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COUGHS AND COLDS
ASK FOR
Perrin's Pine Tar Cordial
Take no other. There is none just as good. Manufactured only by
S. PERRIN, Druggist
Next Door to Gough's, Lindsay

IT WILL PAY
you if you intend building this season to consult me before making contracts. I have an up-to-date planing mill, and can supply everything that is needed for housebuilding at the very lowest prices. The best workmen, the finest lumber, and satisfaction guaranteed in every case. Enlarged premises, and new machinery just added. All orders turned out promptly.
The Lindsay Planing Factory.
GEORGE INGLE

R. BRYANS & CO.
Wholesale and Retail Dealers in
Lumber, Rough and Dressed; All kinds of Shingles of all Classes; Lath, Lime, Tin and Cement.

FRESH MINED COAL—Coming direct from Mines weekly.
Grate, Egg, Stove, Fuel.
Zest Dry, Hard and Soft Wood. Select Steam Coal. Blacksmith Coal a Specialty. Headquarters for Hardwood, Charcoal. We lead in low prices to cash customers.
R. BRYANS & CO.,
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Games Games!
I have a large assortment of Games that I am clearing out at very low prices. This is a good chance for you to get in-door amusements
RIGG'S STORE
LINDSAY

NEW SPRING GOODS
Just to Hand.
Suits Made to Order
At a price that should make a factory-clad man feel ashamed of his clothes.
\$12.50, \$14.00, \$16.00
are our prices for your choice of goods. Styles of all-wool cloth selected from the latest patterns of this spring's goods. Fit, Finish and Fabric guaranteed. They are lined with the best of Trimmings. All in need of a Spring Suit will find it to their interest to call and see these goods, as this special offer is only open until the 15th of March.
CHAMPION & CO.
155 BLOCK

TO A VERY OLD SWEETHEART
How oft amid the sons of men
A loon ye'll find just now and then.
Who sometimes scribbling with his pen,
And sometimes humming hummin'
About the joys he disna' ken
O' lovely woman!

Not so my fate, who now describes
Nor Jennie's lips nor Katie's signs,
Nor marks the place where Mary lies,
Nor one nor other;
But the bent form and falling eyes
O' my ain mother.

Alas for me, I cannot say
I saw thy form in early day;
When I was young thy head was gray.
A Tyne-side peasant,
Yet of the forms that blessed my day
None half so pleasant.

When first amid this weary life,
A simple peasant's frugal wife
Thou tookest thy share in that dark strife,
Nor' plain did utter.
What time doted the staff of life,
Plain bread and butter.

How oft hast thou in the old land
Mingled with thy little band
Dispensing with impartial hand
The bits o' bacon,
And at their head contented stand
And dry bread taken.

Because I left thy aged form
Think not my love was the less warm,
Nor deem my little backwood's farm
A silly notion.
'Twas for my lads I braved the storm
And crossed the ocean.

Hast thou forgot one who did roam
From Harperley's most pleasant dome;
She left her father's boatous home,
Because unto her love said—"Come
To Tyne-side waters."

Nor mourn thy boy in this dark place,
Wandering into weary ways
With many dim and few bright rays
In which to prattle,
As fallen in his manhood days
Amidst the battle.

Be sure when my poor race is run,
I see no more the pleasant sun
And all that I say will be done"
Death shall not smother
My love for thee, thou absent one,
My "cannie" mother.

THOMAS C. ROBSON.
Minden, Ont., 14 Feb., 1899.
NEWS OF THE WEEK
A new kind of a stove polish, purchased from a peddler by Mr. Archer of Janet, Toronto Junction, was left upon the stove after it had been polished and a fire lit. The bottle of polish exploded and flew over their infant child, burning it to such an extent that it died Tuesday afternoon.

