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Office in Eye, Ear, Throat and Nose
—41st—

Money to Loan
Amount of private funds to loan,
5 per cent.
WM. STEERS, Solicitor,
Bank Building, William Street,
Lindsay.

LOCAL TIME-TABLE
DEPARTURES.
Lindsay via Peterboro. 5:50 a.m.
Lindsay via White and Port Perry 5:50 a.m.
Lindsay via Peterboro. 10:40 a.m.
Lindsay via Lorneville. 12:10 p.m.
Lindsay via Peterboro. 2:40 p.m.
Lindsay via Peterboro. 6:17 p.m.
Lindsay via Peterboro. 6:30 p.m.
Lindsay via Peterboro. 8:05 p.m.
ARRIVALS.
Lindsay from Port Hope. 8:40 a.m.
Lindsay from Toronto. 9:30 a.m.
Lindsay from Peterboro. 10:10 a.m.
Lindsay from Port Hope. 2:06 p.m.
Lindsay from Port Hope. 6:13 p.m.
Lindsay from Toronto. 8:02 p.m.
Lindsay from Peterboro. 8:58 p.m.
Lindsay from Peterboro. 10:30 p.m.
Lindsay from Port Hope closes at the P. O. at
8:40 a.m.
Lindsay going north connects with the I. B.
at Peterboro.
Lindsay north train carries no mail.

G. T. R. SERVICE
Lindsay to Peterboro. 10:50 a.m.
Lindsay to Port Hope. 9:40 p.m.
Lindsay to Toronto. 1:35 p.m.
Lindsay to Peterboro. 5:15 p.m.

I. B. & O. SERVICE
Lindsay to Peterboro. 11:00 a.m.
Lindsay to Port Hope. 2:30 p.m.
Lindsay to Toronto. 1:45 p.m.
Lindsay to Peterboro. 5:15 p.m.

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ONTARIO & BAY OF QUINTE
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NORTH KING
Route Between Rochester, N.Y.,
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SAILING EFFECT 30th APRIL.
SOUTH BOUND
Lindsay to Port Hope. 3:30 p.m.
Lindsay to Peterboro. 1:20 p.m.
Lindsay to Toronto. 7:15 p.m.
Lindsay to Peterboro. 7:50 p.m.
NORTH BOUND
Lindsay to Toronto. 8:25 a.m.
Lindsay to Peterboro. 8:00 p.m.
Lindsay to Port Hope. 2:00 p.m.


H. GILDERSLEVE,
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W. WILDER,
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FRUIT & FLOWERS

GROWING CARNATIONS.
Their Culture Out of Doors is Simple, Easy and Satisfactory.
A few persons succeed with carnations indoors. The out of door culture of carnations, however, as described by a writer in Country Gentleman, is simple, easily carried on and repays one by plants laden with dozens of the clove scented beauties. He says: As to kinds to be selected, one may take the ordinary carnations or the Marguerites. It is to be remembered that Marguerite carnations require two seasons to reach a period when they will bloom freely. After once freely blossoming they should be discarded altogether and new seedlings set out. This is a rule adopted by florists in reference to all carnations.
Since most persons are unable to secure the young Marguerite plants, they must be raised from the seed. The seed should be bought from some reliable dealer and sown in a box of loose earth as one would sow cabbage seed. At any time in June or July this may be done. Soaking the seed overnight, not planting too deeply and shading the surface of the soil to prevent baking are some precautions to be taken.
As soon as the seedlings are four or five inches tall they are ready to be transplanted to the bed. In selecting a place for a carnation bed one should bear in mind that afternoon shade is advisable. For this reason plants growing to the east of some building are usually the finest ones.
Carnations require a rich, loose soil of the composition of good garden soil. The bed should be kept free from weeds. The surface of the soil must be kept loose. Water is to be given only when the soil becomes dry and not daily. If the season is favorable, Marguerite carnations will bloom somewhat the first fall. However, if they do not, they will make it all up the following summer. As soon as the frosts become severe in the fall the stems are to be gently pressed earthward and covered with straw as a winter coat. The straw had better be covered with loose boards, so as to prevent wind and fowls from disturbing it. On the approach of spring, late in April, the mulch should be removed. The warm rains and stimulating sunshine soon awaken sprouts, which push upward and in June bear fragrant masses of carnations.

