walk up with you. As soon as he will walk along fairly well put him a girth, and give a handful of oats in his box by himself. Do not keep him out too long at a time.

He should now be learned to stand tied beside his mother, with a strong halter that he cannot break. We prefer tying where there is no danger to a ring in the wall about three feet high, so that he cannot get his feet over the tie line. Do not let him stand tied very long. See that the mare is tied too so that they will not get mixed up.

Take him out for a lesson on the halter every three times a week at least. Teach him to walk up smartly and keep up even with you; also the same when the trot; never let him get behind you. Always keep going in a straight line. Do not teach him to circle around you, for this will teach him to paddle with one front foot. Teach him to stop and start to the halt, always using the same word to convey his mind. When you ask him to stand make him stand with his feet properly under him. What is nice to see than a well-mannered horse in a show ring that when asked to stand, will stand at attention, looking every inch a horse, and when asked to move will start to the word.

When in some times, which should not be sooner than five months, put the colt in a roomy box-stall. Let him in to his dam three times a day at first and gradually break him off till he is two weeks from the colt properly weaned and his heart is not broken. Give him some clover and a little grain and water regularly. See that the hoofs do not grow in an untidy shape.

We generally learn our colts to drive when they are rising three years old. Up to this time we give an occasional lesson on how to get him in a mane life (that has his early training. We have been very careful with him all along, no loud shouting at him or rough handling in any way.

We now proceed to harness the colt by first putting on the collar, using an open one so that you will not have to turn it; always have a cross-tie on it. Take the harness on your own weight. Have the hand and pass the traces over his back and buckle everything fairly tight. We prefer hitching with another horse, but if he may not all round. Take the top of the bridle in the right hand and the bit in the left. Hold the bridle well up with the right hand so that when the bit is inserted the bridle is in position.

Hitch him up with a good, smart, young horse. We prefer hitching with another horse, but if he may not all round. Take the top of the bridle in the right hand and the bit in the left. Hold the bridle well up with the right hand so that when the bit is inserted the bridle is in position.

Put an open bridle on for the first so that he may not all round. Take the top of the bridle in the right hand and the bit in the left. Hold the bridle well up with the right hand so that when the bit is inserted the bridle is in position.

When hitching the traces keep the lines in one hand so that he will not get the start of you in any way. Check up, but not too tight. Your seat with a line in each hand and the whip resting on the ground. Now give the word to start, and he will go because he has been taught to start to the same word while handling on the halter.

If he is an ambitious one, and wants to bore ahead do not jerk him back. Just keep a firm hold on him and let him know it is little of his own way for a while, and he is inclined to be too slow, give him a sharp clip with the whip and make him turn back with the other horse.

When you pull it off he gets to hugging it with his tail and will give trouble afterwards by gripping the line in the same manner. After removing the harness and grooming him, give him some grain and he will be quite cool and composed and not the least unnerved after his first lesson in harness.

Do not be afraid to drive him out to town as he will see objects he is not accustomed to and become used to them as soon as possible. If he becomes frightened at something don't get the whip going first; in fact, don't use it at all if you can help it, unless he begins to back, for if he gets a severe whipping he will associate it with the object he was frightened of, and will only be worse next time. Keep talking to him and he will recognize the voice of the one that has been using him kindly and it will go a great way in allaying his fears.

For the first six months never hitch him to a load that he cannot draw with ease. If he is not discouraged by trying to make him draw more than he is able, later on he will draw all he is able any place you put him. If possible let it all be the same person that drives the colt, till he is thoroughly used to him. After he becomes accustomed to the harness, check up fairly tight and teach him to walk up smartly. Don't let him slouch along. If he deserves a cut of the whip give him a good one; don't be sparing at him. Always try to have your horse appear his very best. When you want your horse to trot go to a smart gait and let him know that he is to trot, and along not much faster than a walk.