A BRUTAL EMPLOYER
A shocking case was presented before Judge McCurry at Parry Sound on Friday. It was a charge of cruelty to an orphan boy who lived with a family named Stacey, near Sandridge. Freddy Stacey, the boy, about 12 years of age, lived with his uncle, John Stacey, on a farm, and was made to do work around the place. The evidence revealed the fact that the boy was starved almost to the point of death. He became literally a living skeleton. Gangrene had set in in his fingers and toes, from the effects of which he will suffer for life, having lost some of his toes at the first joint. When Dr. Carmichael of Sandridge was finally called in he found the boy unconscious, and in a dreadfully emaciated condition. No other restorative than food was administered, and by good treatment and a liberal diet during the last month the boy is fully restored, except from the effects of the gangrenous sores, which still affect his hands and feet. The lad stated that he got nothing else to eat than one or two potatoes and a small morsel of bread. At one time he fed on raw peas, oats and chop stuff that he got from the barn, and sometimes raw turnips. For a time he managed to steal eggs from the fowl house. He ran away once, but was brought back. The case is certainly one which for utter heartlessness is hard to parallel. Stacey was sentenced to six months' imprisonment and his wife was made to enter into a bond of two hundred dollars to appear later on for sentence, presumably to be given when her husband is liberated.

THE COW-BELLS.
Not because of their own music
As they tinkle down the lane,
But from memories interwoven
Would I hear the bells again,
With their jingle, jangle, jangle,
As up from woodland tangle
Bess and Nell come home.

PEBBLES THAT GIVE LIGHT.
Queer Stones in California Ditches Which Emit Quite a Brilliant Blaze.
An Italian working in irrigation ditches on a ranch near Stockton, Cal., has made what promises to be a wonderful discovery.

A SWEETLY SOLEMN COURTSHIP.
An extraordinary book indeed is the autobiography of Charles H. Spurgeon, the noted Baptist preacher of London. He is particularly illuminated in this book by Mrs. Spurgeon's contribution, in which she describes quite fully their courtship and marriage. The preacher was barely 21 years old when he began to court his wife, and oddly it happened at the opening of the Crystal Palace of that year—he had already given her a copy of the Pilgrim's Progress.

How to Climb Stairs.
A physician, who declares that but very few people know how to walk upstairs properly, gives these instructions: Usually a person will tread on the ball of his foot in taking each step. This is very tiresome and wearing on the muscles, as it throws the entire suspended weight of the body on the muscles of the legs and feet. You should, in walking or climbing stairs, seek for the most equal distribution of the body's weight possible. In walking upstairs your feet should be placed squarely down on the step, heel and all, and then the work should be performed slowly and deliberately. In this way there is no strain upon any particular muscle, but each one is doing its duty in a natural manner. The man who goes upstairs with a springy gait may be sure is no philosopher, or at least his reasoning has not been directed to that subject. The doctor might have gone a little farther in the same line, and protested against the habit which many persons have of bending over half double when they ascend a flight of stairs. In the description of the kind, when the heart is naturally excited to more rapid action, it is desirable that the lungs should have full play. But the crouching position interferes with their action, the blood is imperfectly aerated and there is trouble right away. Give the lungs a chance to do their work everywhere and at all times.—Good Housekeeping.

No Drunkard Can Marry.
In Waldeck, a little German principality, a decree has been proclaimed that a license to marry will not be granted to any individual who has been in the habit of getting drunk. If anyone who has been a drunkard applies for such a license he must produce sufficient proof of reformation to warrant his receiving it.

THE BUFFALO ALL STEEL DISC HARROW
This is the only Disc Harrow made or sold in Canada, having independent, adjustable spring pressure upon the inner ends of the gang discs, allowing any amount of pressure to be thrown upon the inner ends of the gangs, by the foot of the operator. By this means a perfectly flexible action is secured and the ground can be worked to a uniform depth. Examine this machine carefully and compare with others.

THE BEST DRILL MADE
The Hoosier Needs No Introduction. Over 40,000 Drills and Seeders of various sizes are in use in Canada. The only Drill that has a hoe in all kinds of soil, while team is in motion. Some also carry a scale; saves seed and saves time. We also manufacture Banders, Reapers, Mowers, Rakes, Cultivators and Plows, as good as any. Send for illustrated catalogue.

