E. G. Smith & Co.

THE "SIMONDS" SAWS

E. G. SMITH & CO., 86 Catharine, Ont. Manufacturers for the Dominion of Canada. Price List free. 1076-1y

The Rural Post.

FRIDAY, APRIL 11, 1879.

FARM AND FIRESIDE.

[COMPOSED BY A PRACTICAL AGRICULTURIST.]

Land Poor.

HUSBAND,

Rather silly, she, a twenty acred more ... and dry timbered land, as level as a floor ... high fed and see you feed, as lawyer freely said ... how things will turn out but a woman ... shead ... boss the bills, pays for, and we have got no feed ... Yes I am satisfied—it's all the land we need ... will see about the yard, and fix the house up some ... to the notion of time to have a ... door home.

WIFE.

... sick of talking farms, you buy that ... only more ... all our lives, and always ... land poor ... wrapping ... and tired, drawing half our money ... all we have to show for it are lean cattle and heads ... this land if it were mine, and have a better home ... right room in front the street, and stop life as it comes ... could live rather live, and have what others do ... enough light plea guitar, and have a ... times ... thought of a hundred times ... shared ... to always be poor and pinch ... I sickness, took pleasure ... have ... heart ... half begun to live before we're buried ... I'm only life again I'll work each parcel ... I'd make the most ... unemployed ... away ... were things to-day, I'd have them now and then ... a home that was a home and not a ... place for pay ... some land of a size more, and fill up all the rest ... days thought, and think it over small farms will answer best.

Manure Heaps and Fertilizers.

Probably no part of farming is more neglected in this district than manuring and fertilizing. A certain quantity of manure is annually hauled out of the house, and applied, and a certain quantity of fertilizers is brought into requisition. But, to begin at the beginning, how many of our farmers properly manage the manure heap, so as to retain all the best qualities? In all cases this is a secondary consideration, and as a consequence of the careless way followed by too many the manure gets to the field divested of half its potency. A correspondent of an exchange says: When convenient, there is decided advantage in mixing cattle and horse manure rather than using separately. Cattle hardly care to draw one and over the other, but if the horses are stabled somewhat near the other, throwing the manure in same heap will make little extra work. Horse manure is especially adapted by this operation, because in itself it is sure to "fire fang," too much of its value. Cow manure, unless in pretty large heaps, will heat enough to give it the value it should have. One reason why the small amounts of commercial fertilizers used per acre produce such large results is that the concentrated manure is nearly all available for immediate use. This is one reason why farmers who keep a good deal of stock make manure which is worth, on an average, more per load than that of those who have but few. The large pile has undergone much rotting before drawing, and is in better condition for feeding the crop.

A Princeton Farmer on Fruit Culture.

[To the Editor of The Rural Post.]

I desire to continue my hints on fruit culture and therefore would add a few remarks upon the Pear. This is the most delicious of all fruits, but unfortunately the most difficult to raise in our county, the great drawback being late spring frosts. This vegetates very early, and it would fall to plant where the sun does strike it early, and by mulching the long straw manure, and allowing it to remain on the snow would retard vegetation. I have seldom seen a well-cultivated pear, but if worked upon the top of some hardy stock as a standard they may do by nursing. Dwarfs succeed in some more favoured localities, that would not need mulch.

I would next mention the Plum as well deserving our attention and as being at present free from the curculio, the greatest enemy of the plum in most favoured localities. I find as a great drawback that this fruit kills itself by over production. They require thinning of the fruit. You may thereby prolong life and fruitfulness. I would now name a few kinds that will prove good for home or market, viz., Washington, Healing Superb, Imperial Gage, Damson and Magnum Bonum. The Cherry I would give more passing notice. Take the pear it grows too much nursing, and seldom gives anything but disappointment for time and trouble. The cherry is subject to mildew in some localities, yet I have had some fruit from English varieties. They do not stand alone and a liberal topdressing with salt. The destruction by the worm from which it suffers, with the Currant, also prevents those from being raised easily and cheaply, by the use of Hellebore the worm is destroyed. They do not prey on the Black Currant. The Raspberry is not productive and succeeds well in nearly every latitude, but requires having a garden patch to do it properly, and a good deal of attention also. I can see no reason why every person and family should not raise all the fruit required for their own use and to spare. How delightful to raise your own fruit, and what better enjoyment can the youth of our land receive than the gathering of fruit and flowers. What do we want is to feel delightful and pleasant employment for our youth on the farm. These early habits of taste and industry will in after life be the means of producing both men and women that will be ornamental and useful in whatever station of life they may be called to fill. As a necessity we must have Men and Women to fill the different stations of life. It would not do for all to be farmers, nor is it agreeable to have a surplus of Drones surrounding riches on the toil of the husbandman. If we must have professional men through necessity, by culture and education we can supply the material out of our ranks, and I believe in the near future that we will claim as a right a class representation according to the interest we represent.

