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Music Lessons!

MISS R. ROBINSON,

for several years past teacher of Music at Brookline, N.Y., has opened classes in Lindsay at 86 Williams-st., north, and will receive a limited number of pupils. Terms made known on application.—56-6m.

HOUSEKEEPERS' CORNER.

Some Choice Receipts for Hot Weather.

WHAT TO COOK, AND HOW TO COOK IT

RASPBERRY PUDDING.—Sift together one pint of flour, one tablespoonful of sugar, a little salt, and one teaspoonful of baking powder. Mix with five well-beaten eggs, one cup of milk, one quarter of a cup of melted butter, and two cups of mashed raspberries. Bake and serve with a sauce made of one cup of berries mashed with three tablespoonfuls of sugar; rub them through a sieve, add one cup of water, a little salt, one tablespoonful of butter and one tablespoonful of cornstarch dissolved in a little cold water. Let boil for five minutes.

RASPBERRY TARTS.—Make a good puff paste, roll very thin and line tart pans with it. Fill the shells with sweetened raspberries, bake, ice the tops like cake, or when cool spread with whipped cream. Set on ice until ready to serve.

RASPBERRY SPONGE.—Soak one-half box of gelatin in one-half cup of water for two hours. Mash one quart of berries with one-half cup of powdered sugar, mash them through a sieve and add the juice of one small lemon or one-half of a large one. Make a sirup of one-half cup of sugar and add one cup of water. Add the gelatin to the hot sirup, remove from the fire and pour over the fruit. Stand in ice water and stir until the mixture becomes cold. Then add the whites of three eggs beaten to a stiff froth, and beat the mixture until it begins to thicken. Turn into a wetted mold and set away to harden. Serve with a boiled custard, made with the yolks of the eggs.

RASPBERRY GELATIN.—Dissolve three ounces of gelatin in a little cold water, squeeze the juice from one cupful of red currants into it; sweeten with powdered sugar. Put one pint of red raspberries into a bowl; pour the gelatin over and when it begins to thicken pour into a border mold; fill the centre with whipped cream. Serve cold. Black raspberries may also be used.

RASPBERRY SIRUP.—Heat the fruit and rub through a fine sieve. Measure the juice and put it in a saucepan over the fire, and to each four parts of juice allow one-half pint of sugar. As soon as it reaches boiling point, turn into half-pint jars, and seal. This sirup is nice for making ices, ice creams, Bavarian creams, custards, etc., during the winter.

CHERRIES PICKLED.—Put ripe cherries into jars (stones and stems intact), and cover with rich, sweet spiced vinegar; then can cold.

CHERRY CATSUP.—Put two quarts of pitted cherries into a preserving kettle with two cupfuls of sugar and two teaspoonfuls of vinegar; put eighteen whole cloves, a handful of broken cinnamon and a little mace loosely into a cheese-cloth bag. Boil all together ten minutes and let stand until the next day; boil again ten minutes, fill cans or bottles and seal while hot.

CHERRY CAKE.—A delicious cherry cake is made by putting stale bread into a pint and a half of boiling milk; cover and let stand half an hour. Beat into the bread and milk, one by one, the yolks of six eggs, a scant teaspoonful of soft butter and a heaped teaspoonful of sugar. To this add the frothed whites of the eggs and three pounds of stoned cherries. Put the mixture into a shallow, well-buttered baking tin, bake an hour and a half, turn out while hot, and sprinkle plentifully with powdered sugar and a little cinnamon powder.

CHERRY PUDDING.—Sift two spoonfuls of baking powder with two teaspoonfuls of flour; rub through the flour a tablespoonful of butter, and with milk (about a teaspoonful) make a batter. Drop a tablespoonful of this batter into buttered teacups; then a teaspoonful of cherries, and cover with batter. Steam or bake, and serve with sweetened cream.

FIVE MINUTE PUDDING.—Heat to boiling a quart of stoned cherries and a teaspoonful of sugar. Wet four tablespoonfuls of cornstarch with cold water, add to the cherries, stir evenly through and cook five minutes. Serve in saucers with a tablespoonful of sweet jelly on the top.

CHERRY PIE.—Fill a fairly rich crust quite full with pitted cherries, sprinkle evenly over them a heaping teaspoonful of cornstarch (a tablespoonful, if they are very juicy), a teaspoonful of sugar, and dot with bits of butter. Cover, wet the edges of upper and under crust, press well together, and gash the top. To prevent the juice escaping, place around the edge a narrow band of cloth, one side of which has been smeared with flour wet to a paste with water.

CHERRY TAPIOCA.—Wash quickly a teacupful of tapioca, cover with cold water and let stand over night. Add a pint of boiling water and simmer until the tapioca looks clear. Sweeten to taste, add a pint of stoned cherries, and when cool serve with a spoonful of whipped cream in each dish.

