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Medical Directory.

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DR. T. G. HOLT, L. D. S. Office—First door east of the Durham Pharmacy, Calder's Block. Residence—First door west of the Post Office, Durham.

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RESIDENCE—Middaugh House. Office hours—9 a.m. to 6 p.m. Will be at the Commercial Hotel, Prieview, first Wednesday in each month.

Miscellaneous.

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CONVEYANCER ETC. A general financial business transacted. Office next door to Standard Bank, Durham.

SELF DIAGNOSIS.

Mrs. Blinks, meaningly—I asked Dr. Aquapura if whisky was good for colds, and he said "no." Mr. Blinks—Well, I don't believe I've got a cold anyhow. It's something else. Did the doctor mention what diseases whisky was good for?

THE HOME.

PREPARE FOR EMERGENCY.

There is scarcely a house where company does not come unexpectedly some time or other, especially if the family is sociable and enjoys society. Sometimes these unexpected guests come at the most inconvenient time, when there is "absolutely nothing" in the house. This can never be quite the case on the farm, but it happens frequently in town houses. The housewife wishes to make her guests feel as welcome as possible and it certainly would make them uncomfortable to see that they have put her to inconvenience. The stock on hand may not result in as fine a spread as could have been provided had the housekeeper can, with the aid of some canned goods, make quite a palatable and delicious dinner or lunch with what she has in the house. With butter, cream, milk and eggs to draw upon, and a few canned articles to help her out, a housewife need never feel that her hurriedly prepared dinner will be a failure. The wise housekeeper will stock a corner of her pantry with canned vegetables, fruit, pickles, jams and jellies in case of emergency. Besides these she will have some cans of either salmon, shrimps, lobster, sardines, etc., which are all very nice if there is no time in which to cook meat. Oysters come in cans during winter and keep nicely for some time, and for those who are fond of clam chowder, that put up in cans is quite as good as fresh. In the poultry yard may be found chickens, turkeys, geese and ducks, but all these require time to prepare and when in a hurry, the canned goods quite answer the purpose. The ham and cheese which are generally found in the storeroom of a farmhouse may be used for many a dainty and appetizing dish. Then dried and shredded codfish put up in packages or sold by the pound keeps well, and should find a place among the stores.

If there is no fresh bread or cake in the house, delicious biscuits may be made, providing there is a hot fire. Into a quart of sifted flour mix very thoroughly three tablespoonfuls of baking powder and a small one of salt. Work into this two heaping tablespoonfuls of butter; then add a pint of milk. Mix and roll out. Cut and bake in a moderate oven.

Or if wheat muffins are desired they may be made quickly as follows: One and a half cupfuls of entire wheat, two level teaspoonfuls of baking powder, one cupful of milk, one beaten egg, one-half teaspoonful of salt, one tablespoonful of melted butter. Mix the beaten egg with the milk, pour it over the flour mixed with the other dry materials, add the melted butter and beat thoroughly. Pour the batter into hot, buttered gem pans and bake about half an hour.

If one has nothing especially nice for dessert a fresh cake seems especially good. One that is simple to make is Beat up an egg lightly with one cup of sugar and a lump of butter the size of an egg. Add one cupful of rich milk, and enough flour to make a light batter. Two teaspoonfuls of baking powder should have been added to the flour. Bake quickly in two or three layers. When cooled spread jelly between.

If there are enough cold boiled potatoes and the hostess does not wish to serve them fried to her guests a delicious dish is made in this way: Slice them up and put a layer in a buttered dish. Sprinkle a little grated cheese over it. Continue this until all the potatoes are used. A little salt should also be used. Melt a lump of butter Sprinkle a handful of crisp bread crumbs over top and set the dish in a hot oven for ten minutes or until golden brown on top. Plain boiled potatoes will be much daintier if forced through a colander with a potato masher. They will make a dish of light, snowy flakes, and it takes but a few minutes longer to prepare them.

If the housewife wishes to make a can can make croquettes, which are delicious. Flake one can of salmon; rub a paste and mix well with the salmon, of stale bread, with pepper, salt and celery salt, moistening with lemon juice. Shape into finger rolls, dip in beaten egg and fine bread crumbs, in egg again, and fry in hot lard. Cooked ham can be used for ham patties, which are very nice served with potatoes in any form. To a cupful of crisp bread crumbs, a little pepper and this batter into gem pans, break an egg over each and add a small piece of butter. Sprinkle with fine crisp crumbs and bake until brown.

