

**Selected Poetry.**

**THE FALL OF THE YEAR.**

Coldly and brightly draws in the day;  
Gloomy and drear it steals away;  
For slowly now comes up the sun,  
His Summer's golden labors done;  
And low his golden wheel declines  
Where Winter shows its starry signs.

No more to earth the fervid beams  
Gives beauty such as poet dreams;  
No more descends the glorious ray,  
The rapture of the summer day,  
The sky's deep blue is waxing pale,  
The sun's inspiring fervors fail,  
The slanting beam he gives is chill  
Within the vale and on the hill;  
And now, with many a jealous fold,  
The clouds would all his cheer withhold,  
Nor would on height or plain bestow  
The soothing of his waning glow.

The flowers are gone, save those that still,  
Like friends who cleave to us through ill,  
Outbrave the bitter wind that blows,  
And deck their season to its close.  
The leaves that late were only stirred  
By gentlest breath, that only heard  
The song-bird's note, round these the  
blast

Blow keen and fierce, and rude and fast;  
The rising gale flings far and wide  
Their withered bloom and idle pride.  
The birds have fled; the wind alone  
Makes song in many a sullen tone.

But sudden through the bursting sky  
The sun again comes out on high;  
The clouds fall back to yield him way,  
And fly before his eager ray;  
And gladness fills the breast again!  
The glimpse of Summer come again!  
Ah! sweet the beam, but like the smile  
Which watch the dying would beguile  
The mourning heart—the last sad ray  
Lays gives to cheer our tears away.

The light is gone, the moment's bloom  
Is sunk again in cold and gloom.  
So pass away all things on earth,  
Whatever we prize of love and worth—  
The form once dear, the voice that cheered;  
The friends by many a tie endeared;  
The dreams the aching heart forgets,  
The hopes that fade to cold regrets.

Sweet scenes, dear haunts that once I  
knew,  
My heart yet fondly turns to you,  
Let seasons change, and be ye bright  
With all the Summer tide's delight,  
Or let the Winter's gloom be yours,  
Your beauty still for me endures;  
For Memory keeps undated yet  
What Love would have me not forget.

[Chamber's Journal.]

Mr. Slink, of Danbury (relates the News),  
was out walking on Sunday evening to  
show his wife's sister the village, when,  
on passing a saloon, the visitor inquired what  
building that was. Before Mr. Slink could  
reply, his little boy promptly exclaimed:  
"That's where pa trades." "How dare you  
tell such stuff?" demanded the father, with  
flushed face. "Why, it is, pa, because I  
see you go there often." The party hurri-  
ed on, Mr. Slink rapidly pointing out the  
scenery.

It won't be long before bare-footed boys  
will be drawing their legs up turkey fashion  
to warm their feet.

**Household Hints.**

**BAKED CABBAGE.**—Boil a firm white cab-  
bage for fifteen minutes in salted water, then  
change the water for more that is boiling  
and boil until tender. Drain and set aside  
until cool, then chop fine. Butter a baking  
dish and lay in the chopped cabbage. Make  
a sauce in this way: Put a tablespoonful of  
butter in a pan; when it bubbles up well  
stir in one tablespoonful of flour, add one-  
half pint of stock and one-half pint of water,  
both boiling. Stir until smooth, season to  
taste with pepper and salt, and mix well  
with four tablespoonfuls of grated cheese.  
Pour this over the cabbage, sprinkle rolled  
cracker over it, dot it with lumps of butter  
and place in a quick oven for ten minutes.  
This is almost as good as the more aristo-  
cratic cauliflower when cooked in the same  
manner.

