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ITS NATIVE PURITY.

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"Chronicle" is the only Local Newspaper in Durham, Ontario.

THE FIRST TIME.

Mr. Jenkins was buried one week ago. He was visibly affected as he followed the hearse.

GIFTS TO THE POPE.

Leo received gifts valued at \$1,000 on the occasion of his sixtieth anniversary of his ordination as a priest.

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Paid Up 1,000,000
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Agencies in all principal points in Ontario, Quebec, Manitoba, United States and England.

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A BUSINESS SECRET.
Mr. Isaacs—I sell you dot coat at a great sacrifice.
Customer—But you say that of all your goods, how do you make a living?
Mr. Isaacs—Mein freint, I make a small profit on de paper and string.

TANGLEFOOT.
"Do you believe in the total depravity of inanimate things, Whooply?"
"Of course I do. Never went home late at night yet that my shoe laces were not in a tangle."

ABOUT THE HOUSE.

THE WAY IT HAPPENED.
First coked went to the kitchen And tucked up both her sleeves; Then she took down the cookbook And rustled all its leaves.
Next, Tom filled up the woodbox With hickory straight and good; And sitting down beside the stove, He stuffed it full of wood.
Then Jennie brought the flour, And measured out the spice, And put a lot of sugar in To make it sweet and nice.
And then the oven swallowed Just long enough to bake, And Dolly had for lunch to-day "A licious patty cake."

VALUE OF VEGETABLES.
To the cabbage was ascribed the happy power of preserving from drunkenness, and it was believed to be a cure for all diseases. To wash the hands with horseradish gave one the power to handle poisonous reptiles without danger. The garlic was a sovereign remedy for all diseases, while the narcotic virtues of lettuce early attracted the attention of physicians and was prescribed as a remedy for wakefulness. While some of these virtues have been proven imaginary, others are founded on facts, and we are told to-day that asparagus is a valuable kidney regulator, while tomatoes are of great assistance to a disordered liver. Spinach also has a direct effect on the kidneys, so has the common dandelion when cooked as greens. Celery acts upon the nervous system and is good for rheumatism and neuralgia. White onions eaten raw just before retiring will produce sleep.
The cellar in which vegetables are kept should be cool and dry; if damp or warm they will sprout. Carrots, parsnips, turnips, beets and cabbages keep better if covered with sand. Potatoes should be kept in the dark or they will have a bitter taste. Onions and squashes should be kept in a very dry room, and shelves are better than the floor.
All vegetables should be thoroughly washed before cooking and roots and tubers should be cleaned before paring; a vegetable brush, such as may be purchased at any furnishing store for five cents is very good for this purpose. Potatoes should be pared thinly. Many housekeepers think a single paring from end to end sufficient, the remainder of the jacket being pulled off after cooking. Turnips need a thick paring, as the white layer under the skin is tough and rather bitter; carrots, parsnips and salsify should be scraped; beet roots must not be cut before cooking or they lose their color, cauliflowers should have some of the outer leaves trimmed off and then placed, head downward in a bowl of cold, salted water for half an hour before cooking to draw out any insects which may have lodged among the flowerets.
A general rule for cooking vegetables is to cook all roots, tubers and dried vegetables in soft water and all green vegetables in hard, salted water. The onion is the only exception to this rule and it must be boiled in salted water or it loses its flavor. There is quite a knack in being able to properly cook vegetables, even potatoes, and many vegetables are made tasteless by being cooked in too much water, for example, green peas and string beans. The Germans use a spoonful of butter to begin with, add seasoning and the beans, freshly washed, then cover closely. The moisture remaining from the washing with one or two spoonfuls of water added later, is sufficient to keep them from burning, and they are served half an hour later tender and delicious.
Vegetables are not used for garnishing as much as they should be. What is so nice as a boiled fish, flanked on either side by pyramids of potato balls or diced red carrot sprinkled with finely-chopped parsley; while a nice cut of beef may be served with a border of turnips, carrots and celery cut in straws.

