

WATCHES, CLOCKS AND JEWELRY.

J. T. SULLIVAN, Watchmaker and Jeweler. The undersigned is now located on Broadway, next door west of Bonner & Co's, where he is prepared to adjust, clean and repair watches of any kind and to warrant his work upon the same.

BUTTE, MONTANA. The undersigned is now located on Broadway, next door west of Bonner & Co's, where he is prepared to adjust, clean and repair watches of any kind and to warrant his work upon the same.

JAMES D. FOX, Watchmaker. Practical Watchmaker, At Hale's Drug Store, MAIN STREET, BUTTE. Agent for the sale of the new and popular Springfield Watch.

MISCELLANEOUS. Persons furnished with board and lodging and the best of medical care in the treatment of all diseases. MITCHELL & MUSSIGBROD.

WARM SPRINGS INFIRMARY. Invalid Hospital! Deer Lodge Valley, Montana, Mitchell & Mussigbrod, Proprietors and Attending Physicians.

THE LARGE HOUSE! PLEASING SOBERNESS! Persons furnished with board and lodging and the best of medical care in the treatment of all diseases. MITCHELL & MUSSIGBROD.

FANCY GOODS, ETC. Wm. Coleman & Co., MAIN STREET, BUTTE, M. T., DEALERS IN CIGARS, TOBACCOS, PIPES, CONFECTIONERY, AND TOYS; GUNS, PISTOLS, Ammunition, etc.

NEW PROCESS FLOUR! We desire to call the attention of citizens of Butte, and especially families who prize fine quality of Flour, to our

NEW PROCESS AND PATENT FLOUR. We have arranged to have some of this flour to Butte market about October 1st. It is no thing. Thomas' EXTRA has been the best brand in the metropolis for six years, still stands at the head of the market.

Geo. D. & L. A. THOMAS, Pattern Maker! CARPENTERING. All kinds of wood work done on short notice shop at west end of Park street Bridge.

J. J. YORK, Pattern Maker! CARPENTERING. All kinds of wood work done on short notice shop at west end of Park street Bridge.

Hotels and Restaurants. SILVER LAKE HOUSE, PHILIPSBURG, Montana, MURPHY & JENKINS, PROPRIETORS. Finest and most Commodious Hotel on the West Side.

BUTTE RESTAURANT, Montan Pfaff, PROPRIETOR, Broadway, east of Loeber's Hall, BUTTE CITY, M. T.

GIRTON HOUSE, BUTTE CITY, MONT., ROBERT GIRTON, PROPRIETOR. Good Accommodations for Lodgers.

COSMOPOLITAN HOTEL, Nos. 37 and 39 MAIN STREET, Helena, Montana, SCHWAB & ZIMMERMAN PROPRIETORS.

CENTENNIAL HOUSE, Butte City, Montana, G. W. BEAL, Pro'r. Corner Main and Granite Streets.

THE OVERLAND HOTEL, HELENA, MONTANA, WM. MCLEAN, Proprietor. This house is now open for the accommodation of the public. It is refitted in first-class style and will be kept second to none in the Territory.

McBURNIEY HOUSE, FINE-PROOF BRICK, Deer Lodge City, Montana. Fine, Well-Furnished Rooms, Accommodations Excellent.

KEENEY HOUSE, THE LARGEST AND LEADING HOTEL In Ogden, Utah. Special attention paid to Montana Trade. We have leased the Commercial House, and are prepared to accommodate our guests either up in the city or at the depot.

BURNETT HOUSE, GLENDALE, J. J. BURNETT PROPRIETOR. A WELL SET TABLE. NICELY FURNISHED ROOMS. NO BAR OR SALOON ABOUT THE PREMISES.

JAS. MATHEWS, WHOLESALE & RETAIL WINE, LIQUORS, AND CIGARS, IMPORTED. BRANDIES, Ales and Porter, CALIFORNIA WINES AND CIDER, All kinds of BAR STORES Constantly on hand.

THE MONARCH, This house has also one of the finest Billiard Parlors in Montana, supplied with the celebrated Monarch Billiard and Pool Tables. The choicest brands of LIQUORS AND CIGARS Always to be had at the bar.

BOTTLED BEER, THE CELEBRATED BEER OF THE Deer Lodge Brewery. In bottles or kegs, is kept in stock by BROWN & FRANK, Butte agents of the proprietors.

DUNN & STENBERG, PRACTICAL PAINTERS. House, Sign and Ornamental PAINTING, Graining, Marbling, and Gilding.

PIPE STONE HOT SPRING! The proprietress having resumed possession of those celebrated MINERAL SPRINGS Gives notice to the public that he is now prepared to accommodate with board and lodging invalids or others who may wish to test the curative properties of those celebrated Springs.

BOGGS BAKERY AND RESTAURANT, Meals at all Hours, Open Day and Night. HOT AND COLD LUNCHESES. Booth's Fresh Oysters Served up in Every Style.