For dessert, fresh or canned fruits with cake and tea or coffee will top off any dinner satisfactorily. The housewife who will utilize the resources at hand, and who keeps her little store of goods to fall back upon in case of emergency need never make their appearance. She always hides them a smiling welcome, knowing that so far as her table is concerned they will fare well.

FERN CULTURE. For those who can, it makes a very interesting study to commence fern culture at the beginning by raising them from their spores, or, as some would say, seeds, writes Eugenia Prudden. It is easy enough to do, providing a moderate amount of care be observed. Of course, the first thing to be done is to procure fresh spores from some reliable dealer. Better yet it is to spend this summer in the ferns, as every one

can find certain varieties. Watch them so that you will know when they fruit, keeping track of their progress up to the ripening stage, then gather, and do your experimenting with them. When the spores are thoroughly ripe they readily loosen themselves from the back of the frond where they are attached. Wrap up each variety separately, as they are so fine they could very readily get mixed, and lost, if such care was not used. After the seed is procured then will come the sowing. A shallow pan or pot may be used; whatever it is make sure it is clean; then fill to within an inch of the top with drainage. The soil should be light and exceedingly fine. Place it on top of the drainage making it moderately firm; then water thoroughly, allowing it to drain before the seeds are sown, as after they are in they should never be watered on top. In case they become dry, the pan or pot must be set in water, so it will soak up from the bottom. Scatter the seed on top, they will more easily retain their moisture. Keep them well shaded all the time, and as soon as they show signs of growth, carefully prick out, with no attempt at separation, and transfer into other pans or pots, having same kind of soil. Instead of at once growing fern plantlets, the spores enlarge first into bodies, which resemble small liverworts. This is called the prothallus state, from some point there will rise the first fern leaf, which is soon followed by others.

There is hardly any one who cultivates plants at all, no matter in how small a way, but would be able to find brought right from the woods that are so near to a large majority of us, do beautifully when transplanted. As they so generally require shade, a bed on the north side of the house, or on the shady side of some wall, or fence, could so easily be prepared, and how beautiful they would make the spot given up to them. A friend who had a basement dining-room on the north side of the house, with two large windows, the lower half being below the natural grade so that the earth had to be dug out several feet surrounding them, had planted ferns in this space—our native ones luxuriant, beautiful growth, I never beheld. It covered what would have been otherwise bare earth, and was a constant delight and joy to every one who ate in that dining-room. Another friend procured some old tree roots and piled them up against a wall, filling in all the spaces with soil in which she planted her ferns. Ferns may be moved at any time, from early spring, when they first begin to show their coils of young green, to late autumn, after they have gotten their growth, when their height and general characteristics can be seen. Take them up with a good ball of earth when possible, though that is not readily remove them with all their roots intact, they grow usually in such soft soil, not running very deep. They are like all other plants, their cultivation is easy enough when we know just how to manage them, and this knowledge must come by experience.

Ferns can also be successfully grown in the house. In the fall I have often taken pots of various sizes right into the woods and filled them with selected plants. By potting them immediately change so they would never show the least sign of wilting. I have kept them in this way for decorations all most of a whole winter. Window boxes with them the trailing arbutus, the whose bright scarlet berries will swell and remain fresh all winter. There are a number of little evergreen vines in the woods that can be taken as well, though it were spring.

There is a long list of ferns now to be had from the florist, that will do nicely for amateur cultivation. Of this list the Adiantum, or maiden-hair ferns, are perhaps the most popular, as they are the most generally cultivated. Adiantum Farleyense is coming to be a great favorite, owing, doubtless, to its fine endurance in ordinary room culture. The amount of humidity it will endure without being injured is quite remarkable. For low fern pans Adiantum cuneatum is much used.

As to the watering of ferns there seems to be differing opinions; my experience has been in favor of frequent sprinklings and considerable water, never allowing the plant to dry out. In order to insure this constant moisture in the roots it is well to put moss jars between the moss on top adds to their beauty, aside from serving a practical purpose. One requirement, however, which they insist upon when potted, is good drainage, as they will not endure standing in water.

TRIED AND TRUE RECIPES. Buttermilk Pie.—Two cups of buttermilk, one and one-half cups sugar, three eggs, two tablespoonfuls flour stirred to a paste with cold water, and either lemon or vanilla extract to suit taste. Beat the whites and yolks of eggs separately, and add whites last. This is sufficient filling for two pies. Bake in one crust. Very nice, and will surprise you.

