

We are Catering

To the people of this district in the furniture line. For many years we have enjoyed an increasing custom. We shall try to hold it. We are determined to increase it. With this in view we have put in an elegant stock of goods. Everything in.....

Gas, Single Chairs, Ottomans, Lounges and Bed-Room

These are in the latest woods and styles. The prices are as low as any.

Anderson, Huggent & Co.

HIMMO & HARRISON
BUSINESS and COLLEGE
ARTHUR HAND
Yonge and College-sts.
TORONTO,

Individuals positive advantages. Re-employment for graduates. Pros- free.

HIMMO JAS. HARRISON
PRINCIPALS

IT WILL PAY

If you intend building this to consult me before making contracts. I have an up-to-date mill, and can supply anything that is needed for building at the very lowest prices. The best workmen, the lumber and satisfaction guaranteed in every case. Enlargements, and new machinery installed. All orders turned out promptly.

GEORGE INGLE

MERCURY'S DIP

Reminds us of the approach of cold weather. We think of putting up stoves, and buying new ones.

Woods can meet you in both. He has a full line of Coal Stoves, Wood Stoves and Ranges. The best goods in the market.

Also all the utensils used with stoves: Kettles, Frying Pans and Boilers; also Wringers and Washing Machines. Come and see my stock.

W.C. WOODS
KENT STREET.

News of the Week

—It has been ascertained that the earthquakes near Smyrna, Asia Minor, killed 1,000 persons, injured 800 and destroyed 2,000 houses, including two whole villages.

—A fatal landslide occurred on the new canal cut at Cardinal Thursday afternoon, in which two employees were caught. One was fatally injured. His name was Wm. Ray, a native of Scotland. He leaves a wife and an infant child at Cardinal, friendless and without means.

—The Federal Grand Jury at Buffalo on Thursday found an indictment against Samuel Gallagher, formerly a student in the Royal Dental College at Toronto, for smuggling phenacetine and other drugs into this country. Gallagher was only 19 years old when the crime was committed. He pleaded guilty, and his attorney made a plea for leniency. Gallagher was fined \$75, which he said he could pay.

—Two lads named Barber of Smooe, Ont., desired to fight with a lad named Stewart, also of the same town. Stewart being smaller than either of the Barber lads declined to enter into any contest. One of the Barber lads ran home and procured a gun and then told Stewart if he did not fight he would shoot. Stewart declined, and thereupon the Barber lad gave him the contents of the gun, hitting him in the face. It is thought the lad will not recover.

—The wife and little daughter of Albert Armstrong of McIntosh Mills were very seriously injured in a runaway accident at Brockville on Thursday afternoon. Mr. Armstrong left the team of spirited horses in charge of his wife for a few minutes, directing her to drive to another part of the town. Mrs. Armstrong endeavored to turn the rig on Main-st., but the horses became frightened and dashed around a corner, upsetting the carriage and throwing Mrs. Armstrong and the child out. They were dragged beneath the upturned wagon for some distance. The child's skull is fractured, and Mrs. Armstrong is badly injured about the head and face.

—The Ontario county council met again last week and struggled with the poor house question with the result that Port Perry entered the field as a third bidder and got the coveted distinction on a promise of \$5,000. Oshawa town offered to supplement the Messrs. Cowan's offer with \$1000, making \$10,000 in all from that town. The Cowan Bros. agreed to extend the time for building from eighteen months to two years, to reduce the stipulation as to cost from \$25,000 to \$20,000, and changed the site to a better part of the farm, but there was a very strong feeling against locating the house at a corner of the county. Whitby's offer of \$5,000 was supplemented with a cheque from Mr. Jerry Long for \$1,000 but when Port's offer was considered, the argument of centrality, combined with Whitby's aversion to Oshawa, carried the day in Port's favor.

—One night last week a stranger pulled the bell at the parsonage of our lady of Lourdes, Toronto, and waited in the porch for the door to open. The call was answered by Rev. Father Cruise, and he asked the man what he wanted. The stranger was a peculiar-looking character, and all the time he was talking he fumbled about in his pockets. He said he wanted to see the Archbishop on urgent business. Rev. Father Cruise was suspicious of his caller and he volunteered to transact his business. At first the man refused to discuss anything with Rev. Father Cruise, but after a few minutes he declared that his mission was to shoot the Archbishop. He was asked why he wanted to murder Rev. Dr. O'Connor, and replied that he was fulfilling a request made to him by a voice which always haunted him. Thinking that the best plan was to pamper his caller, Rev. Father Cruise invited him in and asked him to sit down while he went in search of the Archbishop. Instead he called up the police, and within a few minutes two policemen were at the door. They took the man in charge, and escorted him to the station. Later he was committed by Magistrate Dennison to the lunatic asylum.