No matter what kind of a horse you are driving or where you are driving, always keep your eyes wide open. It is a lesson that will be less need of washing, and this destroys the flavor to a great extent. We like to salt at the rate of one ounce of salt to a pound of butter, but where one has customers who do not use salt, we prefer to work butter twice as the salt is more evenly distributed in that way. After the butter has stood a few hours then it should be worked lightly to expel the moisture and work out the streaks or mottled places.—Mrs. A. C. McPherson.

Churning should not be less than twenty minutes, and a half an hour is better. The expiring time should be kept close to the sound when the cream begins to separate or break, and will not churn too much. If churning is done right there will be less need of washing, and this destroys the flavor to a great extent. We like to salt at the rate of one ounce of salt to a pound of butter, but where one has customers who do not use salt, we prefer to work butter twice as the salt is more evenly distributed in that way. After the butter has stood a few hours then it should be worked lightly to expel the moisture and work out the streaks or mottled places.—Mrs. A. C. McPherson.

When the plants are about twelve inches high they are large enough to be pastured. Lead should be prepared early by deep plowing and the seed sown about May 1st or as soon thereafter as the land is in condition, either in drills or broadcast. Small lots may be sowed with a hand drill in rows 24 to 32 inches apart, and sown at a higher temperature to insure a rapid growth of bacteria and may need a "starter." The starter should have no unpleasant smell or taste, do not use it if it has, for it is worse than none. Stir cream often while ripening. When ripe set away to cool and churn when it is at about 60 degrees and if it is not ready to churn, stir it until it is. It is better to churn when it is at a higher temperature to insure a rapid growth of bacteria and may need a "starter." The starter should have no unpleasant smell or taste, do not use it if it has, for it is worse than none. Stir cream often while ripening. 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GREAT RESULTS OF THE TRADE AGREEMENT

Smashing Speech in House of Commons by Hugh Guthrie, M. P., for South Wellington

Hollowness of Foster's Fallacious Speech Exposed and Direct Benefits of Work of Fielding and Paterson Set Forth—The Weakness of the Tory Arguments—The Efforts for Reciprocity.

A smashing Liberal speech in favor of the proposed trade agreement was delivered in the House of Commons last week by Hugh Guthrie, M. P., for South Wellington. He drove a coach-and-four through Mr. Foster's fallacious and exposed the hollowness of his special pleading for the old Tory god—high protection.

Liberals throughout Canada will applaud Mr. Guthrie. He struck hard and the blows went home. His review of the facts was a masterpiece. He shows most clearly the gain to all classes of Canadians that would follow from the trade agreement.

His review of the facts was a masterpiece. He shows most clearly the gain to all classes of Canadians that would follow from the trade agreement. He points out that the old protectionist Tory wing and its special pets might have their way. The Telegraph publishes the first portion of Mr. Guthrie's speech herewith, from Hansard.

(From Hansard.) Mr. Hugh Guthrie (South Wellington). Mr. Chairman, like every hon. member in this house I realize the magnitude and importance of the question now before you and the great influence which it will, in all human probability, exert upon the future of this country.

Mr. Chairman, like every hon. member in this house I realize the magnitude and importance of the question now before you and the great influence which it will, in all human probability, exert upon the future of this country. I happen, in this debate, to follow my hon. friend from Yale-Cariboo (Mr. Burrell) who has devalued by far the greater part of his remarks, to one particular branch of the subject, namely the effect on the present proposals upon the fruit industry in this country.

member for North Toronto (Mr. Foster) says that in this year 1899 the leader of the present government, the late Mr. Prime Minister (Sir Wilfrid Laurier) declared in this house and afterwards in England that he had turned his back on Washington, that he would no longer negotiate reciprocity with the United States, but that he would endeavor to make trade arrangements with the rest of the world and particularly the British Empire.

My hon. friend the leader of the opposition says that times have changed, that we are now in the year 1911, and not in 1899, and that conditions have changed. True they have, and I am sure that climatic conditions have changed. The nature of our products has not changed nor has the character of the products of the United States, but our lines of transportation east and west have been improved and perfected, and if there was good reason for a demand for reciprocity in 1899, there is just as good or better reason for it in 1911.

