(5 YEARS CUTTER TO JAMES CRAHAM) Has Commenced Business at

No. 6, Doheny Block In the same Shop as S. J. Melville. FINE TAILORING A SPECIALTY.

Gentlemen, I will make you a garment that shall equal those made by the best city houses, but at a much less cost.

A Pair of English Tweed Pants - \$4.00 A Fine Black Worsted Suit for - 28.60 A Pea Jacket made of all wool Blue Nap, (Indigo dye)

Note the Address.

No. 6, Doheny Block Lindsay, Dec. 24, 1885,-72-3mos

The Kural Post.

LINDSAY, FRIDAY, FEB. 26, 1886. FARM AND FIRESIDE.

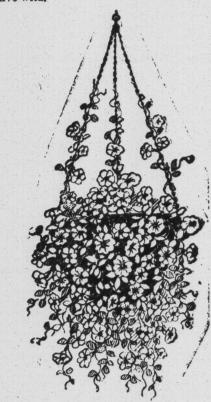
[CONDUCTED BY A PRACTICAL AGRICUL-TURIST.]

A Winter Hanging Basket.

Morning glories are used with striking effect to make winter hanging baskets. They will bloom plentifully in any sitting room in a south or east window. They must be protected from freezing in the cold nights. This can be done by having solid board shutters to put upon the window, outside or inside. If the weather is very cold, blankets or woolen cloths must be hung around the basket in addition. It is best to sprout the seeds separate in a shallow box in a sunny kitchen window. After that transplant them into the basket.

The new fashioned morning glories are much handsomer and more varied than the old ones. Several kinds planted together will make a bit of beauty that the home of a queen could not exceed. It will make a hovel look like a fairy palace. Here is one point we must never lose sight of: It is our duty to crowd as much beauty as possible into this life. Make the world prettier for your being in it. Wherever you can add a bit of brightness do it. Then you will be remembered like a sunbeam after you are

That woman, or man either, who is not touched by the soft beauty of flowers is a grumpy old slouch, who is not pleasant to



Our artist has made a very good representation of a morning glory hanging basket. There are various kinds that will do well, but one particular variety, the convolvulus mauritaniens, is the favorite. Its soft, dewy trumpets are blue.

Morning glory flowers in these winter hanging baskets are not so large as in summer, but they stay open all day. If you pinch back the vines they will grow more bushy, and the blossoms will cluster closer

Raising Turkeys.

In the last year or two turkeys have been more profitable than any other kind of poultry. There is a great knack in raising them. Sometimes the farm wife starts off with a fine flock of forty to fifty in the spring, but they bring up in the fall with perhaps one solitary turkey for the family Thanksgiving dinner. Then she vows in disgust that she will try to raise no more

Now, that is not the way. The right way is to look back carefully over the career of the unfortunate fowls and find out whether they or she made the mistake. In either case she should remedy it and try again. The best breed to raise is the bronze turkey, of which we give a picture. Mr. Crozier says, indeed, in "How the Farm Pays" that the bronze turkey is the only one worth bothering with. It is a cross of the wild tarkey with the common domestic black variety. Sometimes the bronzes are so large as to weigh over forty pounds.

The young ones are very delicate. Cars must be taken to shelter them tenderly in cold and wet weather. This is just what their own mothers, the old bird, will not do. A turkey has very little sense. The wild instincts of the species have not yet been thoroughly educated out of them. The hen will hide her nest away in spite of everyhing, unless vigilantly watched. She mus be followed up and spied upon until the nest



Some poultry raisers are accustomed to use chicken hens to hatch out the young turkeys and mother them. This is not well. They sit around the kitchen door in that case, and grow flavorless and stupid. The turkey mother takes them far and mear, ng over the farm, and destroying insects hurtful to the farmer's crops. Grass-hoppers and potato bestles are their natural food. Left to run with their turkey mother, they me-tly find their own food and their meat grows delicate and high flavored.

At first the old bird should be confined in

strength. Feed them on chopped onion tops, chopped clover, cracked corn and coarse oatmeal. When they are old enough to run at large they will mostly feed themselves till fattening time. Turkeys hatched in May will be ready for the Thanksgiving and Christmas market. Crozier says that corn meal and oatmeal scalded with hot sweet milk make the best fattening food.