(Grange).

Princeton, March 26, 1879.

Creameries.

The urgency of a considerable improvement in butter-making has directed additional attention to the advisability of establishing creameries. We find an interesting description in the last *Farmer's Advocate* of the Tecumseh creamery, the first establishment of this kind in Ontario, and with pleasure we give it place in our columns. Messrs. Nettle & Inglis, two enterprising store keepers, had read about butter factories, went to the States to see how they were managed, and hired a man who had worked in a factory; they then erected the first creamery in Ontario. The first year, 1876, they obtained the milk from 180 cows. They realized such good prices for their butter and paid such prices to farmers for milk that the second year farmers sent in the milk of 300 cows to them. In 1878 they had the milk of over 600 cows, and this year they expect the milk of 1,000 cows. The reputation and price of their butter have been continually on the rise since the first establishment of the creamery. They ship the butter to a firm in Glasgow, Scotland; for their last shipment they received 19½c per 112 lbs. Customers that have once used their butter require it again; the merchants that purchased it were eagerly awaiting its arrival, and it was at once taken from the docks by ready purchasers, and this at the *very highest price* paid for the best English, Irish or Scotch butter, realizing 20c. per 112 lbs. *more* than United States butter. The whole of the butter made is shipped except that required for one hotel in Toronto. The farmers received 7c per gallon for their milk. This is much more than was realized by cheese-makers last season. This creamery alone enabled the farmers in this locality to realize over $5,000 more than they would have done in the ordinary way. Only one quarter of the farmers in this township have been able to avail themselve of the use of this creamery. It is estimated that $15,000 more might have been made in this township alone had all the butter been made on the factory system. The average price realized by farmers for home-made butter was 10c.; the factory butter brought 22c.

This factory cost about $4,000, which includes the cost of some expensive implements that have been discarded. It has been built at three different times, each year making it necessary to increase the size. The buildings are 76 feet long by 26 feet wide. One department has a concrete floor; in this building six wooden vats are set, about 15 feet long, 3 feet wide and 1½ feet deep. Tin vats are placed in the wooden vat, leaving a space between the two vats to allow cold water to run at the bottom and sides of the vats. The milk is poured into the vats at a temperature of 80 to 90 degrees; it is then reduced to 60 degrees. In addition to the cold water running around the vats, a sink float is put into the vats having ice in it; this is floated up and down each vat until the temperature is sufficiently reduced; then the milk stands from 12 to 24 hours, and is then skimmed and taken to the churn. They formerly used large upright dash churns, but these have been discarded and the Blanchard Churn is now used. They churn about 150 to 200 lbs. at a churning and churn twice a day. The churning is done by steam; it is commenced with 30 revolutions a minute, and then increased to 50. It takes from one to one and a quarter hours to churn. The butter is then taken to a worker, washed, worked, salted and allowed to stand one day; it is then worked over and packed in firkins that have been soaked three days, then steamed for three hours in salt and water, and properly prepared. A cloth is laid at the bottom of the firkin and another on the top; the top is then covered with a thin layer of salt. The keg is then put into the store room, which is kept nearly ice cold; there it is safe for shipment at any time. There is another room in which the engine and boiler are kept. The engine is only a three-horse power, but it has proved itself of sufficient power for the factory. Cheese is made from the skimmed milk, when the milk is only allowed to stand 12 hours. After the milk has been skimmed steam is put into iron pipes that are laid in the bottom of wooden vats. The water is soon heated, and the heat is imparted to the milk in the tin vats, when at a proper temperature the rennet is put into the milk, which soon coagulates. The process is then gone through as in cheese factories, and the cheese is taken to a drying room. The cheese sold from 8½ to 9c. per lb., which we deem a high price, considering that the price of new milk cheese has been so low during the past season. A plentiful supply of good, cold, clear water is essential to a butter factory. On a rising ground near this factory is a beautiful spring of water; this conveyed to the factory in wooden pipes, and thence into iron pipes. An ice-house is close by.

Ten cents per pound for butter made by old experienced hands, that have served a lifetime at it; twenty-two cents per pound for butter made by persons who never milked a cow! An! this butter to be equal to the best butter made in the British Isles, and far superior to any made by any of the landed factories in the States! We should feel proud of this honor; we should follow the pattern set to us. We must either progress or retrograde; we cannot stand still. Is the farm you now occupy to be occupied by your descendants, or is be sold to some more enterprising person?

