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HIGH EXPLOSIVE SHELL.

WILL DESTROY THE MIGHTIEST WAR-SHIP IN FIVE SECONDS.

It Penetrates Four-Inch Armor Plate Before Exploding—The Inventor Tells of the Frightful Slaughter Which Would be Caused.

Hudson Maxm, of London, England, has made it possible for every vessel to carry around with it an equipment of sub-marine mines. He has put it in the power of every fort to be able to shoot these submarine mines at any vessel. His newest shell, if exploded upon the deck of within the interior of a big warship would destroy the craft in five seconds.

These fearful weapons of war consist of shells which penetrate the sides of vessels before bursting, instead of bursting at the moment of contact as has generally been the case. The two explosives are known as Melinite and Maxinite, and the dreadful havoc they may create has been told in a statement, which, in accordance with his ordinary custom of dealing with newspapers, Mr. Maxm dictated to a stenographer and then signed. It is in part as follows:

"There can be no doubt as to THE FRIGHTFUL SLAUGHTER

That would be effected by melinite, for one shell bursting inside a cruiser would destroy the ship. But until chemists can invent a high explosive that will penetrate armor, we fear the navy will have to continue to use powder as an explosive; for, owing to its slow burning qualities, the shell gets inside the ship before it bursts. At the same time, if chemists can discover a high explosive, nonsensitive, and a safe explosive—which is a contradiction of terms—then we shall all be made happy.

The chief difficulty in firing high explosives through armor has not been so much to get a sufficiently insensitive high explosive for the purpose, but to get a fuse which will carry a sufficient quantity of detonative compound to explode the insensitive high explosive without itself becoming exploded by the terrific shock of retardation of the shell in the act of piercing the armor. It would do no good to shoot through armor unless we have a fuse carrying a detonator which will live to get through the armor to explode the wet gum cotton or other insensitive high explosive after the same shell have passed through. The tremendous shock of retardation is sufficient to instantly detonate any fulminate or other detonative compound whatever.

"Now, there is only one way possible by which a sufficient quantity of detonative compound can be shot through armor without being exploded instantaneously upon striking the plate, and that is by retarding the detonative charge from the shock of retardation, by suspending the same within the projectile in such wise that it shall constitute a sort of plunger body, so that upon the striking of the shell upon the target the velocity of the body of detonative compound is not retarded, but passes freely forward in a tube within the shell without opposition, thus giving the projectile time to pass through the plate. Now, such a fuse has been invented by Prof. Philip Alger and myself jointly, and has been made and tested. It has already been shot through four-inch armor plate with satisfactory results.

"It should be borne in mind that there are two distinct spheres of usefulness for the high explosive or aerial torpedo, the one for the penetration of light armor and the other as a submarine mine. A practical system of throwing aerial torpedoes from ordnance may be justly termed a system of pacing and springing submarine mines at the will of the operator standing at the gun. The aerial torpedo or high explosive shell should never be used against heavy armor, for high explosives, even in large quantities, exploded untamped against thick armor plate can do but little damage. The armor must be penetrated and the shell exploded inside the vessel, or it must be used as a submarine mine, or the shell must carry a sufficiently large quantity of explosive to destroy the ship by exploding over the deck on striking some of the superstructure.

"HUDSON MAXM. "Thurrow Lodge, 377 Norwood road, S. E."

A GOLD LEAF TEMPLE.

Not in America, not even in the Klondike, but in the far-off East, at Rangoon, the capital of Burma, is situated the famous golden pagoda of a Buddhist temple, the whole of the exterior of which is one mass of shimmering gold. This generous coating of the metal is the result of years and years of offerings to Buddha, for devotees from all parts of the world come to Rangoon and bring packets of gold leaf, which they place on the pagoda. During the last century the King of Burma gave his literal, weight in gold to the walls of the pagoda, an offering worth £9,000 sterling.

MICE FRIGHTEN ELEPHANTS.

It is a fact well known in all menageries that a mouse will frighten an elephant more than will a locomotive. The trainers say that what the elephant fears is that the mouse will run up his trunk. There is a tradition that a mouse really did this in one instance while an elephant was sleeping and caused the animal such intense pain that he had to be killed.

ROME'S GREAT CEMETERY.

The most extensive cemetery in the world is that of Rome, in which over 6,000,000 human beings have been interred.

THE HOME.

A CUP OF CHOCOLATE.