**BEef STEW.**—Cut two pounds of steak  
from the round in small slices. Have your  
butcher cut the steak evenly, and about  
three-quarters of an inch thick. Cover the  
meat with cold water and set it on the fire.  
As soon as the water boils, skim carefully  
and remove to a part of the fire where it  
will simmer slowly. After an hour cut up  
three or four good sized onions, a couple of  
celery stalks, and some parsley, and add to  
the stew. A teaspoonful of finely minced  
carrot is a nice addition if you do not dis-  
like the flavor. Let all stew for twenty min-  
utes; meanwhile peel potatoes and cut in  
dice the size of the meat. At least a quart  
of the potatoes after they are cut will be  
needed for two pounds of beef. Parboil the  
potatoes, add to the stew and cook until  
they are done. Season with salt and pepper  
while the potatoes are cooking. Place a  
small piece of butter in a tin saucepan, and  
when melted thicken with a large table-  
spoonful of flour, and stir this in the liquor  
of the stew, after the meat and vegetables  
have been lifted out with a colander dipper.  
Boil up for a minute or two and pour on the  
same dish. This stew will be either very  
good or very poor, according to the skill and  
intelligence of the cook. We might add pa-  
tience also, for no part of it will bear care-  
less or slovenly treatment. If your cook is  
Irish never have it on Friday, unless you are  
preparing to season and taste for yourself.  
Every bit of fat must be excluded in cutting  
up the meat. The pieces of both meat and  
potatoes must be uniform in size. If stalks  
of celery are not in season, the young celery  
sold for soup seasoning is just as good. The  
stew may be varied by adding two or three  
tomatoes, either canned or fresh, or a hand-  
ful of barley may be put on with the meat,  
as it will require as long to cook. Omitting  
the barley, two tablespoonfuls of rice may  
be added half an hour before the stew  
is done. If you wish, turn it into a com-  
pany dish; and half a can of French mush-  
rooms about fifteen minutes before serving.  
Be careful not to have too much gravy, in  
which case it will lack strength and be taste-  
less, or too little, which will make your stew  
heavy and coarse. One or two attempts will  
set such matters right.

**Charlottetown Prices Current.**

CHARLOTTETOWN, November 13, 1877.  
When not specially mentioned as in bono,  
our quotations are to be considered as duty  
paid.

**EXCHANGE.**  
Sterling 60 days Bills, 10 per cent. prem  
sight " " " 4 to 4 1/2 per cent dis  
U. S. c. y. drafts, " " gold, 2 1/2 per cent premium  
Drafts on Montreal, St. John, and Halifax  
4 per cent premium.

**OILS.**  
Kerosene, per gal. (Am.) \$0.29 to 0.30  
" (Canadian No. 1) 0.23 to 0.25  
Pale Seal 0.65 to 0.70  
Linsseed oil, boiled, per gal. 90c  
do raw 85c

Prices of kerosene are per cask. Retail  
prices 5 to 10 cts. per gallon higher.

**LEATHER.**  
Sole Leather 28 to 29c  
N. S. Sole 25 to 26c  
Canada 23 to 26c

**MOLASSES.**  
Barbadoes 46 to 47  
Trinidad, do 42 to 43c  
St. Vincent's 44 to 45  
Prices of Molasses are by the lot of from  
1 to 10 puncheons. Retail price 5 to 8 cents  
per gallon higher, according to quantity and  
quality.)

**VINEGAR.**  
Vinegar, per gal., per cask 26 to 34  
Mess Pork 18 to 20  
Prime Beef 14 to 16  
Prime Mess 14 to 16  
C. C. Bacon, 11.00 to 12.00  
Shoulders 10.00 to 11.00  
Hams 14 to 15

**SALT.**  
Bags fine, stove \$1.10 to 1.50  
Do Liverpool 80 to 90c  
Turks Island do 25 to 27

**SUGARS.** (Duty paid)  
Barbadoes, 9 1/2 to 9 3/4  
Eng. Refined, 10 1/2 to 11 1/4  
Vacuum Pan 10 1/2 to 11  
American Crushed 11 1/2 to 12  
American Granulated 10 1/2 to 11  
Coffee Sugar 10 1/2 to 10 1/4  
Golden Yellow 10 to 10 1/2

[Prices of sugar are by the hoghead.  
Retail price 1 to 2 cents per lb. higher.]