The bronze turkeys, if fed regularly, will come home at night to roost, however far they roam in daytime. The southern and middle sections of the country are better adapted to rearing this branch of poultry than the extreme northern regions. One raiser of bronze turkeys declares it pays better to feed corn to them than to hogs. One gobbler will suffice for four or five hens,

but he should be changed every year. In-breeding is disastrous to this bird. In proportion to their cost, the bronzes pay better than any other stock raised on the farm. Turkeys that roam over the farm are less liable to disease than those that squat around the back door.

The prize turkey at the New York fanciers' show is a splendid bronze gobbler. Model Butter Making.

Among the English authorities on practical butter making, Miss Smithard has distinguished herself. She explains her methods in the show yards and delivers lectures on the subject. Above all she insists on strict cleanliness in every detail, remarking that neither a first-class quality nor a long-keeping article can be obtained unless this rule be rigidly adhered to. She attributes, in a large measure, the lack of keeping qualities in English butter to the failure of thorough cleanliness. All buttermilk utensils, after use, should have three washings; first, well rinsed with cold water; second, thoroughly scalded with boiling water; third, washed again with cold water. These washings are necessary from the fact that small quantities of acid from the buttermilk become lodged in the minute depressions of the utensils. A very small quantity of acid might set up fermentation in a large quantity of milk or cream. All the other utensils should first be scalded and then thoroughly washed with cold water. If this were done immediately after use, and the utensils remained unused for some time, then this washing should be repeated just before use. In further enforcing her methods of cleanliness, she urged that the human hand should not touch the butter in any of the stages of manufacture. There was always a minute perspiration exuding from the cleanest hands, which injuriously affected the butter. Wooden utensils now being procurable, there was now no excuse for using the hands. The churning should be commenced slowly, and the churn should be well ventilated. If there were not ample means for the air to escape, the buttering process would be hindered, if not prevented. The cream should be put into the churn, as a rule, at from 58 deg. to 59 deg., and a thermometer should be used. If the cream did not show this temperature, she filled a tin cylinder with hot or cold water and stirred it in the cream until the desired temperature was obtained. She repudiated the use of salt, but as this drug was required to please some people's tastes, she used brine in preference to dry salt, made by mixing one pound of fine salt with a gallon of water, adding this liquid to the butter before removal from the churn,

butter with cold water. Referring to the Normandy or unsalted butter, she said it had driven the very finest English butter out of the English markets owing to its good keeping qualities, it being as pure and fresh from the dealers as from the churn.

just after thoroughly washing the granular

She stopped churning when the butter globules were about the size of a pin's head. She then drained off all the buttermilk from a tap in the churn, allowing it to run through fine muslin in order to catch the escaping particles of butter, which she put possible drop of buttermilk before beginning to wash with cold water. She washed four times in cold water, and even a fifth time if the water did not run from the butter in a perfectly clear state. The butter should be thus washed immediately after buttermilk is drawn. The different washings should neither be hurried nor delayed. The temperature of the water should be about the same as the churning temperature. She worked the butter as little as possible in order to prevent it from becoming greasy. During and after working, the butter should be gradually reduced to the temperature at which it should afterwards be kept, say about 45 degs. when it became quite firm.

Last spring there was considerable trouble caused by seed potatoes not sprouting. The Late Rose was one against which this charge was especially brought. The fact is that potatoes run out, and new varieties must be started every few years. There are symptoms that even the favorite Early Rose is beginning to run out in some localities. For these places the Early Ohio, Early Sunrise and Lee's Favorite are to be recommended instead. They are all very early. Try them if the Early Rose fails with you.

It would be a good plan for our farmers to experiment a little with raising their own new varieties of potato. They have only to plant the contents of one of the seed balls found upon a potato vine. It will produce a large number of tiny tubers. Select the largest of these and plant them next year. You can tell the second year of the tubers what the result is going to be. You may thus happen to produce a very fine potato. The tubers are not at all apt to be like those of the parent plant, which makes the experiment more interesting. Try it. Not much time will be required, and it will be something the boys and girls will especially enjoy