VARIETY FOR BREAKFAST.
Of all the meals to be provided in an average household breakfast seems to offer most difficulty to the inexperienced housewife. Yet where the household funds are limited and economy is the watchword, many little "left-overs" may be presented in appetizing, varied and attractive ways.
Bacon fritters supply variety to the menu. Cut stale bread into moderately thin slices, remove the crusts and cut the slices into two or three pieces, drop them into fresh milk and let them soak a couple of minutes. Have ready slices of bacon with the rind removed and place each slice between two pieces of bread. Press the pieces of bread firmly together, dip these sandwiches into a thin fritter batter, drop these into very hot fat and fry them to a delicate brown. Remove the fritters from the fat and dust them with a little pepper. Drain the fritters upon brown paper in the mouth of a hot oven until all are ready; then pile them upon a heated platter and serve at once.
To make a breakfast roll, take one pound of lean veal that has been partly cooked. Add one pound of sweet fat pork and chop the meats together until very finely minced. Season with pepper, lemon juice and chopped parsley to taste. Add a small half cup of bread crumbs soaked in two table-

spoonfuls of milk and a beaten egg. Make this mixture into a long roll and place it upon a greased paper in a baking pan. Scatter a very few browned crumbs over the top and add some bits of butter. Put a piece of greased paper over the top of the roll and place the pan in a moderate oven and cook from thirty to forty minutes. Have prepared a tomato sauce and when the roll is baked place it upon a hot platter and pour the sauce around it.
Another mode of using veal is called "Holland Eggs." Take pieces of firm lean veal, and to one pound, when uncooked add one-fourth of a pound of beef suet. Chop these together until very fine, soak four ounces of fine bread crumbs in cream enough to moisten them well; add them to the minced meat, with a seasoning of salt pepper and the grated yellow rind of a lemon; add two beaten eggs and mix the ingredients well together; then form the mixture into egg-shaped balls. Half fill a spider with water and add to it a cup of highly seasoned stock. Place the spider over the fire, and when the liquid has come to boiling, put in the prepared eggs and let them cook about fifteen minutes. Meanwhile prepare a cream sauce, and when the eggs are cooked place them upon the hot platter and pour the dressing around them. Sprinkle chopped parsley over the whole and serve.
The always acceptable egg may be served with different things, making a new feature.
Egg gems are an acceptable way of using up very small pieces of cooked meat or poultry one may have at hand. Chop the meat finely and add to it half its quantity of stale bread crumbs; season well with butter, salt and pepper, and make the mixture slightly moist with sweet milk. Butter shallow gem cups and fill them three-quarters full with this mixture, and then carefully break an egg upon the top of each one; sprinkle the eggs lightly with salt and pepper, some fine cracker dust, and a few bits of butter, and bake them from eight to ten minutes in a hot oven and serve at once. Shredded egg dishes with the tiny handles at one side are very pretty and appropriate for serving these eggs in.

Poached eggs served upon stuffed and baked tomatoes are excellent. Peel the tomatoes and cut them into halves crosswise; remove the inside and to the meaty part taken from the inside of the tomato add some crumbs, a little minced ham, mushrooms, poultry, or whatever one may have at hand, season the stuffing well. Bake the tomato halves and when done place them upon round pieces of hot buttered toast and then put a poached egg upon each tomato. If the tomatoes are uniform in size and care is taken in cooking the eggs, using muffin rings or an egg poacher, this makes a very attractive looking dish. The tomatoes may be prepared the evening before if a damp cloth is laid over them and they are kept in a cool place.
To make codfish and poached eggs for breakfast, pick into fine shreds one cupful of codfish, put it into a saucepan, cover it with cold water, put it over the fire and let it scald. Then drain off the water and mix with the fish one and one-half cups of hot mashed potatoes; add a tablespoonful of butter and season with pepper. Beat the ingredients thoroughly together and roll the mixture out upon a moulding board to a thickness of about half an inch and cut it into circles with a large-sized biscuit cutter. Place the disks upon a buttered biscuit tin and bake in a hot oven. While the cakes are baking, poach as many eggs as there are cakes. Put the baked fish cakes upon a hot platter and put an egg on each. Garnish with parsley and serve.
Fish rolls are an excellent dish for breakfast. They are best made of halibut, but any other fish may be used. Chop very finely two pounds of uncooked fish, then put it in an earthen dish and with a wooden potato masher rub the fish to a paste; add the whites of three eggs, putting in one at a time and rubbing it well into the fish before adding the next egg; then stir in half a cup of warm cream and season the mixture lightly with salt, paprika and a few drops of onion juice. Mix very thoroughly. Make the mixture into small rolls about two and one-half inches in length. When all the material has been used take one of the rolls first made and brush it over with a beaten egg, and then sprinkle it with sifted stale bread crumbs that have been salted. Drop the rolls carefully into hot fat and cook them to a nice brown. Drain them upon brown paper until all are cooked and then place upon a hot platter. Serve them with a Bechamel or cream sauce around them.