Steamed Suet Pudding.—One cup of stoned and chopped raisins, one cup of chopped suet, one cup sugar, one cup sour milk, one teaspoonful of saleratus, and flour to stir quite stiff. Steam three hours. To be eaten with a sauce made as follows: Pudding Sauce.—Put in a stew pan two cups boiling water, one-half cup butter, one cup sugar, small pinch of salt, with nutmeg or vanilla for flavoring, and slightly thicken with flour paste. Serve over suet pudding while hot.

Fruit Cake from Dough.—Two cups sugar, one cup butter, two cups light bread-dough, two eggs, one scant teaspoon soda, one and one-half cups of currants or seeded and chopped raisins, and spices to suit taste. Flour enough to make a stiff batter. Set in warm place to rise one hour, and bake

in a moderate oven. This makes a lovely, large cake and one that will keep well. Cream Slaw.—Chop fine a crisp cabbage, season with salt, pepper and good vinegar to suit taste; and just before sending to table add a cupful of whipped cream, sweet, Splendid. Drop Cookies.—One cupful of sugar, one-half cupful butter, one cupful milk, whites of two eggs, two spoonfuls baking powder, one half nutmeg, and flour enough to stir very stiff. Drop in small spoonfuls on a buttered tin, and sprinkle the top with English currants and sugar, and bake quickly. These are very fine.

Oatmeal Cookies.—Three cups oatmeal, three cups flour, one cup boiling water, one cup melted lard, one scant teaspoon soda, one cup sugar. Roll very thin. These are a general favorite. Tomato Catchup.—One pint vinegar to every gallon of chopped tomatoes. Also one-half pound sugar to each gallon tomatoes. Then add cinnamon, cloves, mustard, cayenne pepper, and horseradish to suit taste. Mix well, but do not put into a jar until it works, and then bottle. Will keep, and is as nice as any of the boughten catchup we use.

Corn Bread.—Four cups sour milk, heaping teaspoonful soda dissolved in cold water, one tablespoonful salt, one-half cupful flour, two eggs well beaten, white cornmeal enough to make a not very thick batter. Grease pan and bake in hot oven. Everyone asks me for this recipe.

The Best Yeast.—A double handful of hops, and ten potatoes boiled in a kettle with three quarts of water. Put the hops in a thin muslin bag with the potatoes. Boil until the potatoes are soft, then pour the water from this kettle boiling hot over a pint of flour in a crock. Squeeze all the strength from the hops, mash the potatoes, add a quart of cold water to them, and put through a sieve into the crock, and add one-half teacup of salt, a cup of sugar, and one tablespoonful of ginger. Let this stand for two days until it stops fermenting and settles. Then put in a jug, cork tight and keep in a cool place.

NEW SORT OF STEAMER. Peculiar Vessels Being Built for the British Government. The new shallow-draught steamers for the British Government will now soon be placed at its disposal by Messrs. Thornycroft & Yarrow, who are constructing them. In the new vessels the stern wheels are discarded and screws utilized instead, but the draught—twenty inches—prevents their being placed at the stern of the vessel. In the centre of the bottom of the boat is a cavity, formed by the bottom shelving upward, in which is placed the propeller. When at rest the propeller is not completely immersed, as the cavity contains air only, the water of course, remaining at its level. The propulsion of the vessel and the consequent backward rush of water, from the fore part of the boat causes this cavity to be filled with water, and the screw to be immersed completely. The cavity is, of course, so designed as to reduce the resistance of the further flow of water to the stern to a minimum. Six of the boats are 100 feet long, two others are 145 feet long, but the latter are of slightly greater draught. They have square sterns and

two rudders, one at each corner. The machinery is placed amidships, and forward on the main deck are mounted two 6-pounder quick-firers and four Maxim guns, and these are protected by light armor. The usual "flying" deck for navigating in peace times is provided, and having regard to the lightness of the vessels the quarters for officers and men are very comfortable.

AN IMPOSSIBLE ECONOMY. But if you must reduce your expenses why don't you discharge your private secretary? What! And meet all those creditors personally? I should say not.

NOT A PASSING FANCY. I got engaged to a girl at the seashore. Did, eh? Yes, I thought it was only a summer affair, but when I got home I found out that she lives next door.

THE DURHAM CHRONICLE

IS PUBLISHED EVERY THURSDAY MORNING AT THE CHRONICLE PRINTING HOUSE, SARAFIKA STREET 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 discount until all arrears are paid, except at the option of the proprietor.

ADVERTISING For transient advertisements 8 cents per line for the first insertion; 5 cents per line for subsequent insertions—minimum \$4.00 per annum. Advertisements without specific directions will be published till further notice according to "For Sale," "Lost," "Found," "For Hire," 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 finished on application to the office. 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.

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