Farm Stock This Month. The 14th of February is said to be the stock feeder's midwinter, and so, in fact, it is, very nearly. The last part of the winter is, however, really more trying to live stock than the first, and they need more careful feeding and better protection against changes. Contrary to former practice, young cows are nowadays quite frequently milked nearly up to calving. With old cows it makes little difference; but great milkers, especially great butter cows, are in danger of having milk fever, and it is thought that there is less danger if the flow of milk does not cease. Cow stables should be warm; sheep pens, on the contrary, must be airy. As ewes approach yeaning, increase their rations of roots, separate them in small pens from the flock, and take care that the early lambs do not get fatally chilled. It is well to cut the straw used for litter into foot lengths. Breeding sows need close, warm pens, with plenty of litter and good feed, in which cooked vegetables, potatoes, pump-kins, turnips and raw apples may well be mixed. Horses need care to prevent colds when used on the road.—Am. Agriculturist,

We have been pasturing land a number of years and we find we cannot have a perpetual pasture any more than we can have perpetual motion. Pasture as well as all other vegetation must rest at least four months in the year, and more if we put on more than one cow to an acre and a half. If we let our pasture be eaten short it will die when hot weather and drouth set in. If when hot weather and drouth set in. If sheep are on such a pasture they will paw the roots of the grass out of the ground to satisfy hunger, and cattle and sheep will get restless and make paths through the pasture. When it rains hard the water will run down these paths and make weakes, and is takes some work and years of time to get such a pasture in good condition again. And

any fat sheep for sale, and we don't have much milk either. Such stock is more spt to take diseases than fat ones. And another thing is to be remembered: Cattle don't do any good in the same pasture with sheep. The grass where sheep run is very distasteful to eattle. It ruins ground to let cattle tramp over it much in the winter, when the ground is soft. It will not produce well again for some years. We take our cattle off the pasture in the fall in time for the grass to grow a little before the winter sets in, so there will be an aftermath to protect the young grass. In early spring don't turn the cattle on until the grass gets a good start. Then you will have a good pasture all summer. Mrs. J. W. A. NEW RICHMOND, O.

Nut-Bearing Trees Again. [American Cultivator.] Nut-bearing trees can be made to live as

easily as the apple or peach.

Take butternut, black walnut, and shagbark hickory; plant in the fall, in nursery rows. Let them grow one year, or rather when one year old take a sharp butcher's knife or bread knife, go through will then fill up with fibrous roots. Or wait roots, letting them grow until three or four years old; then plant in orchard rows. Under such treatment there is no more trouble in making them live than there is with apple

A few years since I planted out thirtyfive chestnuts, four years old, not one of which died. I have fifty-five black walnuts. mostly bearing, which have been set out twelve years. The nut-bearing trees taken from the forest are difficult to make live. I have selected a large number of trees in years gone by, dug down and cut their tap roots, letting them stand one year and then removing them to the orchard. I had no trouble in making these live. To propagate the shagbark hickory is the

most difficult task I have had. The tap root should be cut the first year, and it should be set in orchard rows at two years old, or in no case later than three years old. Those who are willing to follow these instructions will have no trouble to raise nut-bearing

Chloride of lime, placed in their holes and run ways, will drive rats from the premises, the odor being offensive to them. Caustic potash placed in their run ways, it is also claimed, will drive them away; it sticks to their feet, eating into the flesh; they lick the itching places, getting it into their mouths, which makes it still more uncomfortable. Both are cheap and can be got at any drug store. A barrel trap has been successfully used.

Things to Do and to Know. Vegetables, of all farm produce, hold their prices best this year in the New York mar-

52,208 barrels of apples have been shipped from Boston to England.

We have wept and prayed and begged and protested, done everything but indulge in profanity, yet the infernal Bohemian oats swindle is still gathering in its victims. Corn cobs dipped in coal tar and placed

A stable of one of the street railway companies in New York holds 2,400 horses. Each

horse receives about eight pounds of hay a day, which is chopped up fine by cutters run by an eighty-horse power engine.

ing like it was ever known before. The old laborious method of planting celery in trenches is now altogether discarded. It is set simply at the surface of the ground, The White Plume is a selfblanching variety, and does not need even

Something to the Advantage of Farmers. two years without taking account of stock at regular intervals and balancing incomes and outgoings, to see whether he is not losing