Water Gardening.
A noble aquatic plant is Victoria regia. A Texas correspondent tells Gardening that he has grown and bloomed this plant out of doors, much to the pleasure and wonder of every one who saw it. In addition to Victoria he has also about 35 species of water lilies both tender and hardy. The varied colored blooms occasion



VICTORIA REGIA.
much surprise, as many people did not know until they saw these plants that there is any other color than white. The blue and red varieties are a revelation to them.
The bottoms of his little lakes being clay, not fit to plant lilies in, it was necessary to plant everything in half barrels and boxes. Even the Victorias are grown in submerged boxes of rich soil.
The accompanying illustration is adapted from Gardening and shows a portion of a plant of Victoria regia in an aquatic house at the north. Two plants in this house had 16 leaves, the largest of them measuring 6 feet 10 inches in diameter, and the photograph shows one with a little girl sitting on it.

Remedy For Ivy Poisoning.
The active deleterious properties of poison ivy, according to Dr. Franz Pfaff of Harvard university, is a non-volatile oil, which is found in all parts of the plant, even in the wood after thorough drying. This oil cannot be washed off with water alone and not readily with the addition of soap. A 70 per cent alcohol solution dissolves and removes it readily. With sugar of lead added to the alcohol to the point of saturation, this forms an efficient antidote, relieving the itching and preventing the further spread of the disease. The alcohol and sugar of lead, however, should be handled with care, as a small portion taken internally would be a more dangerous poison than the oil of the ivy.

The Christmas Rose.
The interesting and pretty plant known as the Christmas rose is not a rose proper, nor does it belong to the rose family, nor does it bloom at Christmas unless in the house, according to American agriculturist. It belongs to the Ranunculaceae family and has waxy, white flowers like marsh marigold. It is native to England and blooms very early in spring.

AN EFFECTIVE REBUKE.
How General Lee Got an Exposed Point Properly Forfeited.
The late Major General Harry Heth was the only man in the Confederate army whom General Lee called by his first name. Lee addressed even his two sons as "General." Heth had been the friend of his youth, and Lee loved and trusted him profoundly. Yet his love did not cause the commander in chief of the Confederate army for a moment to forget his duty, as is shown by an incident described in The Century.
One day before Petersburg Lee rode up to Heth's tent and said, "Harry, I should like to ride down your line."
Heth was much flattered at the proposal, and as they rode side by side he pointed out positions of danger and vantage. Suddenly they came upon a place of much importance where for several hundred yards there were no fortifications. Surprised, Lee turned to his friend for an explanation. Heth said that he had ordered defenses for this spot and had supposed them finished.
"See that they are completed at once, Harry," said Lee, and turning his horse, he rode back to headquarters.
After a few days the general again appeared at Heth's tent with the same proposal and the delighted officer sprang to his horse. Arrived at the ill fated spot, to Heth's dismay, it was found still open. Without a word Lee turned toward his tent, motioning Heth to follow. Dismounting, the commander in chief seated himself, and the subordinate stood, wondering what his punishment would be. Lee spoke in his kindest tones.
"Harry," he said, "that horse your wife rides worries me more than I can tell. He kicks and fights the bit till I fear he will either break her delicate wrists or pull her arms out of their sockets. Now the best way to take the edge off a nervous horse is to give him plenty of exercise—regular exercise—morning and night, until he quiets down. For the sake of your wife as well as yourself, I beg you to make the experiment, and I know of no better place for you to ride the horse while taming him than just up and down in front of that gap I ordered you to have closed until a good breastwork has been completed. Good evening, sir."
The rebuke was given kindly, even affectionately; yet the recipient declared that he never slept a wink that night, and for days afterward felt as if he had been beaten with a club.

THE SMELL OF THE ONION.
Due to the Presence of Sulphur in the Vegetable.
It is interesting to make inquiry into the cause of this unfortunate quality of the onion. It is simply due to the presence in some quality of another mineral matter in the soil—sulphur. It is this sulphur that gives the onion its germ killing property and makes the bulb so very useful as a disinfectant at all times, but especially in the kitchen, which used to be and still is in many places, the season for taking banisters and treadle in old fashioned houses before sulphur tablets came into vogue.
Now, sulphur, when united to hydrogen, one of the gases of water, forms sulphureted hydrogen and then becomes a foul smelling, well nigh a fetid, compound. The onion, being so juicy, has a very large percentage of water in its tissues, and this, combining with the sulphur, forms the strongly scented and offensive substance called sulphureted allyle, which is found in all the alliums. This sulphureted allyle mingles more especially with the volatile or aromatic oil of the onion. It is identical with the malodorous principle found in asafetida, which is almost the symbol of all smells that are nasty.
The horse radish, so much liked with roast beef for its keen and biting property, and the ordinary mustard of our tables both owe their strongly stimulative properties to this same sulphureted allyle, which gives them heat and acidity, but not an offensive smell, owing to the different arrangement of the atoms in their volatile oils.
This brings us to a most curious fact in nature, that most strangely, yet most certainly, constructs all vegetable volatile oils in exactly the same way—combines them all, whether they are the aromatic essences of cloves, oranges, lemons, cinnamon, thyme, rose, verbenas, turpentine or onion, of exactly the same proportions, which are 88% of carbon to 11% of hydrogen, and obtains all the vast seeming diversities that our nostrils detect in their scent simply by a different arrangement of the atoms in each vegetable oil. Oxygen alters some of these hydrocarbons, sulphur others.