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CRIMINATION OF GREAT BRITAIN

Table with columns: From Great Britain, From United States, and various goods like Silks and man-made fibres, Ribbons, Oil cloth, etc.

Now, that I submit, is the test. There are goods which both countries manufacture in their complete form and send into Canada, on which we have given a British preference of one-third less rate of duty on goods coming from Great Britain.

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RECIPROCIITY WILL HELP CANADIAN LUMBERMEN

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WESTERN CONDITIONS

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FOR SALE

FOR SALE—To close an estate of seventy acres in the village of St. Martins, has a good store house, bath room, and a large barn. Possession, custom house and post office to farm. Cuts a quantity of hay, free of stone and, commencing in May and ending in August, terms, etc., apply to Mr. J. M. James, 100 St. John Street, N. B.

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TAX LAND, AND NOT IMPROVEMENTS; PROGRESSIVE TAXES WHOSE POLICIES ST. JOHN SHOULD STUDY THIS YEAR

(Ottawa Journal.) The campaign in favor of transferring city tax collection more to land values and less to building and improvement values, is progressing generally. The satisfaction with which the Western Canadian cities have viewed this new taxation method and the progress they have made under it, is certainly a strong recommendation in its favor. Least reason of the Ontario Legislature some four hundred different municipalities of Ontario appealed to the Ontario Government, not indeed to put this taxation system into wholesale force, but simply to allow individual municipalities to adopt it after a vote of the people of the municipality had indicated a desire in this direction. The legislation followed the proposition of tax on land and building to be regulated as the individual municipality saw fit. That is, a municipality which was doubtful could start by taxing land at 60 per cent and buildings at 40 per cent, and then, if the plan was desirable, could gradually transfer the taxation from buildings till it all bore on the land values. This legislation failed to pass last session, but it will be again introduced this session, and the additional information which Ontario now has in this connection may do much to remove hitherto existing prejudices.

Rev. Chas. Anderson Scott, of Cambridge, England, a recent Canadian tourist, writing to the Manchester Guardian, an important English newspaper, on conditions in Vancouver (B. C.), says: "If one were to ask some of the leaders of local politics who were the further causes of its prosperity, they would at once refer to the 'single tax' and the principle of taxing unearned increment on land. The benefit to the city is seen in part in the determination of the owners of land to put it to the best possible use. Under the fear that the capital cost of improvements will become the basis of future assessment, they build up a more compact and better business district. They readily scrap old buildings

and already much of the old property in the heart of the city has been replaced by structures of very different kind. On the other hand, those who are not prepared to make economic use of their sites are discouraged from holding them up. Urban land that is unproductive to the community soon becomes too expensive for the owner to keep. This simply confirms what is the natural expectation of any intelligent man who takes the trouble to find out what the principle means and the equitable considerations on which it is based. The assessment of urban land at its true market value is fair to every owner.

The Toronto World, a strong advocate of the new principle of taxation, as in fact are most of the important newspapers of the province, without reference to party affiliations, in commenting on this statement, says: "This pithy summary of the public advantage gained directly from the taxation of land values and the exemption of improvements is its best commendation. It gives the owner the strongest inducement to make the most of his land or to dispose of it promptly to another who will. Vacant land is utilized, mean buildings are replaced by structures which add to the city's beauty and the owners themselves. The burden of taxation thus becomes relatively lighter, improvements are encouraged and become constant—the whole community shares in the general advancement and trades and industries of all kinds expand and prosper."

Last year there may have been some doubt to the effect of public opinion in Ontario on this proposal, although the safeguards surrounding the proposed legislation made it inoperative till local opinion had spoken. But there can be little doubt now remaining. Sir James Whitney and his government can hardly refuse to pass the asked for legislation, that will permit Ontario to follow the progressive example of many prairie and British Columbia municipalities.

