

AMERICAN PRINTING OFFICE
GEO. BRENNER,
Printer, Book-binder,
AND
STEREOTYPYER,

Second Annual Gathering
of the
Caledonian Club of P. E. I.

INTERNATIONAL COMPETITION.
Class non graditur, et gaudet a victis!

Chairman—Hon. C. Gray, M. P. P.
Vice-Presidents—Hon. P. Walker, M. L. C.,
and James Dunlop, Esq. M. P. P.
Directors—S. Rankin, Andrew Mitchell, Colin
McLennan, M. P. P., John Ross, Esq. M. P. P.,
Neil McKeivie, John Sutherland, M. P. P., Austin
McDonald, Esquires, and Hon. D. Beaton.
Corresponding Secretary—W. G. Sutherland,
Esquire, M. J.
Treasurer—J. W. Morrison, Esq.
Recording Secretary—Mr. George Rankin.
Stewards—W. G. Sutherland, Esq. M. P. P.,
Steward Beavers—Messrs. James McDonald,
William Robertson and George Munro.
Puffin and Messrs.—Donald McFarlan.

THE second annual gathering of the above
Club will be held at Charlottetown, on
Wednesday, 16th August,

next, when the following Prizes will be offered
for competition:

MUSIC—Proficiency in Highland Pipe Music—
1st Prize, £10; 2nd, £5; 3rd, £2 10s.
STORY—Telling the Story, 24 hrs.—1st Prize, £5;
2nd, £2 10s.; 3rd, £1 10s.

HAMMERS—Heavy Hammers, 10 lbs.—1st Prize
\$5; 2nd, \$3; 3rd, \$2.
Light Hammers, 12 lbs.—1st Prize
\$4; 2nd, \$2; 3rd, \$1.

DANCING—Gillie Callan or Sword Dance—\$1;
Highland Fling, \$1.
LEAPING—Long Leap—1st Prize, \$2 50; 2d
do, \$2; High Leap—1st Prize, \$2 50; 2d do, \$2.

RACES—Running Foot Races, distance 400
yards—1st Prize, \$2; 2d, \$1; 3d, 50c.
Also a 100 Yards Race, 40 Yards Race, 20
Yards Race, 10 Yards Race, 5 Yards Race, 2
Yards Race, 1 Yard Race, 50c. Youth
under 16 years—1st Prize, \$2; 2d, 50c.

TOSSING THE CABER—1st Prize, \$2 50.
For the best Highland Costume, P. E. Island
manhood—Prize \$5.

Also, on the same day, the following
INTERNATIONAL PRIZES
will be submitted for competition. Open to four
competitors from the United States, Canada, New
Brunswick, Nova Scotia, Newfoundland, and P. E.
Island, respectively. Competitors for the International
Prizes to be Scottishmen or descendants of
Scottishmen.

Heavy Hammer, 16 lbs.—1st Prize, \$30.00;
2d Prize, \$10.00.
Heavy Stone, 24 lbs.—1st Prize, \$30; 2d do, \$10.
Also a 100 Yards Race, 40 Yards Race, 20
Yards Race, 10 Yards Race, 5 Yards Race, 2
Yards Race, 1 Yard Race, 50c. Youth
under 16 years—1st Prize, \$2; 2d, 50c.

Competing Parties are required to forward to Dr.
Sutherland the names of Three Marries, Three
Reels and Three Strathspeys, one week previous
to the day of the gathering.

Intending competitors who are not members of
the Club, are requested to enter their names,
address and particulars, in a letter, to the
Secretary on or before SATURDAY, 10th August,
when tickets of admission will be given.

Tickets of admission to the grounds, 25 cents
each, to be paid to the Secretary of Dr. Sutherland
and W. R. Watson, or any of the Directors.

No admission without a ticket.
GEORGE HANKIN, Sec'y.
June 5, 1865.

NEW STORES!
Dorchester Street.

Liquors, Molasses, Tea, Sugar,
Flour, Tobacco, Sundry
Groceries, &c.

