

ROYAL BAKING POWDER Absolutely Pure.



This Powder never varies. A marvel of purity, strength and wholesomeness. More economical than the ordinary kinds, and cannot be sold in competition with the multitude of low test, short weight,atum of phosphate powders. SOLD ONLY IN CANS. ROYAL BAKING POWDER CO., 106 Wall Street, New York.

JUBILEE CLOTH, JUBILEE CLOTH, Murray & Taylor's.

We have just received a full range of the above goods in Black and Colors, being a Double Fold.

DRESS GOODS.

We invite inspection of this line as it something new; also of our

MOIRE PLUSHES

New Dress Trimmings.

A Large and Well Selected stock just to hand at

Murray & Taylor's,

176 PRINCESS STREET.

NEW BUSINESS.

NEW STAND.

ICE CREAM, SODA WATER, FRUITS, and CONFECTIONERY and CIGARS. All the very best and cheapest.

WM. ROBINSON,

Two Doors Below Polson's. May 28.

NEW BOOT AND SHOE STORE.

THOMAS CUNNINGHAM, (late of D. F. Armstrong), begs to inform his friends that he has opened a Boot and Shoe Store on

PRINCESS STREET,

Directly opposite Parkhill's Old Stand.

He has on hand a large and well assorted stock of Ladies', Gentlemen's and Boys' Boots of all varieties; also Trunks, Valises, &c. I intend making Custom Work a specialty having secured the services of the best workmen. May 16.

HARDWARE, STOVES AND TINWARE.

BIBBY & VIRTUE.

Having purchased the Hardware, Stoves and Tinware business of Thos. Lemmon we will carry on the business. Hardware, Paints, Oils, at prices to compare with any house in the city. Every description of Tin, Sheet Iron and Copper ware manufactured. First-class workmanship. H. D. BIBBY, WM. VIRTUE. Late Manager for T. G. Rudd.

NASAL BALM A POSITIVE CURE FOR CATARRH OF THE NOSE AND THROAT. **CATARRH** GIVES IMMEDIATE RELIEF. **EASY TO USE** No Instrument Required for its Use. Not a snuff powder or irritating liquid. If not obtainable at your Druggist, sent by mail on receipt of price, 50 cents and 1/2 per package, by addressing **FULFORD & CO.** Snowville, Ont.

COOKED WATERMELONS.

WHAT A GENTLEMAN FROM THE COUNTRY SAW IN NEW YORK.

More than One Way of "Plugging" a Watermelon—Many Methods of Serving Invented by Gourmands—Melon Fritters and Candy.

More watermelons are consumed in New York than in any other city in the world, and the watermelon season is now at its height. One of the largest and finest of the 250,000 watermelons that reached the metropolis last week found its way into the cafe of a fashionable uptown hotel. It was prepared for use and placed in the ice box.

People from the country and the smaller towns come to New York in great numbers at this season of the year, and among the recent arrivals was a worthy gentleman from a little rural settlement in Southern Michigan, who came to see his brother, a Wall street broker, from whom he had been separated ever since they were boys together on the old farm. The two brothers dropped in at the cafe in whose ice box rested the big watermelon first mentioned. "Let's have a watermelon," said the broker. The rural brother readily assented. "Will you have it plugged?" asked the broker.

"Of course," answered the rural brother. "Didn't we always plug a melon before we ate it when we were boys?" The broker whispered some order to the waiter, and directly that sorvitor returned with the big melon aforementioned. When he cut it it seemed very juicy and aromatic. The brothers ate it greedily. The rural brother declared that he had never tasted such a melon in his life. It seemed to loosen and later to thicken his tongue. Finally he stared at his broker brother and asked, "George, whasher masher wish shat mel'n?"

IT WAS "PLUGGED."

George smiled and answered, "It was plugged."

"How plugged?" asked the rural brother with a suspicious, not to say silly, leer.

George replied: "A hole had been cut in the end of it and a bottle of champagne and a gill of brandy poured in. Then it was left in the ice until it became perfectly cold. The sweet juices of the melon mingled with the liquor so mellowed it that you did not taste it."