It is just as important for the farmer to do likewise. It becomes especially vital since the conditions of successful farming become more difficult every year. January is the dull month of the year. Go back now over your work for 1885. Take every crep, field by field, count up how much it cost you and what you got for it. If you have not cleared a fair per cent. on it, then some-thing is wrong. Perhaps it was low prices received for it, perhaps you paid out too much money to raise it perhaps the crop was so poor, owing to lack of manuring or other bad cultivation, that it did not yield well. Whatever the causes, remedy it another year. Do the same for your live stock. Count up how much it cost to raise that steer you sold in December. Did the price you got for him return fair business per cent, on his cost? Run through the same for sheep, pigs, horses, cows, mules and chickens. How much richer or poorer are you than you were last year? If poorer, how much of it is due to your own carelessness or bad

reminds you of it, and then drop it. Do the same every year as long as you live. So

Next thing, keep a journal. We know of families where the wife or daughters make the entries in the journal day by day, and at the end of the year the book is as entertaining as a novel to read back over. Set down regularly the days on which you began plowing such a field, when you sold a load of hay or contracted for your tobacco crop. Make a note when the new calves. colts or lambs may be looked for. If one of the animals is taken sick set down its disease, its symptoms, and how you doctored it. If you hear any farm or housekeeping hints that will be useful write them in your journal. Note the date when you plant each kind of seed and when it comes up. Make a regular weather record, too. It will be of me to you. No farmer on our list is without a good thermometer, we hope. It can be

put to a variety of purposes.

In brief, make a record of all imports events on the farm and in the household. Be particular as to dates. Be businesslike

The following list comprises all the articles absolutely required to handle cream from milk of 50 cows for butter making.

stand, \$160. For 100 cows milk an engine and bolier would be necessary and additional setting cans, and would cost, in addition to the fifty cows outfit, in the neighborhood of \$200.

A SOMEWHAT UNIQUE INDUSTRY.

The Process of Catching and Canning the Hard-Shell Crab.

[Staunton (Va.) Spectator.] On the south bank of Hampton river nearly opposite Gen. Armstrong's school, Mr. McMenamin put in piles to support his factory, over 150 feet long, forty to seventy wide, and just high enough to escape inconvenience from high tide. Hampton, at the be-ginning of the war, deserted by the whites, was at once crowded with the contraband. It is their paradise now. It is just the kind of labor he desired, always abundant, reliable and cheap.

Providing a small tug and dozens of the canoes or pugs, holding, say, 100 bushels of crabs or less, the ordinary small cord, smaller than a bed-cord, with short lines of a foot, at close intervals, looped to it, 600 or 700 feet long, anchored at both ends, one marked with a buoy and baited at intervals with tripe, he was ready for the catch. The tug starts out about 2 in the morning with his squadron of pugs, and they drop off at the lines, reaching, say, for miles around through the mouth of the river, the Point and contiguous waters.

Each pug, with four persons, one to row, the others taking up the first end of the line, dexterously slips under the crabs as they near the surface a small hand-net, holding on most tenaciously, as they do until out of the water, drop into it, and are speedily shoveled into the boat. As it is relieved of its toothsome treasure it falls back, and is ready for repeating this process next morning, some rebaiting with tripe being attended to. When the lines are gone over the tugs return, gathering in his convoys at every step. Moored around the factory, with their squirming loads, the earliest return possible to the factory is desired, so that the great steam chest at the end of the factory in the water may at once receive, say 1,000 bushels at once shoveled in.

Here, thoroughly cooked, they are distributed to the phalanx of colored "biddies," in their white turbans and white sleeves, each with a yellow porcelain bowl, holding, say two gallons. Round tables in rows, with a hole of a foot in the center, under which halfbarrels are placed, into which the refuse is swept, are provided. Eight stand around, armed with a small knife or fork. As soon as the steamed mass is cooled, by the pipe carrying cool water which is run over it, work begins. The process is one requiring skill and dexterity. Near the center of the room, inside of a railing. a stern and consequential copper-colored dame, who in countenance and manner would have charmed a Caligula or Nero, presides at a pair of scales. The meat is conveyed into a separate apartment, where the one and two-pound cans are filled. The day before our visit 2,000 two-pound cans were filled.

The sealing the little circular top, with a gyrating soldering-iron, in the hands of the expert, was very interrest-Yet it was more so to see a crane, ing. like hoisting a block of stone of tons in weight, lifting tons of cans into the steam-chest for the second cooking. Then to see them lifted out and put in a big hogshead, and cold water from the spout rapidly poured over them to cool, as by a few moments too long exposure they would scorch. The putting on the handsome labels, packing, etc., is next, it is always served in the pretty shells this popular crustacean always carries, until he gets too big for his breeches, puts on airs, and wants to grow, then he manages by the tallest sort of wriggling to creep out, and is longer or shorter en dishabille. and is then the soft crab. But, we were going on to say, the shell is very carefully cleaned dried and boxed, and so many boxes of shells go with so many boxes of cans, and the grocer sends with his sales as many as his customer wants gratuit-

[Brooklyn Union.]