THE SUBSCRIBER has now in his
New Brick Store, Dufferin Street, Charlottetown,
the following

Extensive and Valuable Stock
OF
MERCHANDISE,
comprising WINES, BRANDIES, and other LIQ-
UORS of the best quality, from GROCERIES
of all kinds, FLOUR, TEA, SUGAR, TOBACCO,
MOLASSES, equal to any articles of the kind in
the market, which he offers to wholesale and retail
customers.

At the lowest prices for Cash,
viz—
70 Pouches choice Demerara RUM,
70 Hogsheads HOLLAND GIN,
6 Hds. Irish and Scotch MALT WHISKY,
6 Hds. Pale and Dark BRANDY,
6 Hogsheads PORT WINE,
6 Hogsheads SHERRY,
100 dozen LINNETHALE ALE,
100 dozen GUINNESS PORTER,
300 chests and half chests of TEA,
10 hogsheads of SUGAR,
30 pouches of MOLASSES,
500 barrels of FLOUR,
Boxes of Honey Dew TOBACCO,
100 boxes LIVERPOOL SOAP,
80 boxes of PIPES,
1800 JARS, (assorted sizes.)

Together with a full assortment of all articles in
the GROCERY LINE, to which he invites the
attention of his friends in the City, whose
past favours are respectfully acknowledged.

OWEN CONNOLLY,
Charlottetown, May 29, 1865. 1d

NEW GOODS
BY THIS

Recent Arrivals from GROCERIES
THE IMPORTATIONS for SPRING 1865
being now COMPLETED at the
BRITISH WAREHOUSE,
BRITISH & FOREIGN

we solicit the attention of the public to our Stock of
MERCHANDISE,
Now Open for Inspection,
comprising all the
Requisite Articles for family use,
in
Dry Goods, Fancy Goods and Groceries,
&c. &c.

W. & A. BROWN,
June 5, 1865.

**ARRIVAL OF
NEW GOODS**
AT
Bell's Clothing Store,
QUEEN STREET.

THE subscriber has the honor to announce
to his numerous customers in town and coun-
try, that he has just received, per "LINDINE," a
NEW and SELECT

Stock of Goods,
suited for the PRESENT and COMING
SEASON, and which he is confident
will give satisfaction in
Style, Quality and Price,
to all who may favor him with their orders.
JOHN BELL,
Merchant Tailor.

NOTICE.
MR. E. G. NEWBERY is hereby
authorized to collect amounts due for
professional attendance, &c., and give receipts in
his name. All accounts rendered by him must
be paid to him, or to MR. G. W. BROWN,
Charlottetown, 27th February, 1865.

MR. E. G. NEWBERY can be seen at Dr.
CLAYTON'S Office.

Wool, Wool, Wool.
WANTED by the SUBSCRIBERS,
Five Thousand Pounds of WOOL,
for which the highest market price will be paid
in cash. DODD & ROGERS,
Ch. town, May 27, 1865.

ENTRANCE to Printing Office and
Bindery at Mrs. Brenner's Book and
Stationery Store, Prince Street,
where all orders may be left.
Prince Street, June 5, 1865.

WATCHES and JEWELLERY.
JUST RECEIVED from ENGLAND,
of fine quality, and for sale at a low price—
Horizontal Watches in Silver Cases—
4 holes jewelled—£3 10 0
do in Hunting Cases—£4 0 0
English Levers—£3 10 0
Watch Chains and Keys, Finger Rings, Steel Ear
Rings and Brooches, Gents' Pins in great variety,
&c.
A. PURCHASE, Watchmaker,
Charlottetown, Oct. 31, 1864.

**THE MAILS for the neighbouring Pro-
vinces, etc., will, until further notice, be made
up as follows:**

For Nova Scotia, via Pictou, on MONDAY and
THURSDAY mornings, at 9 o'clock. Also, via
Pictou on WEDNESDAY and FRIDAY evenings,
at 8 o'clock.