The rural brother looked astonished, and declared that he had never heard the like. He had plugged melons when a boy to find out whether or not they were ripe, but he had never engaged in such expensive and exhilarating plugging as the case in question. The next morning, when he had recovered from the effects of the plugged melon and was discussing its wonders with his brother, the latter, who has become a distinguished epicure, said:

"It would surprise you, old man, to know how many methods of serving watermelons the gourmands have invented. Many prefer a plugged melon filled with claret, but for my part nothing equals a sherry melon. Good pale sherry—and it is hard to get—should be boiled down to almost a syrup and then allowed to cool. When it has reached the proper temperature, pour it into the melon, place the fruit into the ice box, and when you are ready take it out and eat it. It more nearly approaches the nectar of the gods than any combination on earth. Then there is a sort of sherbet made of watermelon juice. I know of but one place in New York where you can get it. The meat of the melon is compressed, the juices mixed with wine and the mixture placed in a freezer until fine needles of ice begin to form in it. Then it is served, and nothing can equal it as a cooling decoction."

The rural brother was much impressed with the epicure's erudition on the subject of the watermelon. That evening at dinner he was still further astonished when the epicure ordered as an entree some watermelon fritters, and as a confection some candied watermelon. "I should think the melon would melt while they are cooking it or putting that candy around it," said the ruralist.

A FRENCH TRICK.

"That is a trick the French have taught us," answered George. "They cover a piece of cold melon with a delicate batter and cook it so quickly that the fruit hasn't time to be much affected with the heat. That is the way these fritters were made. Then they take a very cold piece of melon meat, immerse it in boiling sugar, remove it instantly, and you have the candied melon that you have eaten. They raise the finest watermelons in the south of France to be found in Europe—although they scarcely equal the melons we get from Georgia—and any cook from Southern France will tell you all about preparing the fruit. In France they do not allow the waste of the best part of the melon, which is the outside. If the watermelon rinds that are thrown away during a season in this country could be gathered, instead of being allowed to go to waste, and made into preserves, half the people in the United States who are unable to enjoy the luxury of preserves during the winter would have, at a small cost, all they could eat of the most delicious preserves known to the human palate. A little cheap sugar, some lemon peel and a limited degree of skill in preparing the green portion of the watermelon is all that is required. Your country people go hungry for delicacies that grow all about you. This is not only true with reference to melon preserves, but with regard to other articles. You wait impatiently for a salad until your lettuce is grown, and all the while you have had at your command material, if properly prepared, for the finest salad known. I refer to the stalks of the dandelion. You remember how we used to have to pull up out of the garden the abominable weed that we called 'pusley.' We have thrown away tons of it, and yet the most delicate salad I have eaten in New York was made of that same weed, 'pusley.'"

The rural brother looked astonished, made minutes of the information that his epicurean kinsman had given him and went home to tell the boys how little they knew about watermelons and the "women folks" how limited their knowledge is of cookery.—New York Correspondence Globe-Democrat.

In the Open Cars.

"I spend my evenings in the open cars," said a Brooklynite. "After years of experience I find that a ride on the front seat of an open car is more exciting and certainly much cooler than a journey to Coney Island. There is little or no dust, and that night must be very hot when there is no breeze. Try it some time, and I'll bet that you will agree with me. What can be more charming on a sultry evening, when the thermometer is in the eighties, than to ride behind a team of horses of which there is not the slightest danger of running away! And then there is always something to attract the attention."—Brooklyn Eagle.

More Than He Bargained For.

Lovers are prone to sat depreciation. Said he, tenderly, as they sat looking at the stars: "I do not understand what you can see in me that you love me." "That's what everybody says," gurgled the ingenious maiden. Then the silence became so deep that you could hear the stars twinkling.—Montgomery (Ala.) Advertiser.

ADVANCING SCIENCE.

Meeting of the Society for That Purpose in the City of New York.

A thousand scientists met at Columbia college, N. Y., on the 10th, and the meeting lasted till the 17th. En masse they are known as the American Association for the Advancement of Science. A scientist is a person who is supposed to know about things. If he doesn't know, he never will admit it. When scientists meet it is for the purpose of talking over what they know, and, in rare cases, learning more. This particular society has a membership of over 2,000. Its list includes a number of women's names.