Mice and Matches.
An investigation extending over a period of nearly three months was made by the inspection department of a Boston fire insurance company in order to determine whether fire can be caused by rats or mice and matches. The tests were carried on in a cage made of iron pipe, covered with galvanized iron netting, in which a tin box partly filled with cotton waste was placed for a nest. Rats and mice, singly or several at a time, were confined, for longer or shorter periods, within this cage, in which sulphur matches, parlor matches and safety matches were also placed. The creatures were alternately fed and allowed to go hungry. During the experiments with the mice apparently none of the matches were gnawed, but two of the safety matches were carried by them into their nest. On the other hand, the rats ignited the sulphur matches by gnawing them, which is indisputable evidence that common sulphur matches can be ignited by rats.

A Mystery Solved.
An old sea captain who had navigated his ship many times round the world persisted in maintaining that our globe is not a globe at all, but a flat surface. No arguments, derisive or painstakingly educational, could alter his opinion one jot. Some one said to him one day, "But if the earth is as you say, captain, there must be an edge to it. How is it that no one has ever tumbled over the edge?"
"Why, of course they have," he answered triumphantly. "That's where the ships go that are reported 'missing.'"

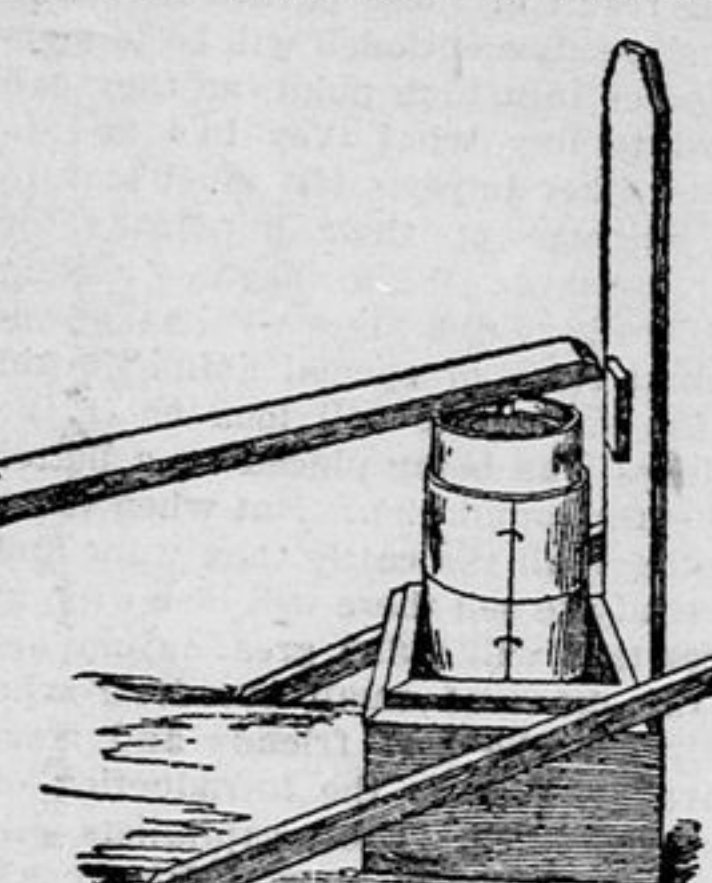
The Capitol Rotunda.
The rotunda of the capitol at Washington is 96 feet in diameter and 180 feet high. It is a circular hall in the center of the building and contains eight large historical paintings. The great dome overarches it.

The Turnip.
Turnips come from India. The name is from the Hindi word "turnip" and "nep" words of ancient India meaning something round.

HOMEMADE CHEESE
METHODS AND MACHINERY SIMPLER THAN THE AVERAGE HOUSEWIFE SUPPOSES.