For New Brunswick, Canada and the United
States, via Shediac, on MONDAY evenings, at 8
o'clock. For Montreal, New Brunswick, and
the West Indies, every alternate WEDNES-
DAY evening, at 8 o'clock, as follows:—
Wednesday, 10th May, Wednesday, 2nd August,
20th " " 16th " " 30th "
14th " " 21st " " 27th Sept.
18th " " 25th " " 1st Oct.

L. C. OWEN, Postmaster General,
General Post Office, 29th May, 1865.

**THE LONDON AND LANCASHIRE
INSURANCE COMPANY,**
HAVING A LARGE PAID UP CAPITAL,
ACCEPT ALL CLASSES OF RISKS,
At Reasonable Rates of Premium.
CHARLES YOUNG, Agent,
October 17, 1864.

**Life Assurance Company of
Glasgow.**
ESTABLISHED IN 1838.
Incorporated by Act of Parliament.

The Right Honorable the Earl of Glasgow,
Subscribed Capital, £200,000
Accumulated Funds, £450,000
Annual Revenue, £55,000
Substantial Reserves, £95,000
HENRY DUNLOP, Esq., Chairman,
W. F. BIRKBEY, Esq., Manager.

Distinctive Features in the Company's Business
System—
Annual Division of Profits,
Policy-Holders Participate in Profits
from First Year of Entry,
Bonus Assurance at the Smallest Outlay,
Seven Years Half Credit Assurance,
Exemptions—Foreign Travel and Foreign
Residence.

Rates of Assurance, and all other information,
may be learned from the Agent for this Island, at
GEORGETOWN, WM. SANDERSON,
Georgetown, June 27, 1864. 1d

**Queen Insurance Company
OF LIVERPOOL.**
FIRE AND LIFE!
Capital, £1,000,000 Sterling.

THE Subscriber, having been appointed
agent for the above first class Insurance Com-
pany, is prepared to take risks on all descriptions of
property.
J. S. CARVELL,
Charlottetown, Feb. 10.

[EXTRACTS FROM NEWSPAPERS.]
On reference to the Constitution of Parliament,
and ordered by the House of Commons to be printed, 7th
May, 1865, it will be seen that the increase of Duty
upon the year, paid by the "QUEEN" Insurance Com-
pany, is £2,000 more than in the year 1864, and
being upwards of £1000 more than paid by any
other office yet established in this City.

[From Gore's General Advertiser, Oct. 24, 1861.]
"It is with pleasure that we believe to be perfectly jus-
tified in saying that no other Company, within the
same period, ever attained so large an income in
solidity as the Queen Insurance Company." The
Royal and Lancashire Insurance Companies' in-
come, however, is not to be compared with that of
the Queen Insurance Company, which last year met
with no exception even in favor of our older local
companies, namely, the Liverpool and London, the
Royal, and the Lancashire Insurance Companies."

[From the Civil Service Gazette, Nov. 2, 1861.]
"Among these important institutions stands emi-
nent for its solidity, as well as for its success, the
Queen Insurance Company, which last week held
its annual meeting of proprietors in Liverpool. A
reference to the ample report in another page will
show the excellence of its management, and the
public confidence in its constitution. We believe that
no other Company, within the same short period,
ever attained by large increase in the Fire or
Life Department. This speaks highly for the
activity and zeal of the management, while the
prosperity with which all the claims arising out of
the late disastrous fire in London were met, test-
ifies to their financial ability and the care and pru-
dence which marked the investment of these funds."

[From the Liverpool Mercury, Nov. 2, 1861.]
"It must be gratifying to the public generally,
and especially to the proprietors, to find that the
Queen Insurance Company, which last year met with
the rate of £2,000 per annum, was increased at
no other Company, within the same short period,
ever attained by large increase in the Fire or
Life Department. This speaks highly for the
activity and zeal of the management, while the
prosperity with which all the claims arising out of
the late disastrous fire in London were met, test-
ifies to their financial ability and the care and pru-
dence which marked the investment of these funds."