When distant objects stand out very clear in the atmosphere a storm is near. If there isn't any clouds in the sky it may mean more of a storm than it the clouds are plentiful. When the stars are numerous and bright that's a sign of bad weather before long. If you see shafts of red in the east just before the sun rises there s going to be wind soon, perhaps the next day. When the swallows fly high it is clear weather: if they fly low look out for rain. If pigeons hang around the coop it means rain; if they fly away and fly a great deal the weather will be dry for at least a day or two. Of course, I mean well-fed pigeons. A starved bird will look for something to eat, rain or no rain.

If a male cat stays in the house of his own accord at night look out for a storm in less than twenty-four hours. If a she cat washes her face before breakfast it's a sign of rain. The average dog will come in under shelter six hours before rain, no matter how clear the sky is. If the panes of glass in your windows are cool when the weather is warm rain is near. No matter how warm you may be in the city on a summer's day if you can breathe freely the weather will continue clear; if you feel as if you needed air, or as if choking, you can be sure of rain in a short while.

[Chicago Tribune.]

A Hungarian statistician has been studying the effect of comfort on longevity. His tables show that the richest people have an average life of 52 years, the middling 46, and the poor only 41. A well-to-do man is as liable to infectious diseases as a pauper, while diphtheria, croup, whooping cough and scarlet fever are more prevalent among the rich. Consumption and pneumonia claim the poor, who are comparatively free from brain fever. Cellar-dwellers are far more subject to disease than those who live above ground, except in diphtheria and scarlet fever; nor do these diseases seem greatly advanced by overcrowding in tenements.

[New York Mail and Express.] Taste has its laws, fixed as the proportions of a statue. Tones and colors that do not harmonize, after awhile de-

stroy the optic nerve; discordant sounds rasp the brain to frenzy. There is reason in serving certain dishes together, the stimulating with the plain, the right acid with rich meats, and the best dessert to follow these for relish and digestion. Whoever does not study these things, and continues to shovel such food together as comes handy, without regard to fitness, will find it tends to the overthrow of the stomach at last.

ARTISTIC WORKERS IN WAX.

A Man Who Brings Famous People Back to Life-A Peep at His Den.

[Chicago Herald.]

In a dingy little back room on the top floor of a Randolph street building is a curious den that is generally kept locked.

A glimpse through the half open door showed a startling array of dismembered legs and arms, of severed feet and hands, with an occasional trunk-less head leering with wide open eyes at the interloper. It is the lair of a wellknown maker of the wax statuary for museums, and is a curious studio. Upor the work table are scattered pieces of human bodies done in wax, plaster casts, paper molds and the icy glare of an occasional glass eye sends a chill down the spinal column of a sensitive spectator. The making of wax statuary is a comparatively new industry in this country, and there are but few artists in that line here. To make a wax figure a model is first made of potters' clay and after it has been completed a plaster of paris cast is taken, into which the melted wax is poured, completely filling the cast. The wax next to the cast hardens first, and then the center mass is poured off leaving the waxwork a hollow shell. The cast has to be filled up with the wax in order to prevent cracks or creases on the surface. After the figure has become cool it is carefully smoothed off and touched up by the artist, his tools being very light and delicate wooden scrapers a little knife made of a small clock spring."
"Are wax wax figures expensive?" the

anxious inquirer asked of the artist. "Fairly so," was the response. firm will not make a figure of any kind for less than \$200. The wax is the purest beeswax, and costs 60 cents a pound. In making a life-size head I use about eighteen pounds of wax; that is, I have to melt up about that much, but of course there is a good deal can be poured back from the cast. It took 180 pounds to make that figure of the Grace, and such a work would cost \$500. Most of the wax heads and busts in hairdressers' windows turn yellow with age. That's because the figure is finished and then colored; I mix my colors in the wax when I melt it, and time never changes its appear-"How do you fix up the hair?" again

propounded the interrogator. "If the hair is to be very heavy I use a wig. if not I put it in with a needle while the wax is still hot. Glass eyes are easily supplied and it is remarkable what a wonderful resemblance to life we can produce."