SOMEWHAT AFTER AESOP.
A chrysanthemum and a cabbage met by chance at the door of a house where they had been left by a florist and a grocer, respectively.
What part of the mansion are you about to visit, asked the cabbage.
The parlor, replied the chrysanthemum. And you?
Alas, fair cousin! rejoined the cabbage. I fear I am on my way to the cellar!
Call me not cousin, said the other, arrogantly. We are not related at all. The cellar is a good enough place for such as you!
The humble cabbage said no more; but a few days later they met again, by accident, for one brief moment. The cabbage reposed in the centre of a large platter. The chrysanthemum was in a coal-bucket.
Whither are you going? feebly asked the chrysanthemum.
To the dinner-table, answered the cabbage. And you?
Alas! responded the other. I am on my way to the garbage box!
Concerning which incident it may be remarked that pride still goeth before a fall, even as it did of old.

PERSONAL POINTERS.

Interesting Notes About Some of the Prominent People of the World.
Mr. Hubert Herkomer, R.A., and Mr. Alma-Tadema, R.A., have just been naturalized as Englishmen.
The late Sir John Gilbert, R.A., who died a short time ago, left behind him a personality worth about \$11,000,000.
The French government has decided to offer to the Empress of Russia a magnificent piece of Chantilly lace on the occasion of her Majesty's next birthday.
Prof. Tracy Peck, head of the Latin department at Yale, has been appointed director of the American School for Classical Study at Rome for next year. He will leave for Rome next summer.
Mrs. Gladstone has just celebrated her eighty-sixth birthday. The elder of the two daughters of Sir Stephen Glynn, she was married to Mr. Gladstone on July 25, 1839. Her sister, Miss Mary Glynn, on the same day became the wife of Lord Lyttelton.
Princess Therese of Bavaria, daughter of the Prince Regent, has received the Ph.D. degree from the Munich University. Her Royal Highness who has recently written a scientific book of travel in the Brazilian tropics, is the first lady on whom this honor has been conferred.
At the instance of the King of the Belgians, the Minister of Fine Arts has given orders for the faithful restoration of the castle in the Ardennes which belonged to Godfrey de Bouillon the leader of the first Crusade. The architect will be M. Lohest of Liege, who showed a model of the chateau, as it originally stood, at the Brussels exhibition last year.
The death of Lord Wilton will be felt in amateur English musical circles. The Wilton family has for many generations been famous for its musical talent and the late Earl was regarded as one of the ablest violinists in the country. He was an extensive landowner in the neighborhood of Manchester and made several attempts to dispose of Heaton Park, his seat near that city to the corporation.
Gen. W. E. Gatacre, C.B., D.S.O., who is to command the British brigade in Egypt, was recently Brigadier-General of the second class in Bombay. He was born in 1843, and entered the Seventy-seventh Foot in 1862, and passed through the Staff College in 1874. His war services include the Hazara expedition, 1888; Burma, 1889, and Chitral, 1895, when he conducted the action at Wainagai, and the passage of Jantata and Lowerai Passes, for which he received his C.B.
Commander Henry James of the British Navy, who has just died at Brighton, England, with a single exception—that of Commander Richard Sadlier whose name still appears in the list—was the senior officer of the navy. He was born in the year 1799, and is understood to have placed it on record that, as a little boy, he was moved with a desire to enter the navy when he witnessed the funeral of Nelson in Ludgatehill. He joined the navy as a "volunteer," and, in the Pompee off Toulon, saw some service in the embers of the great war in 1812.

THE DURHAM CHRONICLE

EVERY THURSDAY MORNING
AT THE CHRONICLE PRINTING HOUSE, BARBARA 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 discontinued until all arrears are paid, except at the option of the proprietor.

ADVERTISING For transient advertisements 8 cents per line for the first insertion; 3 cents per line for each subsequent insertion—minimum measure. Professional cards, not exceeding one inch, \$4.00 per annum. Advertisements without specific directions will be published till for and charged accordingly. "Transient notices"—"Lost," "Found," "For Sale," etc.—50 cents for first insertion, 25 cents for each subsequent insertion.
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All advertisements, to ensure insertion in current week, should be brought in not later than TUESDAY morning.

THE JOB : 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.

A CHANCE FOR INVENTORS.

The Lazy Man's Idea of the Public Yearning for a Stove Blacking Machine.
"If somebody would only invent a stove-blacking machine!" said the lazy man. "Now, there is a chance. I build the fires in my house, and about once in so often I black the stove. I would rather build forty fires than black the stove once. It is hard work, and I get my hands all covered with stove blacking, and I don't believe I make a very good job of it, either. I should say that some simple machine, not very costly, that a man could load with blacking and just hold up against the stove and hear it go b-z-z-z-z-z for a minute, and then there you are with the stove all blacked, would be received with enthusiastic if not vociferous approval by all."
PROOF.
Jones—So you had a lively tussle with the burglar?
Smith—Lively? Why, it woke up the cook.

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