**CANDLES.**  
Moulds per lb 12 1/2 to 13c  
Soap per lb 5 1/2 to 7 1/2  
Tallow, per lb 0.12 to 0.16

**COAL AND WOOD.**  
Philadelphia Coal 5.75 to 6.50  
Wood, hard 4.50 to 5.00

**FLOUR AND MEAL.**  
Our quotations are for lots of 10 barrels  
and upwards.

Patent Process per barrel \$8.75 to 9.25  
Superior Extra 7.40 to 7.60  
Extra Superfine do 7.25 to 7.30  
Fancy 7.15 to 7.20  
Spring Extra do 6.60 to 7.00  
Strong Bakers do 7.10 to 7.20  
Superfine 6.75 to 6.80  
Corn Meal K D 3.75 to 4.00

**Market Prices.**

Charlottetown, November 13, 1877

**MEAT.**  
Beef, small pieces per lb. \$0.06 to 0.14  
Beef per lb. [by the quarter] 0.05 to 0.08  
Ham, per lb. 0.12 to 0.16  
Lamb, per lb. 0.05 to 0.10  
Lamb per qr. 0.05 to 0.10  
Mutton, per lb. 0.05 to 0.10  
Pork, (small pieces) per lb. 0.08 to 0.10  
Pork, per lb. (by the carcass) 0.54 to 0.63  
Veal, per lb. 0.04 to 0.07

**POULTRY.**  
Chickens, per pair 0.80 to 0.50  
Ducks, (each) 0.16 to 0.25  
Fowls, (each) 0.20 to 0.25  
Brant, (per pair) 1.00 to 0.05  
Geese each 0.40 to 0.50  
Partridges each 0.15 to 0.25  
Turkeys each 0.50 to 0.70

**BREADSTUFFS.**  
Rye-wheat Flour, per lb 0.03 to 0.04  
Flour, per bbl. 7.00 to 9.00  
Flour, per 100 lbs 3.25 to 3.50  
Oatmeal, per 100 lbs. 3.00 to 3.25

**FISH.**  
Codfish, per qtl. 3.50 to 5.70  
Herring, per bbl. 4.00 to 4.50  
Mackarel, per doz 0.60 to 0.00

**BOARDS.**  
Hemlock, 100 feet 0.81 to 0.93  
Pine do 1.62 to 2.40  
Spruce do 0.80 to 1.00  
Shingles, per M. 1.50 to 1.75

**MISCELLANEOUS.**  
Homespun, (men's wear) per yd. 0.65 to 1.00  
Homespun, (women's do) per yd. 0.35 to 0.44  
Homespun Flannel, per yard 0.32 to 0.38  
Lard per lb. 0.12 to 0.16  
Pearl Barley, per lb 0.03 to 0.04  
Potatoes, per bushel 0.20 to 0.25  
Sheepskins (each) 0.36 to 0.45  
Straw, per cwt. 0.36 to 0.00  
Apples, per bushel 0.60 to 1.45  
Barley, per bushel 0.80 to 1.00  
Butter (fresh per lb) 0.24 to 0.26  
Butter, per lb by the tub 0.20 to 0.22  
Cheese, (new milk) 0.12 to 0.18  
Cheese, per lb 0.14 to 0.15  
Clover Seed, per lb 0.00 to 0.01  
Eggs, per doz. 0.17 to 0.18  
Green Peas, per qt. 0.03 to 0.04  
Hay, per ton 17.00 to 19.00  
Hides, per lb. 0.04 to 0.05  
Calfskins, per lb 0.06 to 0.07

**VIOLIN CLASS.**

MR. VINNICOMBE has opened a Violin  
Class over Mr. Fletcher's Music Store.  
Ages of pupils preferred—from Eleven to  
Fifteen years.  
TERMS—\$10 a quarter, half in advance.  
Twenty-four Lessons a quarter; each Les-  
son one hour's duration.  
Orders for TUNING may be left at the  
above Store.  
October 13, 77.