We hear of a "delicious cup of coffee" or such a "refreshing cup of tea," but chocolate as a beverage is not so commonly used, although it is considered very nourishing if well made. For those who cannot drink tea or coffee it makes the most palatable warm beverage they can take. Like both tea and coffee, the most delicious and safest to use is a good brand. Some people prefer a sweet chocolate and others the unsweetened. Probably the best unsweetened chocolate is the least adulterated. Almost all sweet chocolates contain more or less foreign substances, and it is no trouble to sweeten to taste when preparing the beverage. Time is saved by grating the whole cake of chocolate at once and keeping it ready for use in a covered glass jar or tin box. A double boiler is best for cooking chocolate, as there is then no danger of it scorching.

Chocolate prepared with eggs is delicious. Measure into the boiler as many cupfuls of rich milk as required. The richer the milk the better the chocolate will be. Put it on the stove to heat. When ready to boil, stir into the milk a heaping teaspoonful, or a little more, of chocolate for each cup of milk, and add an extra one besides. This grated chocolate should previously have been melted in a cup by the addition of a little boiling milk or water and stirred smooth. Sweeten a little, rather than too much, as tastes differ, and each individual can suit himself. Take one egg for every two or three cups of chocolate. Break them and put the yolks in one bowl and the whites in another. Beat each until light. As soon as the chocolate boils pour it slowly into the yolks, stirring constantly. Then pour it into the jug or pitcher from which it is to be served, and put the beaten whites on top.

If served in dairy cups with delicate little cakes, this is fit for a queen. It is a delightful change from tea or coffee, and is especially enjoyable in the afternoon or of an evening when entertaining friends. As a breakfast beverage, chocolate is very palatable.

Another less delicate way of making chocolate is to mix a teaspoonful of cornstarch with every four or five of chocolate and boiling in a teacupful of milk or water. Rich milk should be used and a heaping teaspoonful of grated chocolate should be allowed for every cup of milk. The milk should be brought to the boiling point, and then the chocolate mixture should be stirred in and sweetened. It should be served immediately.

So many people do not care for chocolate but that, like everything else, must be well made to be desirable. It is generally those people who get poorly-cooked food who "cannot eat this, or do not like that," etc. Give them properly cooked and good food, and see how quickly their complaints vanish.

CREAM CANDIES.

The first requisite for good sweets or bonbons, is foundation cream; and this is how to make it: To a pint of granulated sugar allow half a pint of water; place them on the back of the range in a bright tin basin until the sugar has nearly dissolved, shaking occasionally to assist the process; bring forward and boil, skimming off whatever impurities rise to the surface without disturbing the syrup. When it has boiled ten minutes, test the syrup by allowing it to run slowly from the end of a spoon. It will soon drip in elongated drops, and, finally, a long fine thread will float from the end of the spoon. As soon as this appears, remove from the fire and set in a pan of water, and allow it to partially cool. While at sixty degrees begin to work it with a stout spoon; should the syrup be boiled too long, a crust will have formed on the top, which may be removed before stirring. When cooled exactly right, the surface is covered with a thin skin. When the syrup thickens and whitens, add a pinch of cream of tartar beat again until thick enough to handle, then work with the hands; add any flavoring desired. If cooled too long, the cream will "grain" and become dry and hard, while with too little cooling it cannot be moulded.

Cocoanut Balls.—Flavor a portion of the foundation cream with vanilla, and work in a little desiccated cocoanut; form into small balls and set in a cool place for a little time; moisten each slightly with beaten white of egg—a brush is excellent for this purpose—then roll in grated cocoanut, and set in a cool place till firm.

Fig Strips.—Chop a few figs, and cook with a little water and sugar until they become thick paste. Make a small sheet of cream, spread with the fig paste, which should be cold; cover with another sheet of the cream, press together well, and cut in short strips or squares.

Creamed Almonds.—Flavor the cream with almond extract and form into small cubes. Press an almond into the centre of each, and roll in coarse sugar, or in chopped almonds, as preferred. It is customary to use the almonds without bleaching as the flavor is finer.

CHOICE RECIPES.

Fine Lettuce Dressing.—Beat one egg slightly, add three-fourths cup thin sweet cream, two heaping teaspoons sugar, one rounding teaspoon salt and one level of mustard. Set over boiling water, and stir until all are dissolved. Then add five teaspoons melted butter, and when hot, add one-half cup of good cider vinegar, a little at a time. When hot and smooth add a rounding

teaspoon of dissolved cornstarch. Strain and bottle when cold. It will keep for weeks in the ice chest. It is especially nice for lettuce and adds just the flavor most people like. Good also for any salad.