North End all her life. She is survived by five sons and a sister. The sons are Edward, Joseph and Walter, of St. John; Francis and James, of Brooklyn (N. Y.); the sister is Mary A. Ferris, of the North End. She was 78 years of age.

Mrs. Jennette Murray. The death of Mrs. Jennette Murray occurred at the home of her nephew, R. W. Menzie, Midland, Kings Co., on Wednesday, Feb. 22 at the advanced age of eighty-five years. Although she was in poor health for some time, her death came quite unexpectedly as she was around until within two or three days of her death. She was the widow of Thomas Murray and the only surviving member of the family of the late Duncan Menzie of East Scotch Settlement. She was a lady of estimable character and will be greatly missed by a large circle of friends. The funeral was held on Friday at the Presbyterian church, English Settlement. The service at the house was conducted by Rev. Mr. Young and at the church and grave by Rev. Mr. McKay.

James J. O'Brien. Halifax, N. S., Feb. 27.—Alderman James J. O'Brien, died this morning, aged sixty-four years. He was one of the best known of the citizens of Halifax, for thirty-five years the secretary of the Charitable Irish Society, and filled various offices in the city of the society from president down. Mr. O'Brien took a prominent part for years in the civic life of Halifax, and was very active in connection with various organizations. He leaves his wife and two sons—One son is Thomas, in the Halifax post office, and who is at present on a trip to England.

John Donovan. Harvey Station, Feb. 27.—John Donovan, a highly respected resident of the Settlement, passed to his rest on Saturday night after a long and tedious illness. He was born with much fortune. He was in the 67th year of his age as a son of the late Daniel Donovan of Cork. Most of his life was spent at Cork and he was one of the most successful farmers in the county. He is survived by his wife, two sons and one daughter. His wife was a very high character and highly esteemed by all who knew him.

Mrs. H. G. Addy. Monday, Feb. 27. Her many friends in this and province will be shocked to hear of the death of Mrs. Addy, wife of Dr. Henry G. Addy, which occurred yesterday morning in her home, 247 Union street. Besides her husband she is survived by four sons and four daughters. They are the Misses Hannah and Ella, at home; Mrs. T. M. Jones, of Woodstock; and Mrs. A. P. MacIntyre, of this city. She was the wife of Dr. G. A. Addy, of St. John; Frederick W., of Ottawa, and John S. and Charles E. R., of St. John.

Mrs. John McGinley. The death occurred at her home, Spar Cove Road, on Saturday afternoon, the 26th year of her age. The deceased was in good health until within two days of her death, when she was stricken with paralysis. She leaves three sons, John, of Howbrook (Me.); George at home; Frank of Portage (Me.); and one daughter, Minnie, of Boston.

Mrs. William Looney. The death occurred on Saturday evening at her home, 205 Moore street, of Margaret, wife of the late William Looney. She was well known, having been a resident of the

OBITUARY.

Mrs. Aaron Vall. Saturday, Feb. 25. The death occurred in this city yesterday of Mrs. Margaret, widow of Aaron Vall, at the residence of her son-in-law, John Durbin, 29 Carmarthen street. Mrs. Vall, who was sixty years of age, was a native of Springfield, Kings county, and has been a resident of this city for some years. She is survived by her son, Mr. P. Durbin, of this city, and her aged mother and one sister, Mrs. G. Scribner, of Springfield. The funeral services were conducted last night by Rev. W. Camp. Interment will be at Spring Hill tomorrow.

Arthur E. Nugent. The death of Arthur E. Nugent, eldest son of Dr. and Mrs. J. G. Nugent, occurred on the 4th inst. at Briggs' Corner, Queens county. The deceased was an unassuming individual of a genial and kindly disposition. Naturally of a robust constitution he possessed good health until some three years ago, when he first contracted a severe cold as a result of becoming overworked brought on by having which passed as sport among certain members of a club in the village of Chipman where the subject of this sketch was in the habit of attending.