CREAMED CARROTS.—Scrape the carrots and cut in slices one-fourth of an inch in thickness. Let them lie in cold water a little while before cooking. Boil in salted water until tender, then drain and mix with a white sauce. Cooked in this manner they are quite delicate, and are said to be most healthful.

BAKED BEETS.—Scrub the beets and bake until quite tender when pierced with a fork they will require much longer cooking than when boiled, and will be found to have quite a different flavor. Pare, slice, and cover with a mixture of melted butter and vinegar, well seasoned with salt and pepper. Let the beets simmer a few moments in this dressing before serving them.

A SUMMER SALAD.—Boil some small green beans till tender in boiling salted water. Drain and when cold and well chilled, lay a spoonful for each person on a lettuce leaf. Garnish with bits of red

beet and dress with mayonnaise. It will be found most convenient to have this salad arranged upon the plates before sending it to the table.

BOSTON BAKED BEANS.—Soak one quart of small white beans over night in cold water. In the morning set them over the fire in fresh cold water, and let them simmer till tender but unbroken. To test them, take a few out upon a spoon and blow on them. If the skins crack they are sufficiently cooked. Drain through a colander and pour fresh water over them. Have ready have a pound of good salt pork which has been boiled until tender. Choose a piece which has a smooth skin and which is part fat and part lean. Cut the rind in half inch strips, and a rain crosswise, dividing it into squares. Mix together one teaspoonful of salt, a scant teaspoonful of mustard and one-fourth of a cup of New Orleans molasses. Stir this mixture into sufficient hot water to cover the beans. Mix well and sink the pork in the centre of the bean pot, allowing only the rind to be exposed. Cook slowly for seven or eight hours in a moderate oven, replenishing the water as it boils away. There should be enough water to cover them till the last hour. After that let it cook away, remove the cover and let them brown. In case the pork is not very fat some of the liquor in which the pork was boiled may be added with the water to the beans. Some persons like a slice of onion may be dropped into the water in which the beans are boiled. When nearly done, test the beans, and if more salt is needed add it with the extra water. A teaspoonful will prove sufficient if the pork is well corned.

OATMEAL DRINK.—Put into a large pan a quarter of a pound of fine fresh oatmeal, six ounces of white sugar, and half of a lemon cut in small pieces. Mix with a little warm water; then pour over it one gallon of boiling water, stirring all together thoroughly, and use when cold. This makes a most refreshing and strengthening drink. If preferred, raspberry vinegar, citric acid, or any other flavoring may be used instead of the lemon. More oatmeal may be used if preferred.

A CHILD'S SUFFERING.

Mr. Wm. McKay, Clifford, N.S., Tells of His Daughter's Cure.

SHE WAS FIRST ATTACKED WITH ACUTE RHEUMATISM, FOLLOWED BY ST. VITUS' DANCE IN A SEVERE FORM—HER PARENTS THOUGHT SHE COULD NOT RECOVER.

From the Enterprise, Bridgewater, N.S.

Wm. McKay, Esq., a well-known and much-respected farmer and mill man at Clifford, Lunenburg Co., N.S., relates the following wonderful cure effected in his family by the use of Dr. Williams' Pink Pills:—"About three years ago my little daughter Ella, then a child of ten years, was attacked with acute rheumatism. It was a terribly bad case; for over a month she was confined to her bed, and during most of the time was utterly helpless, being unable to turn in bed, or in fact to move at all without help. She could not even hold anything in her hand. All power or use of her limbs had entirely gone and the pain she suffered was fearful. By constant attention after a month or so she began to gain a little strength, and after a while improved enough to be taken out of bed and even walked around a bit after a fashion by means of a support. But now she was seized with a worse ailment than the rheumatism. Her nervous system gave way, appeared completely shattered. She shook violently all the time, and would tumble down in trying to walk. In attempting to drink from a cup her hand shook so as to spill the contents all over herself. She was a pitiable object. The doctors were called to her again and said she had St. Vitus' dance in the worst form. She took the medicine prescribed and followed the instructions of her physician for some time, but without apparent benefit. She wasted away almost to a skeleton and we gave her up for lost. About this time I read in a paper an account of a great cure of nervousness effected by Dr. Williams' Pink Pills and resolved to try them. I bought six boxes and the little girl began using them. The good effects of the first box were quite apparent and when four boxes were used she seemed so much improved that the pills were discontinued. She kept on improving, and after a few weeks was as well as ever. We were told that the cure would not last, that it was only some powerful ingredient in the pills which was deceiving us, and that after a time the child would be worse than ever. All this has proved false, for now nearly three years she has had unbroken good health, nerves as strong as they are made, and stands school work and household work as well as a mature person. We have no doubt about Dr. Williams' Pink Pills restoring to us our little girl, whom we looked upon as doomed to an early grave."