PROF. E. P. LANGLEY.

People who read things about the sun and solar eclipses will remember his name, as he has written many articles for periodical literature on those subjects. He is now acting as president of the Smithsonian institution, during the illness of its professor, Spencer F. Baird. He is a Boston man, and has delved in astronomy, civil engineering and architecture; has traveled abroad, and has taught astronomy at Harvard, the Naval academy at Annapolis, and Pittsburg. He has lectured before the Royal Institution of London, addressed the British association, and otherwise bathed in scientific glory.

Professor F. W. Putnam, the permanent secretary of the association, is not to be caught napping in science, either, if you please. He, too, is a Massachusetts product.

Scientists being superior to any weakness in regard to having their ages known, he will not mind if we say that he was born in Salem in 1830. His mind turned to science as soon as he was out of his cradle. The atmosphere in Salem being favor-



PROF. F. W. PUTNAM.

ed with the scientific spirit rather helped it on. He was made a member of the Essex institute when only 16 years old, and a year later was made its curator of ornithology and its cabinet keeper. His advances thenceforth were rapid and noteworthy. Last May he became president of the Boston Society of Natural History, of which he had already been vice president, and since 1856 a member. He studied at the Lawrence Scientific school of Harvard before the war, under Agassiz. He was made superintendent of the East India museum at Salem in 1867, and later Director of the Peabody Academy of Sciences.

In 1875 he became curator of the Peabody museum at Cambridge, and last January was elected to the Harvard chair of American archaeology and ethnology, which had been established under the trust of George Peabody. Archaeology has for years been his special study, and in Kentucky, Tennessee and Ohio he has conducted important explorations. He is a member of a correspondent of twenty-seven learned societies in this country, and of five in Europe. His published scientific papers number 239. One hundred and sixty-seven names were proposed for membership during this year's meeting. The sections of the association are eight in number—astronomy, physics, chemistry, mechanical science, geology and geography, biology and anthropology.

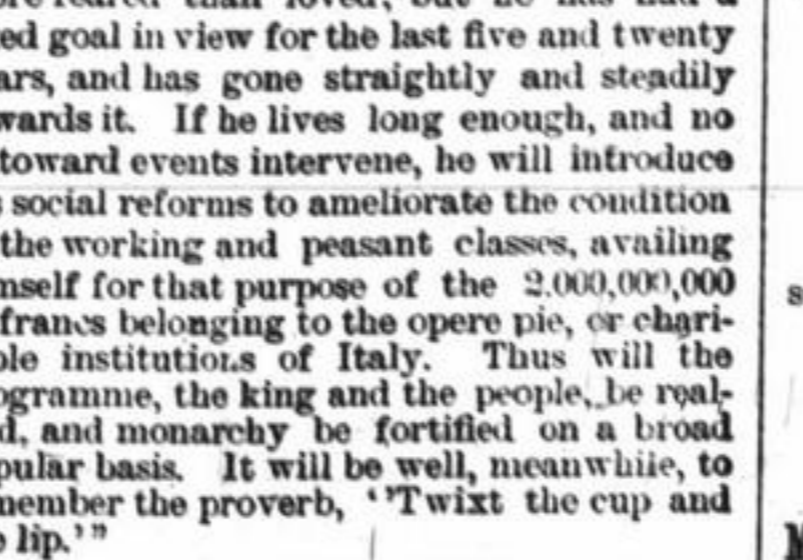
Italy's New Premier.