—A man named Samuel Wood, who resides near Kelvin, in Burford township, tired of life, first shot his faithful dog dead and then blew out his own brains Thursday. Wood was 50 years of age and unmarried. He had had a lot of trouble, and his mind is supposed to have been unhinged. He took his shot-gun and, calling his dog, walked towards a woods not far from home in search of small game. The man must have been brooding over his troubles, for just before he reached the woods he turned on the dog at his heels and shot him dead. He then walked into the bush where he came upon some men at work. The men asked him what he had shot at, and he replied that he had killed his dog, but would give no reason except that it was better dead. Wood then strolled back to where the dog lay, and before anyone noticed what he was doing placed the muzzle of the gun to his head and pulled the trigger by means of a stick. The whole top of the man's head was blown off, and he fell dead instantly close beside

the body of his four-footed companion. The corner was notified, but did not deem an inquest necessary.

—Mary McGee, aged twelve, of Kingston, was Thursday morning sentenced to five years in the Toronto Industrial School for girls. In wholesale shop-lifting she was the leader of a gang of little girls engaged in this business, and who were rounded up Tuesday by the police. The three others implicated were allowed out on suspended sentence.

—Fred Shunter of Glen Orchard, near Gravenhurst, while out hunting Thursday shot a fox. Immediately after shooting he reloaded his rifle, but neglected to put down the hammer. He found the fox was not quite dead, and struck it a blow with the butt end of his gun, which discharged. The ball pierced his right hand and entered his right side, passing clean through his body just below the heart. Although in great agony he managed to crawl to his house, a distance of about a quarter of a mile, but expired shortly afterwards. Deceased was about 27 years of age and leaves a widow and one child to mourn his loss.

—A despatch from Chicago dated Sept. 28th says: E. J. Brown lies a corpse in the morgue, while Mrs. Violet Holden with whom he eloped from Toronto three weeks ago is being cared for with her two children at the Harrison-st. police station. Brown shot himself in the right temple in his room at the Queen's Hotel. In his coat was found a letter, in which he declared he took his life because he could not bear to see his companion worry over their sin. It developed after the suicide that Mrs. Holden deserted a husband and four children and Brown left his wife and three children.

—On Wednesday night of last week a fire broke out in Rossland, B. C. A very strong north wind prevailed, and in a few minutes five or six buildings were in flames. Owing to the prompt action of the chief and the fire brigade the fire was confined to a comparatively small area. About nine buildings were consumed. For a time it looked as if the whole western portion of the city was doomed, if not the entire business section, and people were greatly alarmed. This is the first real fire with a gale blowing and the buildings hard to get at that Rossland has experienced. There was plenty of water and good pressure. The loss is about \$5,000.

—Frank White, the 13-year old son of Mr. Frank White of 327 Saaton-st., Toronto, is lying in the Sick Children's Hospital, suffering from inflammation of the lungs, which will probably result in his death. The little fellow is laid up as a result of swallowing a plum stone, which lodged in his throat, and which necessitated an operation being performed to remove it. On Monday afternoon Frank was about his home and was eating some plums with several other inmates of the house. He had one of the pits in his mouth, when suddenly he swallowed it. When the doctor arrived he was in a most precarious condition. Several physicians were called in and it was decided to remove their patient to the Hospital. An operation was resorted to just 20 hours after he had swallowed the stone. The obstacle was found near the end of the windpipe, where that organ separates and two branches connect with the lungs. The stone was removed but inflammation set in and Frank is now very low.