**KENT STREET & KING SQUARE  
STEAM  
FURNITURE WAREHOUSES.**

The Subscriber has now on hand a very  
—LARGE STOCK OF—

**Household Furniture**  
of every description, just finished, and  
at prices cheaper than any now  
offered the Public.

**DRAWING-ROOM SETS,**  
in a variety of Repps, Terries, Plushes,  
Damasks and Hair Cloths—all of the  
latest and most approved styles  
and patterns. CALL AND SEE.

**PARLOR SETS,**  
in several styles and qualities, at very low  
prices. CALL AND SEE.

**BEDROOM SETS,**  
of patterns of English, French, and Ameri-  
can designs, new to this City, and  
from \$18 to \$300 per Set.  
CALL AND SEE.

**Chairs in a Large Assortment,**  
Just received; Wood Seated, Cane Seated,  
Office Arm, every sort of Rockers and  
Easy; and Smoking Chairs at very  
low prices. CALL AND SEE.

A Large Assortment of Wall & Corner Brackets!

**MISCELLANEOUS.**  
BEDSTEADS,  
SOFAS  
WASHSTANDS,  
CENTRE TABLES,  
TOILET TABLES,  
MUSIC STOOLS,  
CARD TABLES,  
MARBLE TOPS,  
WHATNOTS,  
LOUNGES,  
SOFAS.

**Earth Closets, Sifters & Fillers.**

**MATRESSES—**  
Hair,  
Flock,  
Excelsior,  
Straw,  
Fibra.

**WASHING MACHINES—**  
Spring Mangler,  
Patent Wringer,  
Spring Roller,  
Putman Rollers,  
English Rollers.

**WINDOW CORNICES—**  
From \$2.00 to \$8.00,  
**WOOD POLES,  
BRASS POLES,  
RINGS & ENDS,  
VENETIAN BLINDS,  
OFFICE TABLES,  
SCHOOL DESKS,  
CYLINDER DESKS,  
SETTING & STANDING DESKS,  
SIDEBOARDS,  
CHEFFONNIERS,  
PIER GLASSES,  
CHEVAL GLASSES,  
WARDROBES,  
ESCRUITOIRS,**

**French Cupboards and Spring  
Beds.**

**CRIBS & COTS,  
TRAYS and STANDS,  
PIANOS MOVED AT SHORTEST NOTICE.**

All the above sold cheap for cash or ap-  
proved credit. All goods delivered to any  
part of the City and Royalty free of charge.

**FIVE EXCELLENT PIANOS**  
FOR SALE CHEAPER THAN ANY IN THE CITY.

Machine Job Work, such as planing,  
straight and jig sawing, fretwork of the  
finest class. Turning of every description,  
Oval, Spiral and Elizabethan, on the short-  
est notice, in the best designs, and the  
cheapest in the city.

CALL AND BUY.  
**MARK BUTCHER.**  
Ch'town, Oct. 10.—pat pres 4w

**For Sleigh Builders.**  
ALL YOU WANT TO BUY—

**Steel. Iron. Bolts.  
Screws, Paint, Runners,  
Shafts, Trimmings, &c**  
—AT—  
**LOWEST PRICES!**  
—AT—  
**BEER & SONS.**  
Oct. 25, 1877.

**Musical Instruments.**  
Concertinas, Violins,  
Guitars, Accordeons,  
Etc. Etc. Etc.

ALL PRICES, AT  
**FLETCHER'S MUSIC STORE.**  
Ch'town, Oct. 30—3m eod

**RENOWNED ISLAND CROWN!**



**A NEW AND FIRST CLASS COOK STOVE,  
WITH ALL THE LATEST IMPROVEMENTS.  
EVERY STOVE WARRANTED FOR THIRTY DAYS!**

Please Call and Examine.  
**SIMON W. CRABBE,**  
Ch'town, Oct. 19—1w  
"SIGN OF THE STOVE," Queen Street.