The death of Signor Depretis, prime minister of Italy, brings Signor Francesco Crispi to the front. In fact, though he only held the portfolio of the interior during the long illness of his illustrious chief, he was acting as premier and filled his position so well that he has been chosen as Depretis' successor, and is now actively engaged in choosing a cabinet. He has long been conspicuous in Italian politics as the leader of the Sinistra (Left, or Opposition). "Crispi," writes the Italian correspondent of The Nation, "has never been a popular man, and has never sought popularity—he is more feared than loved; but he has had a fixed goal in view for the last five and twenty years, and has gone straightly and steadily towards it. If he lives long enough, and no untoward events intervene, he will introduce his social reforms to ameliorate the condition of the working and peasant classes, availing himself for that purpose of the 2,000,000,000 francs belonging to the opera pie, or charitable institutions of Italy. Thus will the programme, the king and the people, be realized, and monarchy be fortified on a broad popular basis. It will be well, meanwhile, to remember the proverb, 'Twixt the cup and the lip.'"

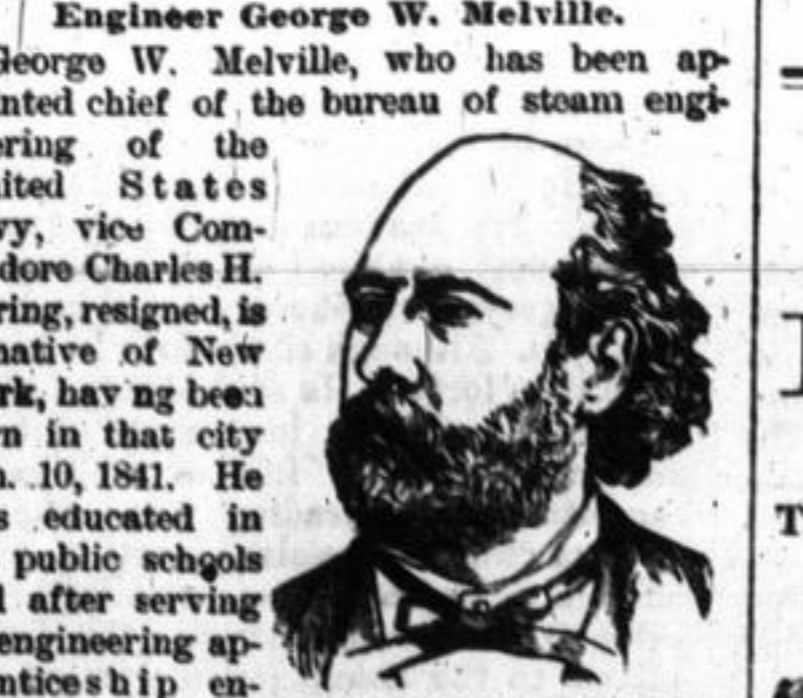
Engineer George W. Melville.

George W. Melville, who has been appointed chief of the bureau of steam engineering of the United States navy, vice Commodore Charles H. Loring, resigned, is a native of New York, having been born in that city Jan. 10, 1841. He was educated in the public schools and after serving an engineering apprenticeship entered the navy in July, 1861, as a third assistant engineer. He served on various war ships during the rebellion and was promoted to the grade of second assistant engineer in 1863. At the close of the war he became a first assistant and was senior engineer of the Tigris, which went to the Arctic regions in search of Buntington's party of the Polar. He next saw service as chief engineer of the ill fated Jeannette expedition, most of whose members were lost in the Lena Delta. In 1884 he again visited the Arctic regions as chief engineer of the flagship Thetis, of the Greely relief expedition. Since that time he has been on shore duty, and now takes command of one of the most important bureaus of the navy department.

Mand down the river on Friday.



SIGNOR CRISPI.



ENGINEER GEORGE W. MELVILLE.

OUR GREAT MIDSUMMER SALE

Which has been in active progress for the past three weeks, has proved a

PHENOMENAL SUCCESS!

Altho' we have not made any profits on our Large Sales we have the satisfaction of knowing that our Stock is Wonderfully Reduced and that our Customers have appreciated the Extraordinary Bargains we have given them. We have still remaining a Large Quantity of Desirable

SUMMER GOODS

Which we have laid out for

A GRAND FINALE SACRIFICE!

Prices Lower Than Ever!