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MEN'S WATCHES
—Gold, Gold Filled, —Silver and Nickel.
LADIES' WATCHES
—Gold, Gold Filled, —Silver, Gun Metal.
BOYS' WATCHES
Right pocket size and made to stand rough usage.
GIRLS' WATCHES
Tiny affairs, Plain or Fancy, low-priced or costly.
Every Watch is Thoroughly Guaranteed in Every Particular.

BRITTON BROS., OPTICIANS, LINDSAY'S BUILDING JEWELERS

What the government had fully required under existing conditions, and did not believe there was any chance of starvation. It was a large supply of food from the colonies might be received. If anything in the nature of protection were necessary to obtain this effect he feared that it was not likely to be fulfilled. Mr. Ritchie pointed out that almost 50 percent of the United States grain exports entered England, and that consequently United States would not stand to have grain declared contraband of war by the enemies of the United States. Mr. Ritchie dismissed the bounty on grain, and marine insurance ideas very curtly. He said as long as the British navy was strong enough to protect the trade routes and prevent a blockade, there was no danger of starvation.

Now, during winter, is the time to get plan to make both ends meet. Plan to get as much as possible from the farm, garden, orchard and berry patch, and as little as possible from the grocery store. Trees should be pruned as soon as the frost is out of the ground. In spring, when the trees begin to leaf out, is the worst time in the year, as then sap is thin and will run, blacken the bark and damage the tree. The best time to bear is in spring, as are large enough to bear in spring, and time would heal rapidly, and check the growth and form fruit buds. One day's early planting, as soon as the frost is out of the ground, and ground dry enough to plant, is worth three days' late planting. The same is true of cultivating. After late cultivation ceases winter killing.

Acents very often exceed the authority given them by nurserymen and make claims and promises which are unknown to their employers. Insist that all such claims and promises be put in writing, and that the name of the firm attached. If this is refused it is not safe to buy. An order is a contract and the buyer should see that it is not so worded that the nurseryman may substitute if he liberty, hence the words, "no substitute allowed," should be inserted, and another clause might be put in that a list of such articles that cannot be furnished should be sent to the buyer within two weeks from the time the order is given. Keep a list of all trees and plants ordered, with price and size, or ages.

Provide whitetree evergreen twice as long as the width of furrow. A 14-in. furrow should be ploughed with 28-in. whitetrees. Let the team out to get the proper depth of furrow and draw from the notch in the plow clevis at the lower

side of the plow beam. The reason for short evergreen and low hitch on the plow beam is, that the plow will draw level on its land side and will be in a position to do its best work. With the average farm whitetrees a 4-ft. evergreen is used. This, with the horse in the furrow, would call for the plow to run to the sod nearly 2ft; the one holding generally rocks the plow to the left somewhat to keep his furrow narrow enough and thus puts the plow out of its natural position. The hitching above the lower notches in the plow clevis to get depth of furrow draws the plow too much on its point and a small stone will throw it out of the furrow. This calls for lots of backing up and hard work.

Flour should always be kept in a cold, dry place. Rice has a finer flavor if washed in hot water improved in flavor by standing open two or more hours, to restore the oxygen that was eliminated in cooking. The smaller a roast of meat, the hotter should be the oven at first, that the least possible amount of its delicate juices may escape. Canned vegetables, like canned fruit, are improved in flavor by standing open two or more hours, to restore the oxygen that was eliminated in cooking. The smaller a roast of meat, the hotter should be the oven at first, that the least possible amount of its delicate juices may escape.

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THE NO. 12 CULTIVATOR
IS A MARVEL OF SUCCESS. The only cultivator made that both lines of teeth will cut an even depth in the ground. Examine it and you will see why. The only cultivator with a movable tooth set, so that the angle of the teeth can be regulated to suit any conditions of the soil. Pressure can be regulated to act differently on every section requiring it. Teeth are carried between the wheels instead of being behind, as in other machines, thus securing lighter draft. This machine is furnished with grass and grass seed box worn required. It has standard diamond steel points for the teeth; also extra wear thistle-cutting points can be furnished. Examine it and you will be no other.

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Right pocket size and made to stand rough usage.
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