Because of the fancied difficulty in cheesemaking process but few women think of attempting it, says Louisa A. Nash in The American Agriculturist. When a certain routine is followed, it is easy enough, and the "plant" required is so simple and inexpensive that no one need be deterred on that score. The requisites are a tin boiler that will stand inside the usual clothes boiler, a dairy thermometer, a triplex or quadruple chopper, a chopping board, a couple of colanders, a homemade cheese press (which can be made from a new coal oil can, a 3 foot board and a 2 by 4 scantling 5 feet long), a bottle of cheese coloring fluid, some liquid rennet and cheesecloth. I believe a family outfit can be purchased for about \$12, but I have got on perfectly well with what I have mentioned.
I have made an occasional cheese throughout the year and enough in the spring and summer to go a great way toward paying the grocery bill. Three milkings may be used in winter and two in summer. Care must be taken to cool the fresh milk before adding it to the other. Place your double boiler on the back of the stove, the inner one resting on something, and put in the milk. Pour warm water into the outer boiler and bring the milk to 82 degrees. For from five to seven gallons of milk add about half a teaspoonful of the coloring fluid and half that quantity of rennet previously mixed with a little water. Stir thoroughly and leave it to coagulate at the same temperature.
When the curd will break off clean from the bottom of your finger, it is time to cut. A long carving knife or anything that will reach down to the bottom of the pan will do. Cut each way, leaving about an inch between the cuts. The heat may now be raised gradually about two degrees every five minutes to 98°. Begin in a few minutes by shaking the boiler to help the flying off of the whey, but gently, so that the fat does not escape. Presently stir and repeat the stirring every two or three minutes. In about half an hour the desired temperature ought to be reached. The curd will soon be half its size, and when pressed between the finger and thumb the clots don't stick together. It is now time to take off half of the whey. The approved vat has a tap, but it is quite easy to take off part with a dipper when the curd has settled. Leave it covered an inch or two that it may develop more lactic acid and the curd mat together, after which remove it from the remaining whey.
At this point I take up the inner boiler and place the curd in the two colanders, leaving it there to drip into the large boilers. This, the cheddaring process, goes on at 90 degrees. Occasionally change the bottom of the curd to the top. When cheddared, instead of a tough, spongy mass, the curd is the texture of cooked lean meat, elastic and fibrous.
Curd mills are used for preparing the curd for salting, but in small quantities it is quite quickly cut with one of the new choppers and chopping board. It should not be cut fine, but of an uniform size as possible, so as to receive the salt evenly, and as near the temperature of 90 degrees as possible. About the same quantity of salt is required for cheese as for butter.
When the heat is lowered to 78 degrees, it is ready for the press. At a higher point the fat is liable to escape, and if too cold the curd particles do not adhere. Bandages are easy to make of cheesecloth. Sew a strip the circumference and height of your tin to a round piece the required size. Another round piece will be needed to lay on the top of the cheese before folding the wall piece down on it.

Cowpeas For Silage.
A veteran dairyman is John Patterson of Adair county, Mo., former president of the State Dairymen's association. Two years ago, says The American Agriculturist, he decided to grow cowpeas for his dairy cattle. When the time came to harvest, the season was so wet that he saw no opportunity to cure the peas for hay. He had often heard of the silo, but had never raised his faith to the point of investing in one. But with the chance of a lost crop staring him in the face he hurried to town, bought enough lumber and immediately built a large stave silo. The cowpeas were soon harvested and put in the silo. He reports that he never had cows do so well before. He also mixed corn and cowpea silage with very satisfactory results. This year he intends to build two more silos and store away an immense acreage of corn for winter feeding. Mr. Patterson now thinks that every progressive dairy farmer should by all means have a silo.



SIMPLE CHEESE PRESS.

CURTAIN RAISERS.
Rose Coghlan will head a vaudeville company next season.
Mrs. Ryley's "The Mysterious Mr. Bugle" is soon to be used in London.
Alice Neilsen is the only prima donna who will head an opera company next season.
Mabel Gillman goes to London to take part in "The Casino Girl" at the Shaftesbury theater.
Vienna is to have an independent theater, the Probatatorium, for unacted plays of unknown authors.
Reginald De Koven and Harry B. Smith are busily engaged on the new comic opera for Jerome Sykes.
"Bastien and Bastienne," a light comic opera, composed by Mozart in 1763, when he was 12 years old, will be produced at the Paris Opera Comique.
Sidney Bracy, a young English singer and comedian of some note, will make his first appearance in this country as Yusef in "The Rose of Persia" next fall.
Eleonora Duse is thinking again of founding a great classical theater in Rome, an art theater in which "horrible photographs of modern life" would not be seen.
Miss Jessie Mackaye, the new comedienne of the De Wolf Hopper company, who has attracted so much attention, is a relative of the late Steele Mackaye, actor and dramatist.
It is said that Sarah Bernhardt in her tour of America with Coghlan next season will receive \$1,000 for each performance and a percentage of the receipts above a certain amount. In addition, all her expenses will be paid.
Adelaide Thurston, who for the past two seasons has been playing Lady Babbie in "The Little Minister," being the first to follow Maude Adams in that part, has been engaged for the role of Madge Chiselhurst in "The Greatest Thing in the World."