General Farm Notes.

WATER FOR SHEEP.—Alf. Mochi, the famous English farmer, in urging the importance of proper management of stock, points out the necessity of a plentiful supply of water for sheep.

STEAMING FOOD.—In the course of a recent lecture, Dr. Sturtevant, of the *Scientific Farmer*, said: "Steaming food, to aid in process of digestion, is one of the biggest humbugs of modern times. We have no evidence whatever that cooking the food increases its digestibility, but we have plenty of it to prove the contrary." Other authorities strongly recommend steaming.

HORSEFLESH AS FOOD.—Hippophagy, or the eating of horseflesh, does not seem to be declining in republican France, and the clean, well fed horse goes to the shambles with as much certainty of being served up in juicy steaks, roasts and broils as though he belonged to the bovine race. Of courses it is only prejudice against horseflesh that has kept it out of the markets of other European countries; but in France the people appear to take a common sense view of the subject, and waste no good, healthy food, such as may be obtained in the flesh of a well-fattened, healthy horse.

SMALL PORK NEAR DESIRABLE.—The curers of Wiltshire bacon in England have issued a circular to farmers, calling their attention to the public aversion to heavy, fat bacon, and stating that small, well-fatched pigs of light weight and small bone, and full of lean, are far preferable for their use to large, heavy Berkshires and similar breeds. A hog weighing 200 pounds is certainly heavy enough for any one who desires fine-grained, sweet pork. Although it may not be the most profitable to the farmer, all that we have said concerning the improvement of stock in this country ought to have special weight in reference to pigs. For too many cases—we fear in the great majority—the pigs are long, lean razors, of little use and little value. "Get the best," and the difference will soon be noticeable in selling the dressed hogs.

TOO FAST.—Ours is a fast age. The boys love to drive fast horses, and the girls desire to be like the lilies of the field, that "toil not, neither do they spin." Farmers' wives work hard, and can truly say their "work is never done." The farmers themselves are too often shiftless; their spare time is not spent in qualifying themselves by education and discipline to take part in the affairs of the world.

A "STARTLING FACT."—The New York *Graphic* of a late date says: "Some scientific tests which have been in progress for several months by one of the most distinguished professors of agricultural chemistry in the country, have developed rather a startling fact that the sprouting qualities of last year's crop of No. 2 spring wheat, have been seriously damaged, owing to the excessive heat which prevailed just before the harvest of last year in various parts of the West, notably Minnesota.

Domestic and Useful.

HAM BALLS.—Mince very fine cold, cooked ham—that which has been boiled is best, although fried ham will answer if not too salt—add an egg for each person; stir in a little flour and make into balls. Dip into egg and then in grated bread and fry until a nice brown.

MACARONI WITH EGGS.—Break half a pound of macaroni into short bits; cook tender in boiling, salted water. Drain well; put into a deep dish and pour over it a cupful of drawn butter in which have been stirred two beaten eggs, and two tablespoonfuls of grated cheese, with salt and pepper. Loosen the macaroni to allow the sauce to penetrate the mass. Pass more grated cheese with it.

POTATO STRIPS.—Pare, cut in long, even strips; lay in cold water for one hour, dry by spreading them upon a towel and pressing another upon them. Fry to a light-brown in salted lard. Shake off the fat in a hot colander. Line a deep dish with a napkin and put in the strips. They should not be crowded in frying, but each should be distinct and free from the rest.

TO FRY SALT PORK.—Cut in very thin slices and freshen by letting lie for an hour or more in cold milk or water. Roll in flour and fry until crisp. Drain from the fat and place the slices where they will keep warm. Pour off most of the fat from the frying pan and stir in, while hot, a tablespoonful of flour; a little more may be added if the gravy be liked thick—and half a pint of new milk. Season with pepper and salt enough. Boil up and serve with the crisped pork.

AN EXCELLENT RECEIPT FOR REMOVING DANDRUFF.—A well known physician tells us that there is nothing better for the above purpose than the following preparation: To one pint of alcohol add gum-camphor as large as a small hickory nut. This, so to speak, merely camphorizes the alcohol. Bergamot, or oil of rose, or any other essence, may be used to perfume it as the individual desires. Wet the scalp with this daily. It will also be found a stimulant of the scalp; a promoter of the growth of the hair, and will in many instances prevent it from falling out.