**J. F. McKAY,**  
NORTH SIDE QUEEN SQUARE, CHARLOTTETOWN  
**WATCHMAKER & JEWELER,**

Has just received **WALTHAM WATCHES** in solid Silver Cases  
with **GUARD and KEY**, warranted one year,  
from \$17 upwards.

**A NICE ASSORTMENT OF  
Gold and Silver Plain and Fancy Rings,  
Chains, Lockets, Brooches, Ear Rings, Spectacles.**  
Repairing Neatly Executed. All Work Warranted  
Ch'town, Oct. 19—1m eod

**MERCHANTS MARINE INSURANCE COMPANY  
OF CANADA**

Capital \$1,000,000 with power to increase to \$2,000,000  
**HEAD OFFICE: - - - MONTREAL.**

Risks Taken Daily at the Office of  
**CARVELL BROS.**  
Agents for P. E. Island  
Charlottetown, Jul. 1877

**Labrador Herring!**

WE are daily expecting a cargo of LAB-  
RADOR HERRING, which will be sold  
cheap from the wharf.  
HASZARD BROS  
Ch'town Sept. 23—eodtf

**HARVIE'S  
LENDING LIBRARY!**  
WILL BE RE-OPENED SHORTLY.  
Persons wishing to subscribe will please  
leave their names at  
**HARVIE'S BOOKSTORE,**  
Queen Square.  
Oct. 27—

**STEAM COOKING.**  
**MAYO'S STEAM  
CULINARY BOILER!**

ALL the condensed steam is carried back  
into the boiler—preventing unpleasant  
odors in the kitchen. Meat, Vegetables,  
Puddings, &c., may all be cooked at the  
same time, without mingling the flavors,  
while each article retains all its strength  
and aroma, and is more palatable and nu-  
tritious than when cooked by any other  
mode.  
On exhibition and for sale at  
**BEER & GOFFS.**

**EDUCATIONAL.**  
CH'TOWN YOUNG LADIES INSTITUTION,  
HILLSBOROUGH STREET.

The Second Quarter at this Institution  
**Commences Nov. 15th!**  
QUARTER DAYS:  
Sept. 1st, Nov. 15th, Feb. 1st, May 15th.

**J. CUNNINGHAM DUNLOP.**  
Nov. 6, 1877.

**FINAL NOTICE**

—TO—  
**McDougall & Currie's Debtors.**

ALL ACCOUNTS not settled by the 15th  
NOVEMBER, will then be handed to  
County Court for Collection.  
J. S. CARVELL, Assignee.  
Ch'town, Oct. 26, '77—2 a v r t.

**THE EVENING CLASS**

—AT—  
**COMMERCIAL COLLEGE**  
WILL begin on MONDAY, 15th instant.  
Those wishing to attend this Class  
during the winter will please call and make  
arrangements, as our accommodation for  
the winter is limited.  
T. B. REAIL, Principal  
Ch'town, Oct—31 wklly

**DO NOT FORGET  
77. QUEEN STREET**

—IF YOU REQUIRE—  
**CHEAP GOODS.**

**Ladies' Dress Goods,  
Ladies' Hats and Bonnets,  
Ladies' Winter Jacket,  
Ladies' Winter Mantles,  
Ladies' Winter Shawls,  
Ladies' Paisley Shawls,  
Ladies' Wool Hose,  
Ladies' Felt Skirts,  
WOOL FRINGES,  
BRAIDS, SILK FRINGES,  
FEATHERS, FLOWERS,  
TIES, COLLARS;  
CUFFS, BUTTONS, Etc.**

**J. D. MASON & CO**  
Charlottetown.