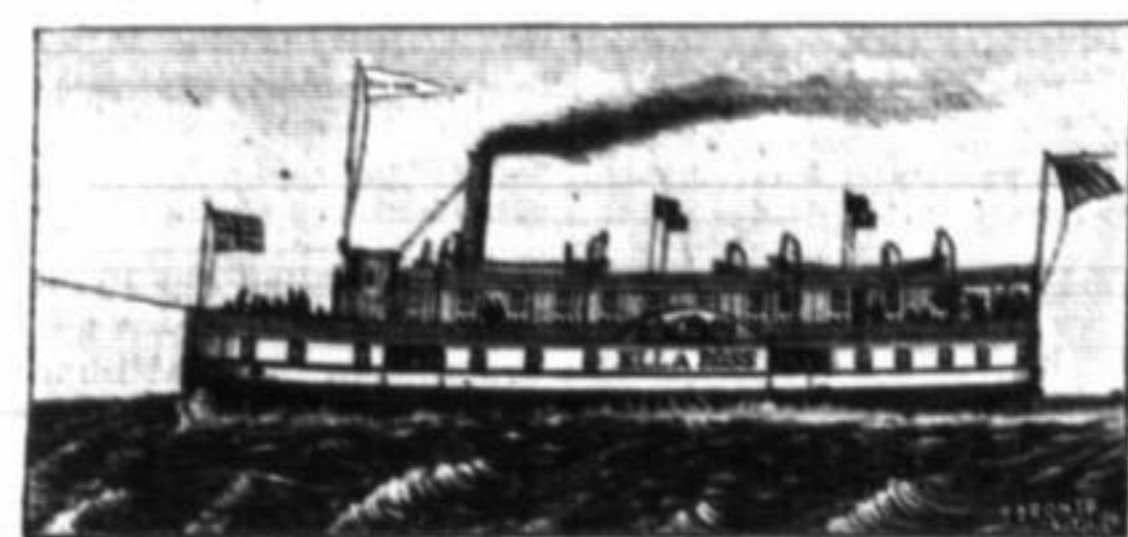
Bargains Greater Than Ever!!

These Goods are right in the way of our incoming Large Fall Stock and must be cleared out.

Remember this is the Last Great Chance of the season to secure Goods at Your Own Price.

F. X. COUSINEAU & CO.

THE IRON PALACE PASSENGER STEAMER



ELLA

ROSS

W. GARRETT, MASTER.

Makes Regular Weekly Excursion Trips from KINGSTON to MONTREAL, thence returning by the Ottawa and Rideau route, running all the Rapids, and passing through the matchless scenery of the Rideau Lakes and 1,000 Islands by daylight. The ELLA ROSS will remain over Sunday at the 1,000 Island Park, calling at Alexandria Bay each Monday morning. This is the only Passenger Steamer making the round trip. As this is one of the most popular routes on Canadian waters accommodation will be at a premium, and those wishing a cosy, comfortable trip will do well to go early. Only \$14 for the Round Trip; Meals and Berths included. May 3.

JAS. SWIFT, Agent, St. Lawrence Wharf, Kingston.

WIGWAM SHOES

For Ladies, Gents, Boys, Misses and Children.

The most comfortable foot wear for this hot weather.

D. F. ARMSTRONG

HEADQUARTER SHOE STORE.

141 PRINCESS STREET.

Sweeping Reductions in Balance of Spring & Summer Stock

C. ROBINSON'S

In order to make room for Fall Purchases.

Some of the Choicest Goods still left to select from. Leave your order in season and secure a Bargain.

C. ROBINSON,

Merchant Tailoring and Gents' Furnishings, Wellington St., 1 door from Princess St. N.B.—Sole Agent for Knight of Labor Emblems.

NEW PATTERNS OF CARPETS!

RICHMOND, ORR & CO.

Have added to their large stock of Carpets several New Patterns of BRUSSELS, TAPESTRY AND WOOL.

There is no more carefully selected stock of Carpets in Canada.

Also all kinds of corresponding House Furnishing Goods.

Five per cent. taken off all cash purchases and thirty day accounts by

RICHMOND, ORR & CO.

NEW DRESS GOODS!

300 Pieces New Dress Goods have arrived, six new colors Value Unsurpassed. Will be shown with pleasure.

New Corsets for 65c, worth \$1.00. See them.

R. M'FAUL.