Having partially recovered from the ravages wrought by his first illness, last winter he was next allowed to take part in the many sports of boxing, which is a laudable avocation properly conducted under trained teachers. But the repeated strain of donning the gloves to face half a dozen amateurs one after another told on the sturdy physique. He was eventually stricken with acute bronchitis, which admitted the entrance of the deadly tubercle bacilli that he finally succumbed in his early manhood.

Besides his parents the deceased is survived by two brothers and two sisters. One of the brothers, Goldwin, is in Kansas City attending medical college and the other brother, Ymining, who has been in the army for some time, is on furlough. His elder sister, Ina, who was among the first-class graduates from the Normal School in June last, taught last term in Devilsville but resigned her charge to come home and nurse her brother. The younger sister, Alida, is now in grade XI in the Grammar school, Fredericton.

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LOCAL NEWS Correspondents who send letters to The Semi-Weekly Telegraph and who wish to have them returned if they are not printed, must send stamps for return postage.

A. H. Hanington has purchased the Clifton House from Thomas Dean. The purchase price has not been disclosed. C. J. Kane, of Sydney street, has purchased Dr. Lewin's residence in Waterloo street for \$4,800.

The anniversary meeting of Cornwall Kings county, Division Sons of Temperance, was held in Cornwall on Friday evening. Addresses were given by E. S. Henrigan, C. W. P., Rev. Chas. Flemington and the Rev. Theo. Allen of Pettitcodiac. G. F. Rouse and John Lockhart, James Branson were in the chair.

At Chubb's corner at noon Saturday Auctioneer Potts sold for Kenneth J. MacRae, assignee of the mortgage and executor for the estate of the late Rev. Donald MacIsaac, the property at the corner of Dorchester and Sewell streets. The purchaser was Robert W. Carson, and the price paid was \$6,000. The Adams House in Princess street was put up at public auction by auctioneer Lanthorn at noon Saturday and was withdrawn at \$8,200.

NOTICE TO SUBSCRIBERS Elias K. Ganong, who is authorized to canvass and collect for The Daily Telegraph, The Semi-Weekly Telegraph, and The Evening Times, will, during the next thirty days, travel through Kings and Queens counties, calling upon friends and patrons of these newspapers, collecting and soliciting new business.

Governor Pelletier Improved. Atlantic City, N. J., Feb. 27.—Dr. Walter P. Conway late this afternoon pronounced Sir Alphonse Pelletier, governor of Quebec, out of danger. The aged statesman is improving steadily. Captain Victor Pelletier, his aide de camp, will take Sir Alphonse home next week.

The Board of Health reports nineteen deaths for the last week.

ST. JOHN FIGURES AN ANSWER TO OPPOSITION TALK

No Fear That Trade Treaty Will Drive Export Business Awaft

MUCH AMERICAN GOODS Even Under Adverse Circumstances Nearly \$4,000,000 Worth Have Been Sent Through Here Already This Season—Increase Bound to Be the Rule.

The records of shipments from St. John this winter show that, up to the middle of the period of winter navigation, American goods to the value of nearly \$4,000,000 had passed through the port in transit for Great Britain, South Africa and Australia. As this is more than one-half the value of the Canadian exports to the same countries during the same time there do not seem to be good grounds for the contention that the effect of the proposed trade treaty would be to divert the export trade of Canada to American channels.

St. John is only on the threshold of its career as a national winter port, and yet the rate at which the volume of American exports passing through its portals is increasing may well cause uneasiness to some of the American sea-ports. With only half the winter season over, the value of American products which have gone through this port approximate the total value of all the overseas shipments from St. John for the whole winter season, twelve years ago.

The first forty-nine steamers leaving St. John this season for the United Kingdom, South Africa and Australia, carried cargo to the value of \$1,678,725. In total, goods to the value of \$7,123,901 to the States ports for the year. United States products to the value of \$2,900,000 went forward from this port.

The Express of Ireland, which on her last trip from here carried the most valuable cargo ever shipped from St. John, had only \$236,104 worth of Canadian goods, as against \$539,973 worth of goods classified as foreign, principally boxed meats from Chicago.