CITY LOAN.
A RESOLUTION having passed the City
Council for effecting a LOAN of
FOUR THOUSAND POUNDS,
for the purpose of erecting a PUBLIC MARKET
HOUSE, Tenders will be received at the office of
the City Clerk, from persons willing to lend the
sum of £1000, to the City of Charlottetown,
on the following terms:—
The tenders to express the amount of the sum
proposed to be lent, with the rate of interest.
The payment of the principal will be secured by
years from the date of the loan, payable yearly
from the general funds of the Corporation.
By Order,
PETER McLEOD, City Clerk,
Charlottetown, 29th May, 1865.

To Consumers of Gas.
THE Directors of the Charlottetown Gas
Light Company, FREE OF CHARGE,
a few Patent Gas Cooking Stoves. Consumers
desiring of proving these most desirable and econ-
omical Gas Ranges are requested to make an early
application, as only a limited number will be disposed
of.

By Order,
MURPHY, Manager,
Charlottetown, June 19, 1865.

TESTIMONIALS.—REPORT OF COMMITTEE OF
THE PROPRIETORS, PUBLISHED BY THE
PROGRESSIVE AGE, CHICAGO, ILL.—We the
undersigned, present by invitation, yesterday, to
witness a public experiment, in the use of the
patent gas cooking stove, for the purpose of proving
its utility for cooking purposes, were present during
a series of experiments, in our view fully calling out the utility of these stoves. As
the result of the actual experiment the following was
performed:—
Breakfast was cooked in four minutes, its juices
and flavor retained, and, further, the claim of the
inventor abundantly sustained, by this process
tender and delicious.
In each case the whole, broiled in five
minutes, and that to a turn.
Bread cut fresh from the new loaf was delicately
browned in two minutes.
In the case of the meats, the exterior surfaces were conglu-
ated and rendered tender and delicious.
In the case of the vegetables, broiled in five
minutes, and that to a turn.
In the case of the puddings, the process of an entire
and successful.
SAMEL HAWK, Richmond House,
W. F. TUCKER, "Bridges House,
W. H. HENNING, Massillon House,
C. W. WEAVER, "St. John's Hotel,
JOHN WRIGHT, "Anderson's Hotel.

The cost of cooking by this method we would
make up from careful tests yesterday, accepted
but not tried in the bread cooked in 42 minutes,
containing 4 cent of fat, and the cost of the
steak broiled in 5 minutes, consuming 1 of a cubic
foot of gas, 1 of a cent. A quart water boiled
in 21 minutes, containing 1 cent of fat, and
1 of a cent. 24 breakfast biscuit baked in 12 min-
utes, consuming 1 of a cent of gas, 2 of a cent.

Having frequently examined the mode of action
of SHAW'S STEAM-BROILER, I have been led to the
conclusion that the issues and integuments of
tough meat are broken through the effect of
highly heated, even red hot steam, of which
this gas-broiler is highly composed. At the
first instant this steam is broken through the
meat, and the subsequent broiling retains a por-
tion of the water formed, with the juices pro-
duced.
The gas-broiler, as designed in the devices of Mr.
Shaw, is the best and most economical of broil-
ers, and is the only one in which there is
nothing present, as vapor of gas, which can
give odor to, or any way interfere with the
preparation of the food, and of broil-
ing.
This apparatus secures the greatest economy of
time in cooking meats; it renders the toughest
meat tender and juicy in any mode of broil-
ing it, and, in the case of the broiler, the
cook to produce with certainty any gradation
of effect.
Respectfully,
A. J. CARVELL, D., State Assayer,
16 Bayly Street, Boston.

From D. B. COOK, 111 Lake St., Chicago.
I have used your Gas Cooking Range and the
Gas Heating Stoves of your invention, which I
have used the past four years, I can unhesitatingly
recommend them, as I have found them to be
the most economical and convenient
cooking and heating apparatus I have ever met
with.