MUTTON HAMS.—As a change from a too frequent pork, eggs and poultry diet, mutton hams would be very desirable. A sheep slaughtered occasionally would furnish sufficient fresh meat for a week's consumption, without the legs and shoulders. These may be cured as hams, and afford a toothsome change of diet, either sliced raw or lightly broiled over clear coals. To cure the hams, proceed as follows: The legs of a fat sheep are cut into the shape of hams, and rubbed over with a mixture of equal parts of bay salt and brown sugar. They then remain twenty four hours. A pickle is made as follows: two pounds each of bay and common white salt, six ounces of saltpeter and one pound of brown sugar are boiled in four quarts of water the liquid being skimmed as it boils; when the pickle is cold, the hams are put into it and kept covered for two weeks. They are then taken out, wiped dry, and hung up and smoked over a slow fire of damp wheat straw. The knuckles should be filled with brown sugar and tied over closely with pieces of bladder. The hams are then hung up in a warm place, which causes the fat to melt partly and become absorbed by the lean meat. A few sweet herbs may be pounded and mixed with the pickle to add dearest flavor. The shoulders may be prepared by removing the blade bones and treating them as above, taking care to rub the openings with plenty of the mixed salt and sugar. When taken from the pickle, they should be sewed up. To keep the meat, place it in a clean box between layers of sweet hay, cover with a close fitting following lid, upon which a weight should be laid. [Boston Journal of Chemistry.

The Greatest Remedy Known.

DR. KING'S NEW DISCOVERY for Consumption is certainly the greatest medical remedy ever placed within the reach of suffering humanity. Thousands of once hopeless sufferers, now gladly proclaim their praise for this wonderful Discovery, to which they owe their lives. Not only does it *positively cure* Consumption, but Coughs, Colds, Asthma, Bronchitis, Hay Fever, Hoarseness and all affections of the Throat, Chest, and Lungs yield at once to its wonderful curative powers as if by magic. We do not ask you to buy until you know what you are getting. We therefore *earnestly request* that you call on your druggist, S. PERRIN'S, and get a trial bottle *free of charge*, which will convince the most skeptical of its wonderful merits, and show you what a regular one dollar size bottle will do. For sale by S. PERRIN, Lindsay. (4) 1080

SEE WHAT THE CLERGY SAY.

Rev. R. H. Craig, Princeton, N. J., says: Last summer when I was in Canada I caught a bad cold in my throat. It became so bad that often in the middle of my sermon my throat and tongue would become so dry I could hardly speak. My tongue was covered with a white patched crack, and my throat was much inflamed. An old lady of my congregation advised me to use the Shoshonees Remedy, which she was then using. The first bottle relieved me, and in a few days my throat was well. I discontinued the use of it, but my throat not being entirely well, became worse again. I procured another supply, and I am happy to say that my throat is entirely well and the white crack has entirely disappeared. I wish that every minister who suffers from sore throat would try the Great Shoshonees Remedy.

Rev. Geo. W. Grout, Sterling, Ont., says: Mrs. George Francis was severely afflicted with Kidney disease, and had been under the care of three physicians without any beneficial result. She has since taken four bottles of the Shoshonees Remedy, and now enjoys the best of health.

Dr. F. P. Brown, Brooklyn, Ont., says: My wife was very low with lung disease, and given up to her physician. I bought a bottle of the Shoshonees Remedy, and at the end of two days she was much better. By continuing the Remedy she was perfectly restored. Price in plain bottles, $1; Pills 25 cents a box. Sold by all medicine dealers.—1047-8.

Electricity! Thomas' Eclectric Electric Oil! Worth Its Weight in Gold.

Pain cannot stay where it is used. It is the cheapest medicine ever made. One dose cures common sore throat. One bottle harmonized bronchitis. Fifty cents' worth has cured an old standing cough. It positively cures chlorrh, asthma, and croup. Fifty cents' worth has cured crick in the back, and the same quantity lame back of eight years' standing. The following are extracts from a few of the many letters that have been received from different parts of Canada, which, we think, should be sufficient to satisfy the most sceptical: J. Collard, of Sparta, Ont., writes, "Send me six bottles Dr. Thomas' Eclectric Oil, have sold all I had from you, and want more now. Its cures are truly wonderful." Wm. McGuire, of Franklin, writes, "I have sold all the agent left, it sets like a charm. It was slow at first, but takes splendidly now." H. Cole, of Ions, writes, "Please forward six dozen Thomas' Eclectric Oil, I am nearly out—nothing equals it. It is highly recommended by those who have used it." Bedford, Thamesville, writes, "Send at once a further supply of Eclectric Oil, I have only one bottle left. I never saw anything sell so well and give such general satisfaction." J. Thompson Woodford, writes, "Send me some more Eclectric Oil. I have sold entirely out. Others take like it." Miller & Reid, Ulverton, P. O., writes, "The Eclectric Oil is getting a great reputation here, and is daily called for. Send us a further supply without delay."