Your New Ram

To the enthusiastic shepherd getting home the new ram is quite an eager occasion. You take a quick look over the top of the crate and then get to the end of the crate to give him his freedom as soon as possible. Your first sweep of the eye takes in his general features. Has he "too many legs," or is he close to the ground, stout, thick and meaty? Is he free and active, allowing for the stiffness of the journey, has he the marks of aristocratic breeding in his carriage, is he symmetrical, has he a dense fleece or is he scant? Then you get him in front. Are his legs set well on the outside of the carcass or do they both come out of the same hole apparently? Does his breast swing low between them as well as keep them well spread? Then does his head bespeak his type and sex? Has he got sufficient wool and is his head short and broad? Is his eye interested in all that is going on and does he show a persistency to keep his head towards you and stand his ground steadily, or is he weak, awkward and cowardly? How about his scrag? Is it strong as becomes a male as pertains to a good fleshy sheep? Do you feel a drop in front of the shoulder or is your hand met by a strong rising neck? Does his neck terminate in a broad flat skull or in a high, peaked narrow one? Are his ears lively in expression or slowness? How does he feel behind the shoulder? Is there any sagging from the straight line in the middle of the back, undue highness of loin or lowness of tailhead? Does his backbone lie between the ribs or extend above them whether he is fat or poor? Does he carry his withers to the corners, drop straight behind and fill down in the twist almost across from the hocks? Is he round in the hock or does his ham terminate in a nice distinct knuckle? Is he thick through the hams and shoulders alike, has he a straight underline, does he stand erect and easy on short pins, is his skin right, is his fleece of proper fineness and length? Is he staple and has he well-developed generative organs?

He probably is not perfect in all these points. No keen shepherd ever found absolute perfection in any animal. The one who did had lost the possibility of progress in his art. If your new ram is not perfect he should at least be better than your last one and you should be resolved to look a little better after him and after his stock. Better selection and better care go hand in hand to meet success, one without the other is useless.—By J. McCaig in Family Herald.

Appetizing Soups

[From Good Housekeeping]

A famous cooking teacher and chemist insists that no dinner, however simple or frugal, is complete without a soup.

Some of the most delicious soups are now made of vegetable stock, while formerly our mothers and grandmothers considered meat broth the basis of all good soups.

A perfect soup must be appetizing as well as nourishing. Soups when properly made are wholesome, easily digested, and inexpensive, and can be served for luncheon or supper on a cold day equally as well as for dinner.

Milk Soup—One cup of potatoes mashed and seasoned with salt, the yolks of three hard-boiled-eggs mashed and made smooth with milk, one-fourth cup of butter, one quart of milk brought to the boiling point one large tablespoonful of flour. Stir quickly and strain.

Cream of Celery Soup, No. 1—Cook a pint of chopped or cut celery in water until tender, then rub through a sieve. Add one table spoonful of salt, two even tablespoonfuls each of butter and flour rubbed smooth, and a pint of boiling milk, in which a slice of onion has been scalded.

Cauliflower Soup—In a quart of chicken stock cook a good-sized head of cauliflower (which has been thoroughly washed and picked apart), add one teaspoonful of salt and let it simmer slowly for half an hour. Drain and add to the liquor one pint of new milk, a teaspoonful of onion juice, a bay leaf, and two even teaspoonfuls of butter. When this is smooth and thickens, add the cauliflower, nicely trimmed, and serve immediately.

Cream of Chicken Soup—Cook slowly on the back of the stove one quart of chicken broth and two heaping tablespoonfuls of rice (washed thoroughly) for half an hour. Mix together one tablespoonful of butter and three tablespoonfuls of sifted flour until smooth; stir this into the soup and continue to stir until thick and smooth, season with salt, and add one pint of scalded new milk.

Tomato Soup—Add to a three-pound can of tomatoes one quart of boiling water and let it boil half an hour with a couple of bay leaves. Strain through a colander or coarse sieve to remove seeds, return to the stove and add one teaspoonful of soda and one quart of milk; season with salt and add a piece of butter the size of an egg. When it boils up it is ready to serve. A pint of beef or chicken stock can be substituted for half the water and will improve it very much.

Cream of Celery Soup, No. 2—One pint of celery cut into inch pieces and cooked in a pint of water with a teaspoonful of salt until tender enough to rub through a colander or sieve. Place in a double boiler a pint of milk and half a teaspoonful of parsley. When it comes to a boil add the celery and let it simmer for ten or fifteen minutes, then add two even teaspoonfuls of butter and one teaspoonful of flour rubbed smooth. Boil for a few moments, strain and serve.

Cream of Asparagus Soup—Boil slowly for forty minutes one large bunch of asparagus which has been cut into pieces, in one pint of water. At the end of this time remove the tips and press the rest through a colander. Place a quart of milk in a double boiler and when it boils stir into it two tablespoonfuls of flour and one heaping tablespoonful of butter rubbed together until smooth. Stir until smooth and thick, then add the asparagus which was pressed through the colander, season with salt and pepper, heat, and add the asparagus tips, then serve at once, very hot.