Dr. Williams' Pink Pills are a specific for diseases arising from an impoverished condition of the blood or shattered nerves, such as St. Vitus' dance, locomotor ataxia, rheumatism, paralysis, sciatica, the after effects of a gripe, headache, dizziness, erysipelas, scrofula, etc. They are also a specific for the troubles peculiar to the female system, building anew the blood and restoring the glow of health to pale and sallow cheeks. Protect yourself against imitations by insisting that every box bears the full name, Dr. Williams' Pink Pills for Pale People. If your dealer does not have them they will be sent, post paid, at 50 cents a box or six boxes for \$2.50, by addressing the Dr. Williams' Medicine Co., Brockville, Ont.

Father and Progress.

Honor to the boy who thinks his father's knowledge pretty nearly perfect. But let no young dairyman, however successful his father was as a dairyman, think that there is nothing to learn.

News of the Week

—Stephen Hill, farmer, fractured his skull through being thrown from his buggy in Paris, Ont.

—Charlie Shaw, aged eleven, was drowned at Picton on Sunday while boating in an old punt.

—At the close of the rainy season, 40,000 more troops will be sent to the Philippines to enable General Otis to put an end to the rebellion.

—A young man named Joseph Appleby was fined \$50 and costs at Barrie last week for practising medicine without being a duly registered physician.

—Edward Elliott, who was convicted of murdering William Murray at Beaver-ton and sentenced to be hanged, will not be given a new trial. This decision was handed out by the Divisional Court, chancery division, at Osgoode hall last week. The ground on which the motion was made was that Elliott's confession given to a police officer was improperly admitted at the trial.

—An awful way of ending life was that adopted by Mr. Bray, wife of W. H. Bray, a pedlar on Somerset-ave., Toronto Junction, Sunday morning. The woman is about 65 years of age and has been demented for some time, frequently giving expression to the wish that she was out of the way. Unnoticed by any of her relatives, she saturated her clothes with coal oil and then set fire to herself with a match. The flames immediately ran up her dress and she rushed into the street a living bonfire. Mrs. Charlton, who was standing at her gate on the street, was the first to notice her and she at once bethought herself of blankets and cloths. Mrs. Bray, however, evidently repented of her rash deed and rushed across the road to Mr. Phillips' where she knocked at the door. All was over in about eleven minutes, for the flames speedily did their work and she fell on her back from the door burned to death. The shrieks of the woman brought out the neighbors, and it was not long before many of them had blankets and other means for putting out the fire on hand. Their services were not required, for death resulted speedily. Deceased leaves no family and became demented at the thoughts of increasing age.

—About 7 o'clock Saturday evening Katie McLean, aged 9, daughter of J. McLean, of Golerich, was missed from her home. Not having been seen for two hours, and as there was a large water tank nearby that was being filled up, a neighbor looked in and saw the child's hat floating on the water. As there was considerable water in the tank and three loads of dirt had been dumped in after the child was supposed to have fallen in, the steam fire engine was taken to the spot, the water pumped out, and a few minutes afterwards the little one was found a few inches under the dirt. The body was laid on the road and presented a pitiable sight, as it was almost encased in mud. The corner, Dr. J. W. Holmes, who was present, decided that an inquest was necessary. The tank is an old one that was used for fire purposes before the town had waterworks. It was covered with long logs about a foot in diameter, some of which had been removed to allow the filling up, and it was through the opening thus made that the little one must have fallen. There were a great many people present when the body was found, and there was much comment about the opening into the well being left unguarded during the filling in process.

Judge McIntyre and the Trackmen

To the Editor of the Watchman-Warder.
 Sir,—I was surprised when I read Judge McIntyre's address to the grand jury at the last sessions at Whitby. In his charge he recommended the county council to establish a House of Refuge so that the old people would receive needed care and attention, not merely a miserable subsistence. What a contrast in that expression to his comment on the trackmen's strike! He hoped the grand jury would discountenance their claim for reasonable wages, although he gets \$3000 a year and no family to support. He is so very charitable as to say if the poor trackmen can't live on 93 cents per day, for God's sake let them throw up their job and others will take their places. Circumstances alters cases. Now, Mr. Editor, compare this address with the one that was delivered by the Rev. J. W. Macmillan in St. Andrew's church, Lindsay, a short time ago. It was charitable, consistent and expressive of a Christian gentleman when he quoted a scriptural remark that "the laborer is worthy of his hire." Judge McIntyre ought to know that trackmen were not all raised on porridge. Thanks, Mr. Editor, for this insertion.
 Yours truly,
 TRACKMAN.
 Lindsay, July 1st, 1899.