It is an interesting sight to watch the artist at work on the head of some famous man. Before him stands a photograph of his subject. With magnifying glass in hand he pores over each feature, working at the plastic clay all the time. Under his magic touch the clay grows into a perfect likeness of its prototype, until every feature stands boldly out. The making of the model is the hardest part of the work. To complete the model of any prominent person requires from four to six days, with two sittings of two or three hours each day; after that the work can be finished in short order. The bodies of most of the large figures, where clothing or drapery is to be used, are made of heavy paper molds. making them much lighter than wax and at the same time much more durable.

Fumigating" Modern Antique Furniture [New York Sun.]

"I would like to show you some antique furniture," said a chipper cerk to a reporter as he pointed to an old-fashioned bedstead with four square posts and four rails with pegs in them around which the bed rope was to be passed. Near by was a carved mantel and a chest of dra All were made of oak, and were dark and time stained enough to be 300 years old.
"They are beautiful," said the clerk, "but they are not old, as they seem to be We got them from the factory to-day. We sell them for what they are: if the buyer tells his friends that his greatgrandfather brought them over in the Maytlower, it is none of our business. "They are stained then?" said the re-

porter. "Not exactly. There are a number of good stains and polishes, but the trouble with them all is that they roughen the surface and make it fuzzy. These things are simply fumigated. We put the furniture in a small, air-tight room, and put a platter under it. Then we pour a pint of strong ammonia into the platter, and go out and shut the door. The ammonia must not touch the wood. but the gas from it rises and penetrates the pores. The furniture and the chemical action be tween it and the tannic acid in the wood does the business. The wood is colored so deep that a shaving removed shows the same ancient color below. It is a legitimate way of beautifying furniture as long as the customer is not deceived in regard to it."

> The Peel-Kicker. [Chicago News.]

He is a philanthropist in a small way, and he imagines he is the only man in the city who has sense enough to kick fruitrinds off the sidewalks. However, there are about 2,500 other men in the city who are on the same "lay," and each thinks himself the only one engaged in philanthropic work.

It really is a habit, and it develops into a form of insanity. Why, I have seen old confirmed victims to the habit demurely following men who were throwing peels on the sidewalk just to enjoy the pleasure of kicking them into the street. Women do most of the throwing on and men do all the kicking off. The brigade is not composed of men who have fallen on banana peels themselves. Men who have experienced that acute sensation do not kick peels off the sidewalk: they dodge them and want to see some one else kick a hole in the air after treading on a rind.

> California's Volcanic Eruption. [Chicago Harald.]

The most recent volcanic eruption in the inited States was that which half filled Feather lake, northern California, in or about the year 1850. This locality has lately been visited by the eminent plutonist, C. E. Dutton, who says that the lava sheet poured out was over 100 feet thick, and covers a space about 1x34 miles in extent, in the center of which a cinder cone 600 feet high covers the rent. The lava sheet is rough and jagged in the extreme, he says, but shows as yet no trace of weathering. For a space of 400 to 500 yards from the cone the trees were all

To Keep Postage Stamps. [Chicago Times.]

To keep pestage stamps in the pocket or memorandum-book without sticking, a New Orleans postoffice clerk advises people to rub the mucilagenous side on the hair two or three times. The oil of the hair prevents the stamps from stick-

[Exchange.]

It is believed that the 'deepest water on the globe has been found in the Pacific ocean. In the latitude 11 degrees 24 minutes north, longitude 143 degrees 16 minutes east, English scientific explorers dropped the sounding line 4,575 fathoms, about five and one-fifth miles. The American steamer Tuscarora sounded 4,600 fathoms east of Japan. W. Howe.

TO WHOM IT MAY CONCERN.

PAY UPI

All parties who have received statements of their accounts are notified to settle same at earliest possible convenience.

Money is scarce at this season of the year, and all should square up promptly.

Thanking my numerous customers for their past favors, and hoping to merit a continuance of the same, which will receive my best attention.

W. HOWE.

Lindsay, Jan. 12th, 1886.-75. Wm. Foley.

HARDWARE

WILLIAM FOLEY, >

(J. Wetherup's Old Stand.)

SUPPLIES FOR FARMERS PAINTING. CARPENTERS BUILDING AND ALL:

Mixed Paints Ready For Use.