NORTH & BURCH, Solicitors and Attorneys in GOVERNMENT CLAIMS, Office Room, No. 8, St. Cloud Building, Post Office Box 549, WASHINGTON, D. C.

CARVER'S DRAUGHT STALLION TOM, A fine roaster, will stand during the coming season at the premises of the owner at Rosker, between Butte and Silver Bow.

BANKING. DONNELL, CLARK & LARABIE, BANKERS, Butte, Mont. Do a general banking business, draw exchange on all the principal cities of the world.

S. T. HAUSER & CO., (Being stockholders First National Bank of Helena, Montana.) BUTTE, MONTANA, Do a General Banking Business. New York Correspondent, Clark, Dodge & Co. St. Louis " Third National Bank San Francisco " 1st Nat. Gold Bank.

Samuel Mulville, BLACKSMITH, Horseshoeing a Specialty. Diseases of Horses' Feet Carefully and Scientifically Treated.

Daily Stage Line to Helena! Through by Daylight in One Day. Mail Line and Express, VIA BOULDER ROUTE.

CITY HOTEL, H. MORRIE, PROPRIETOR, West Broadway, near the School House, BUTTE, MONTANA. Board by the Day or Week, And Ample Accommodations for Transient Guests.

MILK! MILK! THE PROPRIETORS OF THE GROVE GULCH DAIRY are now prepared to supply the people of Butte with PURE MILK AT THE LOW RATE OF Twelve Quart Tickets for One Dollar, Or Ten Cents per Single Quart.

H. C. KENNEDY, FORWARDER OF Montana AND Idaho FREIGHTS. Mark Goods Care of H. C. K., Terminus U. N. R. R., Idaho.

DRESS-MAKING! TO THE LADIES OF BUTTE AND VICINITY: I have been engaged in Fashionable Dress-making for a number of years and am prepared to do all kinds of work in that line on the short notice.

MRS. M. A. DINGLEY, Montana street, opposite J. W. Chapman's. Eight of the States now admit women to practice in their courts.

AN ANNEALED BATTERY. The Queer Attributes of a Young Canadian Girl. London (Ontario) Advertiser, June 16th. About two years since a daughter of Mr. Richard Clare, Caroline by name, and then 17 years of age, living on lot No. 23, on the second concession of Rodney, was taken ill.

White or light silk may be cleaned by rubbing it on both sides with Indian meal, and carefully dusting it with a bit of silk or fine handkerchief. The same process may be used on kid gloves. To cure hoarseness.—Beat well the white of two eggs, add a tablespoonful of white sugar, grate in half a nutmeg, add a pint of lukewarm water, stir well and drink often.

Cure for warts.—A correspondent says: I had no less than twenty large warts on my hands, and several small ones. I applied a common Irish potato, cutting it in two and applying the juice over it two or three times a day. Mine have all disappeared, and I thought the remedy worth publishing.

Selecting Potatoes.—Professor Blot says, with reference to selecting potatoes for cooking, that "as a general rule, the smaller the eye the better the potatoes. By cutting off a piece from the larger end, you ascertain if they are sound; they must be white, reddish, bluish, etc., according to the species. If spotted, they are not sound, and therefore very inferior."

Onions in Croup.—Probably nine children out of ten who die of croup might be saved by a timely application of roast onions, mashed, laid upon a folded napkin, and applied as hot as can be borne comfortably to the throat and upper part of the chest, and to the feet and hands. Never neglect the first symptoms.

A beautiful whitewash.—To five gallons of whitewash made of well-burned white lime, add a quart of a pound of whiting, half a pound of loaf sugar, one quart and a half of rice flour, made into a thin and well cooked paste, and a half pound of white glue dissolved in water. Apply warm. Previously scrape off all old whitewash. This is like calomine, and gives a brilliant and lasting effect.

Making household soap.—Three pounds washing soda, three pounds slacked lime, twelve quarts of water; boil together for twenty minutes. Let this settle, then strain clear; next add three pounds of fat, four ounces of resin; let the whole boil slowly for nine hours. The above quantities will give 14 pounds of excellent soap. Pour the mixture into a tub or any convenient vessel, and when cool enough mark off into bars.

Bean soup.—"What kind of soup, sir?" Bean soup, sir?" asks the waiter. "Boy, don't never you ask a naval officer if he wants bean soup, if you don't expect to be killed." The fact is, that bean soup at sea is such a stand-by, that the sailor-man on shore sometimes gets quite mad when it is offered him, and still, bean soup is a mighty good thing, and all according to the way you make it. Now, you get a lot of swells on board, and make 'em a soup and call it haricot, and not bean, which is vulgar, and if you know how to turn it out they will take three platefuls. First, you get a pint and a half good sound beans—I don't think there is much difference in beans, whether they are big or little—and pick 'em over, and stand them for an hour in a bowl of cold water. Take three pounds of meat, or a shin-bone, and put the beans and beef in four quarts of water, and let her boil. Fry an onion and put that in, with, say, six whole cloves and a dozen peppers, and some parsley, with a tablespoonful of salt. Let it all boil for two hours, and you keep skimming. As fast as the water boils away you keep adding a little warm water. When the concern is cooked, take a colander and strain your soup through it, mashing up the beans and keeping out the meat and the bean skins. If you want to be superfluous, you can hard-boil an egg and slice white and yellow through, and put that in the tureen; likewise some slices of lemons. Bits of toast don't go bad with it. If you happen to be cruising south, just you use, instead of the New England bean, the Georgia or south California cow-pea.—Bob, the Sea Cook.