Making Sweet Soap Grease.
 In many farmhouses all the scraps of fat, cooked and uncooked, are thrown together in a large tub or kettle, where, exposed to air, it quickly becomes exceedingly offensive to the senses. One wonders how it can be that such stinking grease can be changed into good, cleansing soap. But it is said the explanation is that the thorough boiling which the grease receives with the lye destroys all the offensive germs. But it only does this after much of the value of the grease has been destroyed. Get a cake of potash and make a strong lye of it. Throw this over the grease and fat, entirely covering it. The grease will be partly turned into soap by this and will keep sweet without any



A POTATO REPORT.
 Yields of Noteworthy Varieties, Including New Introductions.
 For the past three years the New Hampshire station has been pursuing work in the interest of potato growers, and it now issues a report covering the results of experiments with 104 varieties,



RED AMERICAN WONDER.
 eties, including the new introductions. The claim that the Sir Walter Raleigh closely resembles Rural New Yorker, of which it is a seedling, but is more uniform and yields practically no small tubers, also that it is of better quality and a few days later, was borne out by its behavior at the station during two seasons.

White Beauty (101) is described as a medium late variety of introduction. It belongs to the Burbank and White Star class. The vines were very strong and heavy, dark green, standing 2½ feet high and 3 feet broad. The yield was at the rate of 397 bushels per acre and only about 6 per cent were small. Fillbasket, a white-skinned main crop variety, oblong, somewhat flattened and usually smooth, proved a heavy yielder at the station, producing at the rate of 346 bushels per acre, a very small per cent of which were small. The vines were strong, erect and vigorous. Seventeen varieties giving the largest average yield in order of productiveness were:

Yield per Bushels acre.	Salable.	
Roscoe's Rose.....	400	338½
White Beauty (1st year).....	397	371
Vanguard.....	372	319
Red Amer'n Wonder (1st year).....	368	359
Late Puritan.....	351	319
Sir William.....	341	292
Seneca Beauty.....	339	322
Harvest Queen.....	334	306
Sir Walter Raleigh.....	322	314
Woodhill's Seedling.....	320	301
Fillbasket.....	317	264
Dewdrop Rose.....	316	253
Breck's Chance (1st year).....	306	272
Prolific Rose (1st year).....	305	255
Orphan.....	305	289
White Rose.....	293	239
Wilson's First Choice.....	282	

Commenting upon these, Late Puritan and Fillbasket are mentioned as good croppers; Sir William wants clay loam; Seneca Beauty is a fine pink variety; Harvest Queen, desirable; Sir Walter Raleigh, very choice; Woodhill's Seedling, White Rose and Wilson's First Choice, fair croppers; Dewdrop Rose, a fine Rose type; Breck's Chance, large red; Prolific Rose, medium oval; Orphan, a long potato, fine. Some points heretofore advanced in potato culture, which the experiments reported by Professor Rane seem to confirm, are:
 The yield from planting the seed or bud end is generally greater than from



WHITE BEAUTY.
 the stem or butt end of the tuber. The eyes on the seed end are the first to germinate, and hence are especially important when an early crop is desired. Exposing unsprouted tubers in a warm place before planting hastens growth, but if continued until sprouts form (which are pulled off), the yield may be considerably reduced. It is better to place in a hill one large piece than several very small ones of the same aggregate weight. The net yield of salable potatoes increases with every increase in the size of seed piece from one eye to the half potato. The half potato affords a larger net salable crop than the whole potato on account of the excessive amount of seed required in planting entire tubers. The next session of the farmers' national congress will meet at Boston Oct. 3, 4, 5 and 6. W. D. Hoard of Fort Atkinson, Wis., is president and John M. Stahl, of Chicago secretary. Each agricultural college and experiment station is entitled to a delegate, as is also each national and state agricultural society.

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FIELD and SEWER TILE—all the best makes.

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Seasonable Goods...
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 "Blue Flame" Wickless Oil Stove
 We have them in different sizes.

W.C. WOODS
 KENT STREET.

June Weddings

We are in a position to give our patrons goods suitable for wedding gifts at prices easily within the reach of all. If you desire something real nobby, we have it, or if you prefer to limit your purchase to a reasonable amount, we will gladly show you through our stock, and feel confident of being able to please you. Our stock includes

—Water Sets
 —China Table Sets, 4 Pieces
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 —Banquet Lamps
 —China Salad Bowls
 —Japanese Sugar and Creams
 —Japanese Biscuit Jars
 —Bric-a-brac too numerous to mention.
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 Reliable Grocers
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