BEWARE OF IMITATIONS.—Ask for Dr. Thomas' Eclectric Oil. See that the signature of A. Thomas is on the wrapper, and the names of Northrop & Lyman are blown in the bottle, and take no other. This has all stood the test of time, price 25 cents. NORTHROP & LYMAN, Toronto, Ont., Proprietors for the Dominion. 1017-6.

Nov.—Relectric—Selected and Genuine.

Wheeler & Johnson.

EQUALLED BY FEW AND EXCELLED BY NONE! is the voluntary testimony of all who have ever used TUTTLE'S ELIXIR OF ALMONDS and OIL TUTTLE'S ELIXIR. The reader asks why? Simply because it is a scientific combination of the purest and most efficacious medicinal agents, combined, as its name implies, of Almond and essential oils, making a preparation so palatable, so efficacious, so adapted to the public, and of ingredients so unanimously by the medical profession to be of the best. Any pulmonary or bronchial affection is effectually removed by severe cases from the measles, and, if faithfully rubbed in with the hand, will entirely reduce all inflammation at once, and leaves no stiffness, if applied to a fresh wound causes no irritation, like any other strong liniment, neither has it an offensive smell. It is equally as efficacious for a horse liniment as for family use. Once tried, always used. Price, 25 and 50 cents.

ALL HAVE OBTAINED RELIEF.—The conviction of public mind as well as the medical profession are that the remedies supplied by the Dominion Medicine Manufacturers are more successful in the cure of diseases than any other medicines. Hagyard's Yellow Compound and Bitters are composed of roots, barks and herbs; consequently are a purely vegetable remedy.

Are you troubled with a pain under your right shoulder? Do you feel oppressed after even a light meal? Do you feel languid and dull? Is your sleep disturbed by frightful dreams? Does your mouth taste bitter and disagreeable in the morning? Are you weak, languid and nervous, gloomy and despondent? These are the first symptoms of liver complaint, but a faithful use of the Bitters will entirely cure you. Price, 25 cents.

A WORD TO OUR OLD INHABITANTS.—Probably many of our readers remember the introduction of H. H. Brown' Elixir some 40 years ago, and can testify to its wonderful curative properties in diseases of the Chest and Lungs. There is no cough remedy in this country that can stand the test so thoroughly. Downs' Elixir is a prompt, safe and efficient remedy in Croup, Whooping Cough, Coughs, Colds, and the early stages of Consumption. Try it, and you will be thoroughly satisfied.—1021-6.

FRIEND OF ALL.

HOLLOWAY'S PILLS.

This Great Household Medicine ranks amongst the leading necessaries of Life.

These famous Pills purify the BLOOD, and act most powerfully, yet unobtrusively on the Liver, Stomach, Kidneys and Bowels, giving tone, energy, and vigour to these great MAIN SPRINGS OF LIFE. They are confidently recommended as a never failing remedy in all cases where the constitution, from whatever cause, has become impaired or weakened. They are wonderfully efficacious in all ailments incidental to Females of all ages; and as a GENERAL FAMILY MEDICINE, are unsurpassed.

HOLLOWAY'S OINTMENT.

Its Searching and Healing Properties are known throughout the World.

For the cure of Bad Legs, Bad Breasts, Old Wounds, Sores and Ulcers, it is an infallible remedy. If effectually rubbed on the neck and chest, as salt into meat, it cures Sore Throat, Diphtheria, Bronchitis, Coughs, Colds, and even ASTHMA. For Glandular Swellings, Abscesses, Piles, Fistulas, Gout, Rheumatism and every kind of SKIN DISEASE, it has never been known to fail.

The Pills and Ointment are Manufactured only at 533, OXFORD STREET, LONDON.

And are sold by all Vendors of Medicines throughout the Civilized World; with directions for use in almost every language.

*Purchasers should look to the Label on the Pots and Boxes. If the address is not 533, Oxford Street, London, they are spurious.

The Trade Mark of my said Medicines are registered in Ottawa, and also at Washington.—1021-52.

W. Berlikey.

BLACKSMITH AND CARRIAGE SHOP.