Another evidence of the tendency of American trade, even under the present adverse conditions, to seek Canadian channels is found in the fact that at the beginning of the winter Maine exporters were shipping potatoes to St. John for re-shipment in bond to Cuba to such an extent that the American shipping companies prevailed upon the Washington government to make the Cuban government impose the duty on Canadian potatoes in all American ports in bond by way of St. John.

St. John is only beginning to realize its possibilities as a shipping port. Previous to twelve years ago it had little wharf accommodation for large steamers, and the development of its harbor facilities has hardly kept pace with the growth of its trade. This winter its facilities have been taxed to the limit, several ships having been kept waiting in the stream for some days before they could secure berth. And yet in spite of these, and other unfavorable conditions, the volume of American exports being routed through the Canadian winter port has rapidly increased, and doubtless will continue to increase in the summer. The policy of American government proceeds with its plans for equipping St. John with shipping facilities and putting it on a par with other up-to-date seaports. And if the American shipping companies will give their attention to the matter, it is likely that Canadian exporters will ever find it profitable to ship through American ports even in the winter time.

WEDDINGS Ryan-Trainor. Chatham, Feb. 27.—The marriage took place this morning of John Ryan, of the latter name, to Miss Nellie Trainor, daughter of the late Peter Trainor. The nuptial mss was celebrated by Rev. Father O'Keefe. The bride was very prettily attired in a suit of blue broadcloth with large picture hat. The bridesmaid was Miss Annie Trainor, the bride's sister, who also looked very pretty. The groom was supported by Daniel O'Brien. After the ceremony the party drove to the bride's home, where a wedding breakfast was served. The bride and groom will occupy Mr. Ryan's new house on Water street. The bride was the recipient of many handsome presents.

GETTING BACK TO THE SOIL. Gardening as a rule is the easiest hobby for ordinary city people. There are not so many secrets about growing beets, carrots, potatoes, and beans as there are about growing plums and apples and cherries. Any good agricultural paper will carry you through your experiments and lead you safely to success. There is, of course, much more to gardening than appears on the surface, but you can learn most of it as you move on. You have to make your soil, as well as cultivate your plants.

What you can do will be something like this: From a garden five rods square, get your table corn in succession from July to September. You will from the same field get plenty of green peas during the same period. For string beans and shell beans you will need another strip about one rod by four or five. Potatoes will call for a third strip six rods by four, and good mellow soil it must be to give you good returns. Now when you come to planting for market, multiply the strips according to the amount of vegetables you are prepared to truck and sell.—E. P. Powell, in the February Outing.

Kill the crazy ones that fly and yell if you hear them. The tame ones are the best layers, and you will be taking your baskets of eggs to market twice a week, from twenty hens, and bringing home instead what groceries you need. I should like to make some figures here concerning broilers and eggs, but all of these estimates are dangerous. I simply think that, with common sense and study of conditions, raising fowls is a capital way of beginning home life in the country.

MOTHER AND SON SERIOUSLY HURT ON SCHOONER

Latter's Hand Crushed and Woman's Ankle Broken

ON ANNIE BLANCHE BORN IN IRELAND

Vessel Was Ready to Sail for St. John from Tynemouth Creek With Lumber When Son Got Caught in Gasoline Engine—Mother Slipped Few Minutes Later on Galley Floor.

Tuesday, Feb. 28. Whether Captain Newcombe, of the two-masted schooner Annie Blanche, which sailed from Tynemouth Creek (N. B.) for St. John yesterday afternoon, looked upon two serious accidents which befell his wife and son on board the vessel as significant or not is not known, but many men might have considered them bad omens. His wife's ankle was broken, and his son's left hand was terribly crushed, both accidents occurring within a few minutes of the time set for the departure of the vessel on her trip down the bay.