ALL KINDS COAL AND WOOD DELIV-ERED PROMPTLY AT LOWEST · PRICES, FOR CASH.

WM. FOLEY. Lindsay Sept. 8,1885.—57·tf.

E. Gregory. ESTABLISHED 24 YEARS.

Edmund Gregory CHEMIST and DRUGGIST.

Dye Stuffs, all kinds. Package Dyes the best.

Corks for Preserve Jars, All Sizes. Vegetine for Debility. Rheumatine for Rheuma-

tism. Eno's Fruit Salt, a Pleasant Purgative.

Corner Kent and William Streets.

Miscellaneous. MENTION THE POST.—Parties reading advertisements in this paper and answering them, or making purchases, will confer a favor by mentioning THE Post.

TO THOMAS AND ANN GAINOR. or their Heirs.—There is a legacy here for you from the estate of MARIAM BROWN. Full particulars can be given by addressing A. L. WALTERS, Cairo, Greene Co., N. Y. A. L. WALTERS, Cairo Nov. 16, 1885.—67-6mos-pd.

THOROUGHBRED DURHAM CAT-TLE FOR SALE.—One bull, two years old, red rean; one bull, one year old, red; one cow, aged. All registered in the new herd book. URIEL CANN, Little Britain P. O. Pab 0th 1886 -70.3nd

Farms for Sale or to Rent. DARM FOR SALE IN FENELON.-Lot 28, con. 2, in the township of Fenelon, consisting of 100 acres. If not sold before the middle of March will be rented to a careful tenant. Enquire of EDMUND GREGORY, Lindsav. Lindsay, Jan. 26, 1885,—77-tf.

NARM FOR SALE .- Lot number 11, Takin FUR SALE.—Lot number 11, in the 5th con., Bexley, containing 200 acres, about 120 acres cleared, the balance chiefly standing timber. Soil good. Would make a good grain and stock farm. This valuable farm, the property of the Rev. Robt. Jehnston, will be soid at a bargain and on easy terms of payment. For particulars apply to GEO. STAPLES, Bexley, or to R. J. McLAUCHLAN, at John McSweyn's Office. Lindaw. Nov 12 1883 - 27 **

Sweyn's Office, Lindsay. Nov. 18, 1885.—67-tf.

of the WEST HALF OF LOT No. 21. in the 10th CONCESSION OF THE TOWNSHIP OF OPS, in the County of Victoria, containing 100 acres more or less, of which about 65 acres are cleared and under cultivation. The balance is easy to clear. The property is situate about four miles from Lindsay, on a good road. Seil. 2ay, in a good state of cultivation. Well watered by living stream of good water and good well. Terms, easy. Apply to OLEARY & OLEARY, Barristers, or PATRICK McCABE, at Daly House, Lindsay, Lindsay, June 17th, 1885.—45-tf. LARM FOR SALE .- Being composed

For Sale or to Let.

TO RENT.—That commodious house and premises on the corner of Cambridge and Melbourne-sts, Lindsay. Apply to JOHN BARNARD. Lindsay, Dec. 22, 1885.--72-tf. HOUSE TO LET ON ALBERT-ST.—
West of Durham; brick veneered; eight
rooms: hard and soft water. Possession imrooms; hard and soft water. Possession immediately. Apply to R. CHAMBERS, Marble Works, Lindsay.—Feb. 3, 1886.—78-tf.

DESIRABLE BUILDING LOTS IN LINDSAY FOR SALE.—Being Park Lot No. 20, East Ward, 14 acres, well fenced; frame house, 5 rooms and summer kitchen; good well. Four Good Building Lots, on Melborne-st., South Ward, east of Lindsay-st., one-qr. acre each, in one block. On one of the lots is a frame house, ten rooms, kitchen, woodshed, stable, wells, cistern, etc.

Also 50 acres of land in township of Otona bee, within three miles of Peterboro. All cleared, well fenced and cultivated. Will be sold cheap for cash, or on easy time. For further particulars apply to J. W. DIAMENT, Lindsay. Nov. 26, 1884.—16-tf.

Lindsay. Nev. 26, 1884.—16-tf.