In the Gas Cooking Range, the quality of the
food is most surprisingly improved. The juices of
the roasted meat are all retained, and do not
appear to lose any of the weight. In the course
of a season, this saving amounts to quite an item
in the economy of this mode of broiling, as I well
know that fat waste loss much of their weight
when cooked in the ordinary coal range oven.
Respectfully yours,
Wm. M. LORING.

From Mrs. W. W. Everts, Chicago.
It is with pleasure that I give my testimony to
the great value of the Gas Stove you are now offer-
ing to the public. The Stove for broiling I
regard as a desideratum long needed in house-
keeping.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.

From D. B. COOK, 111 Lake St., Chicago.
I have used your Gas Cooking Range and the
Gas Heating Stoves of your invention, which I
have used the past four years, I can unhesitatingly
recommend them, as I have found them to be
the most economical and convenient
cooking and heating apparatus I have ever met
with.

In the Gas Cooking Range, the quality of the
food is most surprisingly improved. The juices of
the roasted meat are all retained, and do not
appear to lose any of the weight. In the course
of a season, this saving amounts to quite an item
in the economy of this mode of broiling, as I well
know that fat waste loss much of their weight
when cooked in the ordinary coal range oven.
Respectfully yours,
Wm. M. LORING.

From Mrs. W. W. Everts, Chicago.
It is with pleasure that I give my testimony to
the great value of the Gas Stove you are now offer-
ing to the public. The Stove for broiling I
regard as a desideratum long needed in house-
keeping.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.

From D. B. COOK, 111 Lake St., Chicago.
I have used your Gas Cooking Range and the
Gas Heating Stoves of your invention, which I
have used the past four years, I can unhesitatingly
recommend them, as I have found them to be
the most economical and convenient
cooking and heating apparatus I have ever met
with.

In the Gas Cooking Range, the quality of the
food is most surprisingly improved. The juices of
the roasted meat are all retained, and do not
appear to lose any of the weight. In the course
of a season, this saving amounts to quite an item
in the economy of this mode of broiling, as I well
know that fat waste loss much of their weight
when cooked in the ordinary coal range oven.
Respectfully yours,
Wm. M. LORING.

From Mrs. W. W. Everts, Chicago.
It is with pleasure that I give my testimony to
the great value of the Gas Stove you are now offer-
ing to the public. The Stove for broiling I
regard as a desideratum long needed in house-
keeping.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.

From D. B. COOK, 111 Lake St., Chicago.
I have used your Gas Cooking Range and the
Gas Heating Stoves of your invention, which I
have used the past four years, I can unhesitatingly
recommend them, as I have found them to be
the most economical and convenient
cooking and heating apparatus I have ever met
with.

In the Gas Cooking Range, the quality of the
food is most surprisingly improved. The juices of
the roasted meat are all retained, and do not
appear to lose any of the weight. In the course
of a season, this saving amounts to quite an item
in the economy of this mode of broiling, as I well
know that fat waste loss much of their weight
when cooked in the ordinary coal range oven.
Respectfully yours,
Wm. M. LORING.

From Mrs. W. W. Everts, Chicago.
It is with pleasure that I give my testimony to
the great value of the Gas Stove you are now offer-
ing to the public. The Stove for broiling I
regard as a desideratum long needed in house-
keeping.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.

From D. B. COOK, 111 Lake St., Chicago.
I have used your Gas Cooking Range and the
Gas Heating Stoves of your invention, which I
have used the past four years, I can unhesitatingly
recommend them, as I have found them to be
the most economical and convenient
cooking and heating apparatus I have ever met
with.

In the Gas Cooking Range, the quality of the
food is most surprisingly improved. The juices of
the roasted meat are all retained, and do not
appear to lose any of the weight. In the course
of a season, this saving amounts to quite an item
in the economy of this mode of broiling, as I well
know that fat waste loss much of their weight
when cooked in the ordinary coal range oven.
Respectfully yours,
Wm. M. LORING.

From Mrs. W. W. Everts, Chicago.
It is with pleasure that I give my testimony to
the great value of the Gas Stove you are now offer-
ing to the public. The Stove for broiling I
regard as a desideratum long needed in house-
keeping.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.