Canning Grape Juice.—The juice of the grape, properly prepared, makes a delightful and wholesome drink, for use in sickness or health, and is also useful in preparation of delicacies for the table. If you have saved the ammonia bottles with rubber corks, you have just what is best. Glass self-sealing cans will answer, but be sure the rubbers are new, and the cans entirely full, the air bubbles out. Use Concord grapes, and after picking from the stem, washing and carefully looking over, add one pint of water to each quart before heating. It is better to heat slowly, and when all are soft, pour into a collander; then without pressing, strain the juice through a cheese cloth, and measure back into the kettle, adding one cup of granulated sugar for each quart. Remove any skum and bottle at once. There is no gain in letting it stand. This is the "unfermented wine" of the market. For a drink you may add water, in proportion to taste, ice and lump sugar. It is a nice dessert served with small sponge cakes or roll jelly cake.

A Table Jelly.—Soak half a box of gelatine in one-half pint of water. Heat to boiling one cup of grape juice and one cup of water; pour it over the softened gelatine; then add juice of a small lemon and sweeten to taste. Pour into mould, harden on ice and serve with whipped or plain cream.

SUGGESTIONS TO HOUSEKEEPERS.

Where there are several young children, or harvest hands or workmen who are careless, strips of bleached crash laid along the edge of the table over the cloth protect it and prevent both wear and soil. The strips are much less trouble to wash than a tablecloth. But do not let the children be careless in their ways of eating, because of this protection. Teach them to eat properly.

A combination of strong coffee and ammonia in proportions of one dessert spoonful of the latter, to one cup, strained, of the former is recommended as a renovator for shiny black goods. The ammonia is added to the coffee and the mixture is allowed to stand over night. After dusting and brushing the garment, the liquid is applied with a sponge; after a thorough sponging it should be rubbed with a dry cloth. Coffee is also excellent to cleanse and freshen ribbons, giving them the stiffness and freshness of new.

In selecting lemons avoid those that seem light in weight and that have thick rinds that resist pressure. A juicy lemon is heavy and thin-skinned, and gives under the fingers when pressed. Lemons may be kept fresh a long time by wrapping them separately in tissue paper and keeping them in a cool place.

BRUSHED AWAY.

An exchange says: What do you think of an artist who painted cobwebs on the ceiling so truthfully that the hired girl wore herself into an attack of nervous prostration trying to sweep them down? There might have been such an artist but never such a hired girl.

THE DURHAM CHRONICLE

IS PUBLISHED EVERY THURSDAY MORNING AT THE CHRONICLE PRINTING HOUSE, DUNDAS ST. DURHAM, ONT.

SUBSCRIPTION The Chronicle will be sent to any address, free of postage, for \$1.00 per year, payable in advance—\$1.50 may be charged if not so paid. The date to which every subscription is paid is denoted by the number on the address label. No paper discontinued until all arrears are paid, except at the option of the proprietor.

ADVERTISING For transient advertisements 3 cents per line for the first insertion; 2 cents per line each subsequent insertion—minimum measure. Professional cards, not exceeding one inch, \$4.00 per annum. Advertisements without specific directions will be published till forbid and charged accordingly. Transient notices—"Lost," "Found," "For Sale," etc.—50 cents for first insertion, 25 cents for each subsequent insertion. All advertisements ordered by strangers must be paid for in advance. Contract rates for yearly advertisements furnished on application to the office. All advertisements, to ensure insertion in current week, should be brought in not later than Tuesday morning.

THE JOB : : DEPARTMENT is completely stocked with all NEW TYPE, thus affording facilities for turning out first-class work.

W. IRWIN, EDITOR AND PROPRIETOR.

The Chronicle Contains . .

Each week an epitome of the world's news, articles on the household and farm, and serials by the most popular authors.

Its Local News is Complete and market reports accurate.

DOESN'T PAY TO COUNT.

Dumas the elder was not in the habit of counting his money, but did once, leaving it on the mantel while he left the room for a few minutes. When he returned and was giving some instructions to a servant he mechanically counted the pieces over again and found a louis missing. "Well," he said, with a sigh, "considering that I never counted my money before, I can't say it pays."

BLIND RAT LED BY COMRADES.

A man employed at the sewage farm at Batchworth in Hertfordshire asserts that quite recently, when working on his farm, he has often seen an old blind rat carrying a piece of stick in its mouth, with two other younger rats leading it about with one end of the stick also in their mouths.

The London medical press warns the public against a probable recurrence of influenza.

Cash System

Adopted by

N., G. & J. McKechnie.

We beg to inform our customers and the public generally that we have adopted the Cash System, which means Cash or its Equivalent, and that our motto will be "Large Sales and Small Profits."

We take this opportunity of thanking our customers for past patronage, and we are convinced that the new system will merit a continuance of the same

N. G., & J. McKECHNIE