The Annie Blanche was loaded with lumber at Tynemouth Creek for this port, and was ready to sail early yesterday afternoon. The captain's wife and family were on board. While getting under way, his son Herbert, twenty years of age, who was working the gasoline engine, had his hand caught in the machinery and his hand terribly crushed, besides receiving severe bruises to his arm. There was some commotion on board and a few minutes later Captain Newcombe slipped on a piece of oilcloth on the galley floor, and as he fell gave a slight lurch, fell heavily and broke one of his ankles.

Both mother and son suffered great pain and Captain Newcombe sent a telephone message to St. Martins for help. Dr. Gilmour drove to Tynemouth Creek as fast as he could and dressed the wounds. Later in the day the vessel sailed to St. John. In Carleton was one of the busiest places in the county, and her skipper is well known at this port.

NOVA SCOTIA NURSE BLAMED FOR DEATH OF CHILD PATIENT

Said to Have Bathed It With Carbolic Acid Instead of Alcohol in New York Hospital.

New York, Feb. 27.—Emma Lindon, a probationary nurse in St. Luke's hospital, is held responsible by a coroner's jury for the death of Florence Weber, aged fourteen. The girl had been a patient in the hospital for a year with hip disease, and other diseases, and the nurses had been ordered to rub her body frequently with alcohol.

Mrs. Lindon on January 10 last used by mistake carbolic acid instead of alcohol, and the girl died from shock. Miss Lindon went to her home in Nova Scotia immediately after the death of the child.

PETITCODIAC BAPTIST PASTOR RESIGNS

Rev. Gideon Swim to Leave Last Sunday in June—Personal Matters.

Petitcodiac, Feb. 27.—Mrs. Charlotte Colpitts returned on Saturday from Moncton, where she has been for two weeks, the guest of her daughter, Mrs. E. Hoar.

At the morning services in the United Baptist church, Rev. Gideon Swim tendered his resignation, to take effect the last Sunday in June.

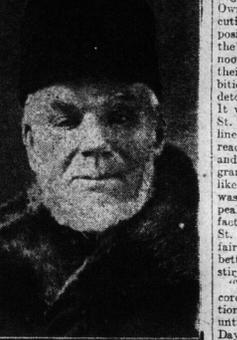
Rev. J. L. Batty, of Moncton, will deliver his lecture on Protestantism and its Relation to the World, at the Methodist church on Monday evening, March 6th, under the auspices of Phoenix Lodge, I. O. L.

HARVIS WILSON NO EXHIBITION FOR THIS SUMMER

Executive Decides Show Cannot Be Held—Reason for This Refusal of Provincial Grant

Will Hold One to Open Labor Day, 1912—Secretary Porter Explains Association Still on Record as to Desirability of Holding Annual Exhibitions Here.

Tuesday, Feb. 28. The people of St. John, as well as many in other parts of the province, heard with regret yesterday that Jarvis Wilson had died at his residence in Carleton. He was the 105 year of his age, and he had lived in Carleton for more than sixty years and had earned by his upright living the good opinion of everyone with whom he had dealings.



The Late Jarvis Wilson.

As regards his social and family relations, he was universally looked up to. He was a prominent member of the Masonic Order, and for nearly fifty years he had been an elder in the Carleton Presbyterian church. He was born in the County Tyrone, Ireland, and came to this country in 1834 and took up farming in Queens county. After six years of farming Mr. Wilson moved to this city and for five years resided in the North End. He moved to Carleton in 1845, and had since made his home there. On his arrival in St. John, Mr. Wilson engaged in the lumber business, and in earlier days his timber pond in Carleton was one of the busiest places in the locality. For several years he was a member of the common council, representing Albert ward, which was afterwards merged in Guys and Brooks wards. He was very prominently connected with the Presbyterian church and was the last surviving member of the building committee of the Carleton church, and a very active member of its congregation. He was prominent in the Masonic fraternity, which he joined in 1862. He was a member of Carleton Union Lodge and also an honorary member of the Grand Lodge, holding the office of Grand Mason. He was in his active days identified as a citizen of Carleton with every movement for the public good and never missed an opportunity to do a kind act.