W. BERLIKEY

begs to inform his friends and the public generally that having re-built on the Old Stand Kent Street East, he is now prepared with increased facilities to do all kinds of

Blacksmithing & Repairing and making Cutters, sleighs, Waggons and Buggies at reduced rates to suit the hard times.

Chopping Axes (warranted) always on hand and made to order. 1008-1y.

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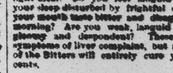

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J. D. HUNTER, Agent.

Lindsay, March 12, 1878. 968.

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NEW LUNCH ROOMS AND OYSTER PARLOR, adjoining C. L. Baker's Packing House, Opposite the Market, Cambridge-St., Lindsay.

A first-class assortment of CANNED FISH, FRUITS & CONFECTIONERY.

LUNCHES, Hot Tea and Coffee at all hours.

Taylor's celebrated oysters in Stock. A share of public patronage is respectfully solicited. A few boarders can be accommodated.

MRS GEO WRIGHT.

Lindsay, Oct., 2 1878.—1005-9mos.

New Butcher Shop.

W. J. MINORE,

BUTCHER,

(Successor to J. B. Preston.)

W. M. Robson's Block, opposite East of the Market Square, respectfully solicits the custom of the inhabitants of Lindsay.

W. J. M. keeps on hand until 3 o'clock p.m., all the different kinds of

MEAT OF BEST QUALITY

CHEAP FOR CASH.

Lindsay, April 3rd, 1879.—1021-16.

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BALSOVER MILLS.

LUMBER

Will be cut at the

McRae Saw Mills, Balsover,

By the undersigned, at

$2.00 PER THOUSAND

Good Logs bought for cash, at from $2.00 to $3.00. Mill stuff for houses and barns,

FURNISHED AT LOWEST RATES.

D. B. McNAB.

Woodville and Balsover.

Jan. 20, 1879.—1012-tf.

LUMBER AND SHINGLES.

LUMBER

Of all kinds, suitable for building and retail purposes can be had cheap in quantities of 20,000 feet and upwards; also

SHINGLES

Of any grade. The same can be delivered at any point.

BOBCAYGEON LIME.

Also a large quantity of Lime from the now celebrated Bobcaygeon kiln.

Orders for Lumber and Lime can be left with Mr S. WALKER, at the yard, below Poe's Mill, Lindsay.

1006-1y. M. BOYD, Bobcaygeon, Ont.

LUMBER YARD.

The subscriber has on hand and for sale at their

LUMBER YARD, LINDSAY,

ON

BANK OF RIVER EAST SIDE WILLIAM ST. IN REAR OF WOOLLEN FACTORY.

All kinds of

Lumber, Shingles, Scantling, Lath, Flooring, Joist, Plaster, Plank

all width and lengths or cut to order on the shortest notice. All manufactured in Gamey Mill by

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The regular subscription of Scribner's is $4.00 per annum; of St. Nicholas, $3.00, and of The Post, $2.50, so that any one can compute the advantage of the club rate. St. Nicholas is the best children's monthly published; and contains reading matter that will be enjoyed by children from 4 to 14 years of age. Subscriptions must be left with or sent to

CHAS. D. BARR,

The Post, Lindsay.

R. Easton.

ROOM PAPERS!

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Stationery, Fancy Goods, Berlin Wool, Jewelry, Music, Violins, Baby Carriages, Sewing Machine Needles, at

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Book Emporium, Doheny Block, 1 door West of Baker's New Store, 3 doors West of William Street, LINDSAY.

A. Higinbotham.

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HAS JUST RECEIVED

GARDEN SEEDS

AND

FIELD AND FLOWER SEEDS.

A CHOICE SELECTION.

A. HIGINBOTHAM,

Doheny Block, Lindsay.

J. Britton.

A GREAT NUMBER OF WATCHES

Are destroyed by being left in the hands of incompetent persons to be repaired. If you want you Watch repaired in a thorough manner so as to give you satisfaction, take it to

J. BRITTON.

Old Jewellery recoloured and made to look like new.

I AM SELLING WATCHES AT LOWER PRICES THAN EVER BEFORE.

Watches specially adapted for persons engaged in heavy or dusty work. Special line of Chronometer or Expansion balance Watches very cheap. Old watches taken in part payment for new ones.

Clocks to various styles from $1.00 upwards.

Those who wish to preserve their watches from injury should use the Patent Key, which I am selling. Its advantages are: (1) It does not slip on the winding square and wear it out as common keys do. (2) It is dust proof. (3) It will not wear out. (4) It will fit any watch. Persons who have used them say they would not be without one for many times the price.

Steel Violin Strings, &c. &c.

James B. Knowlson.