BUSINESS PRECEPTS.
Keep your life insured.
Reply promptly to all letters.
Shun a lawsuit as you would a rock at sea.
As a business proposition it pays to be polite.
As a choice between evils choose neither.
Tell the truth about your goods. Merit wins generally; truth always.
Never invest where the element of chance or luck governs the returns.
Meet your bills promptly and make your collections with equal promptness.
Do not imagine that a mere business acquaintance is interested in your gains and losses.
Do not suppose that any one is more interested in your welfare than you yourself must be.
Never glance at a business man's books or papers which may accidentally be left open before you.
In general the business equilibrium is everywhere maintained. You can't buy a good horse for a dollar.
Always keep your temper, but have sense enough to know when you are insulted and spirit enough to resent it.
Learn to know the distinction between friendship and intimacy. Seek to have many friends, but mighty few intimates.
By far the greater portion of the business of the country is done on credit. If you impair or lose your credit, you are with the hopeless minority.
Call on a business man at business times only, and solely on business. Transact the same and go about your own, in order to give him time to attend to his.

THE OUTCAST.
William Waldorf Astor now very nearly fulfills the definition of a man without a country.
The next time Mr. Astor tries to break into high society he will have a competent chaplain—Milwaukee Sentinel.
William Waldorf Astor went to Austria to get away from English society, and that same night there was a severe frost, accompanied by snow, in many parts of the empire.
Well, Mr. Astor can now cast off a lot of the impunctious blue blooded leeches who have been fattening on his prodigality. But, really, doesn't it look as if he had sold his birthright for a pretty poor mess of pottage?—Cleveland Plain Dealer.
William Waldorf Astor, writing under the reproof administered by London's "smart set," has fled to Germany. It is hoped that our German friends will remember that his income is the only thing American about Mr. Astor.—Denver Republican.
With regard to Mr. William Waldorf Astor, we on this side of the water cannot insist too strenuously that by the laws of England and international comity, to quote Gilbert's once familiar phrase "He is an Englishman."

THE CYNIC.
Marriage is like mining—a great thing when you strike it.
It is always easier for any woman to please a man than the one who is married to him.
Probably no one ever mourned for the dead in a manner satisfactory to all his friends.
Some people have good luck they can't boast about—the good luck of not yet being found out.
The real clever people are those who recognize the importance of occasionally letting on that they are fooled.
So many new things are put up in cans every year that it is getting easier every day for men to live comfortably without women around.
We have noticed that the announcement of an engagement always comes from the bride's family and that the groom's family are the most skeptical.

TROUBLOUS TIMES.
The nineteenth century bids fair to pass into eternity under a deluge of blood. There are evidently troublous times ahead.
If any other nation has any sort of a grievance against anybody, now is the time to make known the fact. A war or two more don't matter.—Baltimore American.
Twist railway horrors, wars and rumors of wars and unexpected thunderstorms the victim of heart disease stands but a sorry chance in these times.—Phil-

Dentistry
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Toronto University Medical Faculty, also graduate of Trinity University, Toronto, and Member of College of Physicians and Surgeons, Ontario. Office South-west corner Lindsay and Russell streets. Telephone 107.—22-77.
DR. A. GILLESPIE, C.A. ANS
S.O. Office and residence corner of Lindsay and Russell streets. Licensee of Royal College of Physicians and Surgeons, Edinburgh. Licensee of Midwifery, Edinburgh. Special attention given to Midwifery and diseases of women. Telephone No. 98.—35.
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Office and residence, Russell-st., Lindsay, second door west of York-st. Office hours, 9:30 a.m. to 10:30 a.m.; 2 to 3 p.m.; and 7 to 8 p.m. DR. SIMPSON, graduate of Univ. of Trinity Col., Toronto Medical College of Physicians and Surgeons, Ont. Late of Rockwood Asylum, Kingston. Grand Trunk Surgeon, Lindsay District. Lindsay, February, 4th, 1891.
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