From D. B. COOK, 111 Lake St., Chicago.
I have used your Gas Cooking Range and the
Gas Heating Stoves of your invention, which I
have used the past four years, I can unhesitatingly
recommend them, as I have found them to be
the most economical and convenient
cooking and heating apparatus I have ever met
with.

In the Gas Cooking Range, the quality of the
food is most surprisingly improved. The juices of
the roasted meat are all retained, and do not
appear to lose any of the weight. In the course
of a season, this saving amounts to quite an item
in the economy of this mode of broiling, as I well
know that fat waste loss much of their weight
when cooked in the ordinary coal range oven.
Respectfully yours,
Wm. M. LORING.

From Mrs. W. W. Everts, Chicago.
It is with pleasure that I give my testimony to
the great value of the Gas Stove you are now offer-
ing to the public. The Stove for broiling I
regard as a desideratum long needed in house-
keeping.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.

From D. B. COOK, 111 Lake St., Chicago.
I have used your Gas Cooking Range and the
Gas Heating Stoves of your invention, which I
have used the past four years, I can unhesitatingly
recommend them, as I have found them to be
the most economical and convenient
cooking and heating apparatus I have ever met
with.

In the Gas Cooking Range, the quality of the
food is most surprisingly improved. The juices of
the roasted meat are all retained, and do not
appear to lose any of the weight. In the course
of a season, this saving amounts to quite an item
in the economy of this mode of broiling, as I well
know that fat waste loss much of their weight
when cooked in the ordinary coal range oven.
Respectfully yours,
Wm. M. LORING.

From Mrs. W. W. Everts, Chicago.
It is with pleasure that I give my testimony to
the great value of the Gas Stove you are now offer-
ing to the public. The Stove for broiling I
regard as a desideratum long needed in house-
keeping.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.

From D. B. COOK, 111 Lake St., Chicago.
I have used your Gas Cooking Range and the
Gas Heating Stoves of your invention, which I
have used the past four years, I can unhesitatingly
recommend them, as I have found them to be
the most economical and convenient
cooking and heating apparatus I have ever met
with.

In the Gas Cooking Range, the quality of the
food is most surprisingly improved. The juices of
the roasted meat are all retained, and do not
appear to lose any of the weight. In the course
of a season, this saving amounts to quite an item
in the economy of this mode of broiling, as I well
know that fat waste loss much of their weight
when cooked in the ordinary coal range oven.
Respectfully yours,
Wm. M. LORING.

From Mrs. W. W. Everts, Chicago.
It is with pleasure that I give my testimony to
the great value of the Gas Stove you are now offer-
ing to the public. The Stove for broiling I
regard as a desideratum long needed in house-
keeping.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.

From D. B. COOK, 111 Lake St., Chicago.
I have used your Gas Cooking Range and the
Gas Heating Stoves of your invention, which I
have used the past four years, I can unhesitatingly
recommend them, as I have found them to be
the most economical and convenient
cooking and heating apparatus I have ever met
with.

In the Gas Cooking Range, the quality of the
food is most surprisingly improved. The juices of
the roasted meat are all retained, and do not
appear to lose any of the weight. In the course
of a season, this saving amounts to quite an item
in the economy of this mode of broiling, as I well
know that fat waste loss much of their weight
when cooked in the ordinary coal range oven.
Respectfully yours,
Wm. M. LORING.

From Mrs. W. W. Everts, Chicago.
It is with pleasure that I give my testimony to
the great value of the Gas Stove you are now offer-
ing to the public. The Stove for broiling I
regard as a desideratum long needed in house-
keeping.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.

From D. B. COOK, 111 Lake St., Chicago.
I have used your Gas Cooking Range and the
Gas Heating Stoves of your invention, which I
have used the past four years, I can unhesitatingly
recommend them, as I have found them to be
the most economical and convenient
cooking and heating apparatus I have ever met
with.