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CANADA PERMANENT LOAN AND SAVINGS COMPANY.

Loans may be obtained on most favorable Terms.

NO LAWYER'S OR APPRAISER'S FEES.—NO REGISTRATION FEES.

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1000	398 93	258 38	199 31	180 85	155 45	138 92	122 31	107 81
2000	797 [illegible]	514 45	396 07	359 38	308 91	276 07	244 05	214 35
3000	1184 [illegible]	768 25	591 47	536 68	461 31	412 27	364 48	319 96

Tables showing instalments to be paid for larger or smaller loans may be had at my Office.

Straight Loans granted on advantageous terms, and at lowest rates.

Highest price paid for good Mortgages.

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A large stock of first-class

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On hand and in course of construction, made of the best material and Warranted. Also a heavy Stock of our Celebrated

STEEL PLOUGHS,

GANG PLOUGHS,

SEED DRILLS,

And all kinds of IRON HARROWS.

The merits of the articles manufactured in this establishment are so well known they need no comment.

A Call Solicited.

JAMES HAMILTON,

Proprietor.

Old Iron taken in Exchange.

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SPRING HATS AND CAPS.

FOR BEST ASSORTMENT AND LATEST STYLES OF

SPRING HATS AND CAPS

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A. H. MELVILLE'S,

DOHENY BLOCK, KENT-ST., LINDSAY.

Men's Felt Hats from 40c. up.

Silk Hats Ironed and Repaired.

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Has gone West to

LOVELL'S BLOCK, 35 KENT-ST. WEST

And while thanking his numerous friends and customers for their liberal patronage in the past, hopes by strict attention to business and keeping a large and well selected stock of Musical Merchandise and meeting the wants of musical people in general, to share largely in their patronage in the future. He would also intimate that he has now in his warerooms the best stock of

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Ever shown in Lindsay. Organs from the following firms:—The Uxbridge Organ Co., Uxbridge, Ont.; W. Bell & Co., Guelph, Ont.; W. Doherty & Co., Clinton, Ont.; T. J. Dales & Co., Newmarket, Ont.; George Woods & Co., Boston, Mass.; Peloubet, Petton & Co., New York. Pianos from the following firms:—The Uxbridge Organ Co., Uxbridge, Ont.; C. J. Whitney & Co., Detroit, Mich.; Chickering & Sons, Boston, Mass., and any other make can be supplied on short notice. A very nice assortment of Violins, Guitars, Concertinas, Flutes, Fifes, Flageolettes, Music Folios, Music Books, Sheet Music, etc., etc., always on hand. ☞ An inspection cordially solicited.

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Best Family Machine.

Best Machine for General Purposes

Best Fine Shoe Machine.

Also, first prize at Central Fair, Lindsay for best machine. No doubt this is the best family machine in the market.

Also, as usual,

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Of all kinds on hand.

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WILLIAM HOWE

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COOKING, BOX AND PARLOUR STOVES

including the celebrated "North West Cook Stove," and the "Gourmet Wood Cook," the two best Cook stoves in the market. Also Coal Stoves of different varieties.

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Eave Troughing and Galvanized Iron Roofing executed in the best style on short notice. Best brand of Coal Oil at lowest rates. Lamps and Chimneys in great variety. Liberal discount given to jobbers.

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CHARLES BARTLETT

BUTCHER,

Keeps constantly on hand a choice assortment o

BEEF AND MUTTON, AND ALL MEATS IN SEASON.

Which he sells at the lowest living profits. A call respectfully solicited. Remember the place

Haslam's Old Stand, near the Post Office Corner, Kent Street

CHEAP JOB PRINTING AT THE CANADIAN POST OFFICE'

MOLLY BAWN.

[CONTINUED FROM FIRST PAGE.]

laugh. "You don't say so! What a remarkable coincidence!"

"An unusual coincidence. But you don't ask me who it was I saw in London."

"The Christy Minstrels, without doubt. They never perform out of London," as I suppose are the only people in it now."

"Wrong. There was one other person—Sir Penthony Stafford!"

"Really!" says Cecil, coloring warmly, and sitting in a more upright position. "He has returned, then? I thought he was in Egypt."

"So he was, but he has come back, looking uncommon well too, as brown as a berry. To my thinking, as good a fellow to look at as there is in England, and a capital fellow all round into the bargain."

"Dear me!" says Cecil. "What a loss Egypt has sustained! And what a partisan you have become! May I ask," suppressing a pretended yawn behind her perfumed fan, "where he is at present hiding?"

"I asked him," says Mr. Potts, "but for some reason he evaded the question."