Mrs. Rorer's Normandy Soup—One knuckle of veal, one quart of white button onions, four quarts of cold water, half a baker's five-cent loaf, one quart of cream, two tablespoonfuls of butter, salt and pepper to taste, two tablespoonfuls of flour. Place the veal in a soup kettle and let it simmer slowly for two hours, then add the bread cut in slices. Let it simmer slowly for two hours longer. Remove the knuckle and press the ingredients through a sieve. Rub the flower and butter together until smooth and stir into the boiling soup, stirring constantly until it thickens. Add the cream, salt and pepper, and serve.

Cream of Spinach Soup—One-half peck of spinach washed and cooked in a cup of boiling water with one teaspoonful of salt for five minutes in a porcelain kettle; chop it and rub through a sieve. While it is being pressed through the sieve add to it one pint of chicken stock. Let a quart of milk come to a boil in a double boiler, add one tea-poonful of grated onion, a blade of mace, and a bay leaf. Rub smooth three tablespoonfuls of flour and two of butter and stir them into the boiling milk; continue to stir until it is thick and smooth, then the spinach and rub through a pure sieve, return to the double boiler and bring to the boiling point; then serve.

Two Stratford Ladies

Tell How Milburn's Heart and Nerve Pills Make Weak People Strong.

MRS. ELIZABETH BARTON, Britannia St., says: "I speak a good word for Milburn's Heart and Nerve Pills with pleasure. They proved to me a most excellent remedy for nervousness, nervous debility and exhaustion, and I can heartily recommend them."

MRS. POLAND, Brunswick Street, says: "My husband suffered greatly with nervousness, complicated by heart troubles. Milburn's Heart and Nerve Pills have cured him, and he now is well and strong."

LAXA-LIVER PILLS. Take one at night before retiring. 'Twill work while you sleep without a grip or gripe, curing Biliousness, Sick Headache, Constipation and Dyspepsia, and make you feel better in the morning.

Good Tough Butts



I have now on hand 15 First-Class Farm Wagons of all designs, made of the best XXX Stock, Round Edge Steel Tire, with the Gananoque Thimble Skein, the easiest running waggon made. If you require a neat-looking, easy-running farm waggon, give me a call.

RICH. KYLIE

Why should you buy off-

SISSON & CO.?

Because it pays you to look at these for values:

- Men's fine Bal. at \$1.00, \$1.10, \$1.25 up to \$5.50
- Men's Plough Bal., 95c., \$1.15 up to \$2
- Boy's Fine Bal., 95c., \$1, \$1.25 up to \$2
- Ladies' Donz. Bal. and Butt., \$1, \$1.10, \$1.25 to \$3
- Children's from 35c. up to \$1.50

Dressings, Trunks and Valises...

Call and see the custom work done by GEO. H. ROBINSON who also has charge of our repairing. Bring your work and have it done right.

SISSON & CO.,

Next Door to Porter's Book Store

Kent Street, Lindsay

CHOICE CROCKERY!

We have placed orders for an elegant fall stock of Plain and Fancy Crockery. It contains

- 1 Crate of Grindeley's Colored Ware
- 1 Crate of Meakin's Dinner Ware
- 1 Crate of Wedgewood's Dinner Ware
- 1 Crate of Johnson's Bros. White Ware
- 1 Package Lemonade Sets

These goods are going into stock this week. They are beautiful, and will be sold at reasonable prices.

Our 25c. Japan Tea is Always a Leader

ARCH. CAMPBELL'S, Family Grocer

CLOTHING, READY TO WEAR OR TO ORDER

The Clothing department of this store has always been a special feature, and there never was a time when stocks of materials were as complete in

Worsted Suitings, Canadian Tweeds, Worsted Trousers, Serges, Cheviots, etc.,

as at the present. Another feature of this is that these goods have been bought at the very closest prices for cash, saving all discounts. This means that you can order your FALL SUIT, OVERCOAT or PANTS here feeling satisfied the price will be as low as the lowest for similar quality materials. All ordered work is trimmed with materials suitable to stand as long as the cloth. MR. BRANDON our tailor, has had the necessary experience to ensure a correct fit and to make Clothing up in proper styles. Prices range from \$10 for a good Canadian Tweed suit to order up to the finest qualities of Worsteds. You take no risk on the workmanship or fit, we assume all responsibility that clothing is well made, well trimmed, and correct fit.

CLOTHING READY TO WEAR is another branch the store is ready for big business in. A special lot of MENS' TWEED SUITS at \$4 have just been placed in stock, regular \$5 suits, also Boy's heavy Fall Tweed Suits at \$2.75 are a bargain. Boys' Knicker pants from \$1 a pair up. We have the better qualities in men's and boys' suits and pants at close prices.

HOGG BROS., - Oakwood