In the Gas Cooking Range, the quality of the
food is most surprisingly improved. The juices of
the roasted meat are all retained, and do not
appear to lose any of the weight. In the course
of a season, this saving amounts to quite an item
in the economy of this mode of broiling, as I well
know that fat waste loss much of their weight
when cooked in the ordinary coal range oven.
Respectfully yours,
Wm. M. LORING.

From Mrs. W. W. Everts, Chicago.
It is with pleasure that I give my testimony to
the great value of the Gas Stove you are now offer-
ing to the public. The Stove for broiling I
regard as a desideratum long needed in house-
keeping.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.

From D. B. COOK, 111 Lake St., Chicago.
I have used your Gas Cooking Range and the
Gas Heating Stoves of your invention, which I
have used the past four years, I can unhesitatingly
recommend them, as I have found them to be
the most economical and convenient
cooking and heating apparatus I have ever met
with.

In the Gas Cooking Range, the quality of the
food is most surprisingly improved. The juices of
the roasted meat are all retained, and do not
appear to lose any of the weight. In the course
of a season, this saving amounts to quite an item
in the economy of this mode of broiling, as I well
know that fat waste loss much of their weight
when cooked in the ordinary coal range oven.
Respectfully yours,
Wm. M. LORING.

From Mrs. W. W. Everts, Chicago.
It is with pleasure that I give my testimony to
the great value of the Gas Stove you are now offer-
ing to the public. The Stove for broiling I
regard as a desideratum long needed in house-
keeping.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.

From D. B. COOK, 111 Lake St., Chicago.
I have used your Gas Cooking Range and the
Gas Heating Stoves of your invention, which I
have used the past four years, I can unhesitatingly
recommend them, as I have found them to be
the most economical and convenient
cooking and heating apparatus I have ever met
with.

In the Gas Cooking Range, the quality of the
food is most surprisingly improved. The juices of
the roasted meat are all retained, and do not
appear to lose any of the weight. In the course
of a season, this saving amounts to quite an item
in the economy of this mode of broiling, as I well
know that fat waste loss much of their weight
when cooked in the ordinary coal range oven.
Respectfully yours,
Wm. M. LORING.

From Mrs. W. W. Everts, Chicago.
It is with pleasure that I give my testimony to
the great value of the Gas Stove you are now offer-
ing to the public. The Stove for broiling I
regard as a desideratum long needed in house-
keeping.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.

From D. B. COOK, 111 Lake St., Chicago.
I have used your Gas Cooking Range and the
Gas Heating Stoves of your invention, which I
have used the past four years, I can unhesitatingly
recommend them, as I have found them to be
the most economical and convenient
cooking and heating apparatus I have ever met
with.

In the Gas Cooking Range, the quality of the
food is most surprisingly improved. The juices of
the roasted meat are all retained, and do not
appear to lose any of the weight. In the course
of a season, this saving amounts to quite an item
in the economy of this mode of broiling, as I well
know that fat waste loss much of their weight
when cooked in the ordinary coal range oven.
Respectfully yours,
Wm. M. LORING.

From Mrs. W. W. Everts, Chicago.
It is with pleasure that I give my testimony to
the great value of the Gas Stove you are now offer-
ing to the public. The Stove for broiling I
regard as a desideratum long needed in house-
keeping.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.
The nature of the broiling is so well
adapted to the use of the iron range, and
exceedingly convenient.

From D. B. COOK, 111 Lake St., Chicago.
I have used your Gas Cooking Range and the
Gas Heating Stoves of your invention, which I
have used the past four years, I can unhesitatingly
recommend them, as I have found them to be
the most economical and convenient
cooking and heating apparatus I have ever met
with.

In the Gas Cooking Range, the quality of the
food is most surprisingly improved. The juices of
the roasted meat are all retained, and do not
appear to lose any of the weight. In the course
of a season, this saving amounts to quite an item
in the economy of this mode of broiling, as I well
know that fat waste loss much of their weight
when cooked in the ordinary coal range oven.
Respectfully yours,
Wm. M. LORING.