"And is that your Mr. Potts?" asks Molly, finding herself close to Tedcastle, speaking with suspicious emphasis.

"Yes," admits Tedcastle, coloring slightly as he remembers the glowing terms in which he has described his friend. "Don't you—eh, don't you like him?"

"Oh, like him, I cannot answer that yet; but," laughing, "I certainly don't admire him."

And indeed, Mr. Pott's beauty is not of the sort to call forth raptures at first sight.

"I have seen many different shades of red in people's hair," says Molly, "but I have never seen it rosy until now. Is it dyed? It is the most curious thing I ever looked at."

As indeed it was. When introduced to poor Potts, when covering him with a first dispassionate glance, one thinks not of his pale gray orbs, his large, good-humoured mouth, his freckles, or his enormous nose, but only of his hair. Molly is struck by it at once.

"He is a right good fellow," says Luttrell, rather indignantly, being scarcely in the mood to laugh at Molly's sarcasms.

"He may be," is her calm reply; "but if I were he, rather than go through life with that complexion and that unhappy head I would commit suicide."

Then there is a little more music. Marcia plays brilliantly enough, but it is almost impossible to forget during her playing that she has had an excellent master. It is not genuine or from the heart. It is clever, but it is acquired, and falls very flatly after Miss Massereene's perfect singing, and no one in the room feels this more than Marcia herself.

Then Luttrell, who has a charming voice, sings for them something pathetic and reproachful, you may be sure, as it is meant for Molly's ears; and then the evening is at an end, and they all go to their own rooms.

What a haven of rest and security is one's own room! How instinctively in grief or joy one turns to it, to hide from prying eyes one's inmost thoughts, one's hopes and despairs!

To-night there are two sad hearts at Herst; Marcia's, perhaps, the saddest, for it is full of that most maddening, most intolerable of all pains, bitter jealousy.

For hours she sits by her casement, pondering on the cruelty of her fate, while the unsympathetic moon pours its white rays upon her.

"Already his love is dead," she murmurs, leaning naked arms upon the window-sill, and turning her lustrous eyes up to the skies above her. "Already. In two short months. And how have I fallen short! How have I lost him! By over-loving, perhaps. While she, who does not value it, has gained my all."

A little green escapes her, and she lets her dark head sink upon her outstretched arms. For there is something in Philip's eyes as they rest on Molly, something undefined, hardly formed, but surely there, that betrays to Marcia the secret feeling, of which he himself is scarcely yet aware.

One hardly knows how it its, but Molly with a glace, a gesture, three little words pointed by a smile from the liquid eyes, can draw him to her side. And when a man of his cold reserved nature truly loves, he sure is is a passion that will last him his life.

Tedcastle, too, is thoroughly unhappy to-night. His honest, unprying mind, made sharp by "love's conflict," has seen through Philip's infatuation, and over his last cigar before turning in (a cigar that to-night has somehow lost half its soothing properties) makes out with a shaking of the heart what it all means.

He thinks, too, yet upbraids himself for so thinking, that Miss Massereene must see that Philip Shadwell, heir to Herst and twenty thousand pounds a year, is a better catch than Teddy Luttrell, with only his great love for her, and a paltry six hundred pounds a year.

Is it not selfish of him to seek to keep her from what is so evidently to her advantage? Perhaps he ought to throw up his engagement, and, passing out of her life, leave her to reap the "goods the gods preserve."

In vain he tries to argue himself into this heroic frame of mind. The more he tries, the more obnoxious grows the idea. He cannot, he will not give her up.

"Faint heart," says Teddy, finging the remnant of his cigar with fierce determination into the grate, "never won fair lady; she is mine so far, the fairest darling that ever breathed, and, be it selfish or otherwise, keep her I will if I can."

But he sighs as he utters the word "can," and finds his couch, when at length he does seek it, by no means a bed of roses.

While Molly, the pretty cause of all this heart-burning, lies in slumber, soft and sweet, and as happy as can be, with her "red red" lips apart and smiling, her breathing pure and regular as a little child's, and all her nut-brown hair like a silken garment around her.

Cecil Stafford, walking leisurely up and down her apartment, is feeling half frightened, half-amused, at the news conveyed to her by Mr. Potts of her husband's arrival in England. Now at least after these three years she may meet him at any moment face to face.

Surely never was a story so odd, so strange as hers! A bride unknown; a wife whose face has never yet been seen!

"Well," thinks Cecil, as she seats herself, while her maid binds up her long fair hair, "no use troubling about it beforehand. What must be, must be.