TOR SALE.—That desirable property is situated on lot number 10, south of Pottinger-st., Lindsay. The house is brick veneered, one and a half storey, fine large parlor and parlor bedrooms and study up-stairs. Fine high ceilings and well-finished, also an excellent cellar, first-class well and cistern, good stable, wood-shed, and closets,—the whole in good repair. The garden is supplied with choice fruit trees, also a large quantity of currants, red, white, and black; gooseberries strawberries and rhubarb in abundance. This is one of the cleanest, healthiest, and most pleasant situations in town, being beautifully situated on the west bank of the river. Will be sold on easy terms of payment. Only small payment required down. Or will be exchanged for a few acres of good land conveniently situated. For terms apply to JOHN PEARCIR, on the premises, or to But 28, Lindsay. Also other louses and lots will be sold on easy terms of payment. Lindsay, Sept, 17, 1885.—58-46.

J. G. Edwards.

BUY THE BEST

The Maple Leaf Lance-Tooth CROSS-CUT SAW

Axes in great Variety.

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Is the Best. Take no other

Best Second-growth hickory, hand-made Axe Handles and all kinds of Hardware

Lowest Prices J. G. EDWARDS Sign of the Anvil Lindsay, Feb. 18, 1886.—80.

Anderson & Nugent.

BUY YOUR

S FURNITURE

ANDERSON & NUGENT'S. KENT-ST., LINDSAY.

Lindsay, Oct. 8th, 1885.-61. Miscellaneous.

PATENTS

DUNN'S BAKING THE COOK'S BEST FRIEND

ANDERSON & NUGENT,

UNDERTAKERS, Residence (Mr. Nugent), South end Fee's Terrace, Cambridge-st.

Lindsay, Sept. 8, 1885.-57.

FOR SALE ONLY BY CHAS. BRITTON, DRUCCIST. THE BEST THING OUT! Chas. Brittons' CONDITION POWDERS

FOR HORSES AND CATTLE.

This powder is highly recommended for producing a fine smooth skin and bringing Porse and cattle into general good condition. It acts by combining three all important requisites-Purifying the Blood. Increasing the Appetite,

Consequently affording the greatest possible benefit from a given quantity of food in the shortest time. TRY A PACKAGE. Lindsay. May 13, 1885.-40-eow.

THE LIVERPOOL AND LONDON AND GLOBE INSURANCE COMPANY

FIRE AND LIFE.

The Largest Fire Insurance Company at the World. Capital \$10,000,000 Accumulated Funds 30,500,000 Invested in Canada. 900:000
Rates and premiums as low as any other spectable company. The settlement of lose prompt and liberal. The resources and staniis of this company afford those insured in it perfect security against less

fect security against loss. LIFE DEPARTMENT Assurance effected with or without profits moderate rates. Four fifths of profits given a policy holders. For particulars or rates apply to Agent for Lindsay and Co. Victoria.



WHITE PINE BALSAN

Coughs, Colds, Hoarseness, Asthma, Bror chitis, Croup, Whooping Cough, Etc.

NOTICE TO MEMBERS

MERCHANTS' PROTECTIVE AND COLLECTING ASSOCIATION OF GANAD

As sufficient time has been given to all parties indebted to our members since they were notified to pay up, and still some have negleted or refused to pay, we now request that each office, Hamilton, the names of all such parties for publication, as per the notice which he been sent to each debter. All persons that our members take notice that your names will appear as delinquents unless an immediate settlement is made. Yours,

the rows and cut off all the tap roots. They until two years old and then cut off the tap

How to Get Rid of Rata

For six weeks of November and December

among squash vines have again proved unquestionably beneficial in preventing any injury from the squash vine borer (melittia

In Iowa they are experimenting with peaches from northern China. The plucky who have eaten this food know of fruit will certainly have its reward. Noth-

banking up. Of course, at the beginning of every year it is the proper thing to urge farmers to look over their accounts and make an inventory of receipts and expenditures, etc. But we wish them this January to take the matter seriously in hand. A merchant or other business man could not continue in trade

Cast up accounts in this way, and you will know exactly where you stand. So, another year, you will be able to avoid the mistakes made in 1885. Don't thus take account of stock one January, because this

shall you prosper.

and systematic in all you do. Don't be a slouch,

One 100 gallon cream vat; one 60 gallon churn; one butter-worker; one dairy scale; two dairy pails; two dairy thermometers; one cream tester; one strainer; 50 setting

Wilkie Collins, who is in a precessious state of health, is said to be addicted to merphine.

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