For whitening boards or cleaning marble take half a pound each of soda, powdered chalk and powdered pumice stone, stir together in a small quantity of water and then add half a pound of soft soap. Mix it as a paste and apply with a scrubbing brush.

Sunflower seeds make better bait than chum for the mousetrap. Equal parts of milk and like-warm water are excellent for spotting palms. A delicious jelly is made of gelatine, havard with grape juice and served with blanched nuts and whipped cream.

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Side pieces of black and white stone, simulating the plate mail of armor, are used to trim some of the best helmets made wider at the sides by velvet ribbon of the same color arranged to resemble wings. There is nothing else so fluttering or soft or flowery about the new style of millinery. It is severe and military in the extreme.

ENGLISH PRIESTS ON IMPORTANT MISSION

Rev. Father Seizinger, of England, who was to have preached in the Mission church on Sunday, did not arrive in the city until yesterday afternoon, having been detained at Halifax since Saturday.

French dainty possible from canned goods is sliced French goose liver, served on lettuce, with either French dressing or mayonnaise.

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WILL SEARCH FOR BROWN-TAIL MOTH

Wm. McIntosh to Look for the Insect in This Province

MAINE SAID TO BE SUFFERING

And Advices Are That in Spite of Strenuous Efforts to Prevent it the Pest is Spreading Throughout the Annapolis Valley—Last Year's Conditions.

William McIntosh, of the Natural History Society Museum, will today commence a systematic search for traces of the brown tail moth along the border of Maine and this province. This search is being undertaken at the request of the department of agriculture, and will probably last six weeks or longer. In addition to the work of examining all the orchards and other trees for traces of the egg clusters, Mr. McIntosh will address the pupils of the schools on the pest, exhibiting lantern slides and lanterns in connection with his work.

At present, however, the border between the provinces is reported clear. The state of Maine, especially in the southern portion, is suffering greatly from the ravages of the moth, hence the urgent necessity to keep it from coming into New Brunswick from that quarter.

Naturalists are busily engaged just now in trying to find means of exterminating the moth which might kill it off. It has been successful in the case of the St. Joseph scale and other pests, which are rapidly disappearing wherever the parasite has been introduced. So far they have had varying success, but it may be that eventually something will be found which will effectually destroy this troublesome and costly insect.

Two cases were reported in the province last summer, where it was supposed the brown tail had obtained a footing. It was found on investigation, however, that these were forest tent caterpillars. About seventy specimens were captured in the city during the season, more than thirty of which were taken by Mr. McIntosh himself in a single night. All these were males. Already the pest has been taken up for the next six weeks nature of the weather, but much of his time will be taken up for the next six weeks traveling in St. John and Charlotte counties, and along the line of the C. P. R.

Hot biscuits, generously buttered and spread with currant jelly are delicious served with game.

When blowing out a candle, hold it high and blow upward to keep the grease from running.

A better iron rest than the ordinary metal stand is a firebrick, as it does not cool the iron so rapidly.

Equal parts of milk and like-warm water are excellent for spotting palms.

A few drops of paraffin added to the blacking will impart a good polish to lamp shades and also help to preserve the lamp.

Side pieces of black and white stone, simulating the plate mail of armor, are used to trim some of the best helmets made wider at the sides by velvet ribbon of the same color arranged to resemble wings. There is nothing else so fluttering or soft or flowery about the new style of millinery. It is severe and military in the extreme.

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CARVELL

Member for Carleton Will Confer

Declares the People Pays His Respects Who Are Not Are Conducting the Government Demns Freer Election on Small

Special to The Telegraph. Ottawa, March 2.—The record, as continued in the last issue, as was expected, of the agreement from another M. German, of Welland, who led off Hon. Clifford Sifton, reasons for deserting his party. The main the same as those which were given in the last issue. His argument was, however, so compact or effective as to former and was most effectively refuted by Mr. Carvell, who followed in the next hour. His argument was, however, so compact or effective as to former and was most effectively refuted by Mr. Carvell, who followed in the next hour.

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