A Duke's Vengeance. The Duke of Argyll, now traveling in this country, is accompanied by his piper, and during the voyage bag-pipe music was indulged in. On one occasion Mr. De Cordova expressed his honest sentiments regarding this style of music. We believe he denounced it as infernal and not to be endured. It so happened that the Duke overheard the conversation, and, calling to his piper, said: "I want to introduce you to Mr. De Cordova. He has become enraptured at your playing. At nine o'clock this evening you will report at the door of his stateroom, and for one hour you are to play your liveliest airs." De Cordova pleasantly apologized for having been critical in the presence of the Duke, and added: "If he comes, let him come armed."

White or light silk may be cleaned by rubbing it on both sides with Indian meal, and carefully dusting it with a bit of silk or fine handkerchief. The same process may be used on kid gloves. To cure hoarseness.—Beat well the white of two eggs, add a tablespoonful of white sugar, grate in half a nutmeg, add a pint of lukewarm water, stir well and drink often.

Cure for warts.—A correspondent says: I had no less than twenty large warts on my hands, and several small ones. I applied a common Irish potato, cutting it in two and applying the juice over it two or three times a day. Mine have all disappeared, and I thought the remedy worth publishing.

Selecting Potatoes.—Professor Blot says, with reference to selecting potatoes for cooking, that "as a general rule, the smaller the eye the better the potatoes. By cutting off a piece from the larger end, you ascertain if they are sound; they must be white, reddish, bluish, etc., according to the species. If spotted, they are not sound, and therefore very inferior."

Onions in Croup.—Probably nine children out of ten who die of croup might be saved by a timely application of roast onions, mashed, laid upon a folded napkin, and applied as hot as can be borne comfortably to the throat and upper part of the chest, and to the feet and hands. Never neglect the first symptoms.

A beautiful whitewash.—To five gallons of whitewash made of well-burned white lime, add a quart of a pound of whiting, half a pound of loaf sugar, one quart and a half of rice flour, made into a thin and well cooked paste, and a half pound of white glue dissolved in water. Apply warm. Previously scrape off all old whitewash. This is like calomine, and gives a brilliant and lasting effect.

Making household soap.—Three pounds washing soda, three pounds slacked lime, twelve quarts of water; boil together for twenty minutes. Let this settle, then strain clear; next add three pounds of fat, four ounces of resin; let the whole boil slowly for nine hours. The above quantities will give 14 pounds of excellent soap. Pour the mixture into a tub or any convenient vessel, and when cool enough mark off into bars.

Bean soup.—"What kind of soup, sir?" Bean soup, sir?" asks the waiter. "Boy, don't never you ask a naval officer if he wants bean soup, if you don't expect to be killed." The fact is, that bean soup at sea is such a stand-by, that the sailor-man on shore sometimes gets quite mad when it is offered him, and still, bean soup is a mighty good thing, and all according to the way you make it. Now, you get a lot of swells on board, and make 'em a soup and call it haricot, and not bean, which is vulgar, and if you know how to turn it out they will take three platefuls. First, you get a pint and a half good sound beans—I don't think there is much difference in beans, whether they are big or little—and pick 'em over, and stand them for an hour in a bowl of cold water. Take three pounds of meat, or a shin-bone, and put the beans and beef in four quarts of water, and let her boil. Fry an onion and put that in, with, say, six whole cloves and a dozen peppers, and some parsley, with a tablespoonful of salt. Let it all boil for two hours, and you keep skimming. As fast as the water boils away you keep adding a little warm water. When the concern is cooked, take a colander and strain your soup through it, mashing up the beans and keeping out the meat and the bean skins. If you want to be superfluous, you can hard-boil an egg and slice white and yellow through, and put that in the tureen; likewise some slices of lemons. Bits of toast don't go bad with it. If you happen to be cruising south, just you use, instead of the New England bean, the Georgia or south California cow-pea.—Bob, the Sea Cook.

A Duke's Vengeance. The Duke of Argyll, now traveling in this country, is accompanied by his piper, and during the voyage bag-pipe music was indulged in. On one occasion Mr. De Cordova expressed his honest sentiments regarding this style of music. We believe he denounced it as infernal and not to be endured. It so happened that the Duke overheard the conversation, and, calling to his piper, said: "I want to introduce you to Mr. De Cordova. He has become enraptured at your playing. At nine o'clock this evening you will report at the door of his stateroom, and for one hour you are to play your liveliest airs." De Cordova pleasantly apologized for having been critical in the presence of the Duke, and added: "If he comes, let him come armed."