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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.

Will be at the Commercial Hotel, Priceville, first Wednesday in each month.

Legal Directory.

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Fat men must be on their guard when travelling on French railroads. A 340-pound citizen of Lille who had bought a third-class ticket, after failing to wedge through the door of a third-class and a second-class carriage, entered a first-class compartment and rode to his place of destination. The railroad sued him for the difference in the fare, to which his defence was that, having sold the ticket, the company was bound to provide doors to the third-class carriages wide enough to admit him. The Court, however, held that he must have known his own girth and the size of carriage doors, and should have bought a ticket admitting him to a wide enough compartment. It refrained from making him pay for excess weight.

HOUSEHOLD.

FLOWERS. Sweet nurslings of the vernal skies. Bathed in soft airs, and fed with dew. What more than magic in you lies, To fill the heart's fond view? In childhood's sports, companions gay, In sorrow, on life's downward way, How soothing in our last decay, Memorials prompt and true.

LUNCH BOXES.

During the school months it is often necessary for pupils and teachers as well, to carry their lunches with them. Care should be taken to prepare them so that they will look as appetizing as possible, for a cold luncheon at best, is a poor substitute for a warm dinner. The best thing for carrying lunches in are the boxes with the leather handles. These boxes can be had at any furnishing store, and their cost is so small that they are within the reach of everyone. Each article should be wrapped in oil paper, with a paper napkin folded neatly on top, so that when the box is opened the very appearance will create an appetite. If you have little pieces of meat left from the meal, save them, and by chopping them fine and seasoning them well, it will make a nice filling for the sandwiches; it can be varied the next day by making a dressing of mustard, vinegar and sugar heated and mixed with the meat.

The New England sandwich, which consists of copped salt meat spread with baked beans, is excellent for a change. Buttered bread, or crackers spread with cottage cheese, or the following mixture may be used: Rub the yolk of one hard-boiled egg to a smooth paste with a teaspoonful of melted butter, season with pepper and salt and work in a little grated cheese, spread over very thin slices, if bread is used. Deviled eggs are nice for lunches and are prepared as follows: Boil the eggs hard; leave them in cold water until they are quite cold, cut in halves; remove the yolks and rub to a smooth paste with a very little melted butter, a sprinkle of cayenne pepper, mustard and a small quantity of vinegar. Fill the hollow whites with this, place the halves together, wrapping each one in paper twisted at each end. Try and vary the luncheon as much as possible as one soon tires of the same things over and over.

Always have some kind of fruit with the lunch. If it is not possible to always have fresh fruit, a small glass with a cover on it can easily be carried in the lunch box and some nice canned or preserved fruit will answer nicely. Care should be taken with the pastry intended for luncheon and juicy pies should be avoided, they are sure to cause trouble. Pickles are a very necessary part of the lunch and are much relished by all. Graham, brown and whole wheat bread can be substituted instead of always white bread or rolls.

GOOD SWEET BREAD. I use a pint of water drained from potatoes I have peeled and cooked for dinner, dissolve one yeast cake in it, add 1 tablespoon salt, 2 of granulated sugar and flour enough to make a good batter, writes Mrs. W. S. S. Cover close and set in warm place to ferment, which will take four to six hours. When there are numerous air bubbles on top, care must be taken that the water is not too hot, so as to scald the yeast cake. For the bread, I take three scoops of flour or 4 lbs., make a little hole in the middle, into which I put 1 tablespoon salt, 1-2 my yeast water (reserving the other half for next time) water or milk so warm I can just put my finger in, and mix with my hand till the flour is in a stiff dough so it can be kneaded. I do this at night, cover warm and in the morning it will be light enough to mould and put in pans. The pans must be a little less than half full. When even with top of pans, bake and try your oven as you would your sadirons. If it just sisses, it is right and the bread will be done in twenty-five minutes. Some flour takes more water to wet it than do others, and if your oven is brisk it ensures a thin, crisp crust. Bread made in this way will never be sour, and the yeast must be renewed every time you make bread, using the half that was reserved to raise with instead of the yeast cake as in the beginning. Try it and report.

TO COOK A HAM. We give below a good, simple recipe for cooking a ham: Soak a small ham over night in cold water, then trim off about one-eighth of an inch of the underneath part (to make it stand well), and saw off the end of the knuckle. Tie the ham in a clean cloth, and put it in a kettle with enough cold water to cover it. Bring it gently to the boil, put on the cover, and let it simmer very gently for two and a half to three hours. Set the kettle aside till the contents are quite cold, take out the ham, remove the cloth and carefully take off the skin, with the exception of a depth of two or three inches around the knuckle, the edge of which may be vandyked with a pair of scissors. With a sharp knife trim off some of the fat over the ham, then cover it with grated bread, and brown in the oven. A delicious flavor is given after taking from the over by basting with a fourth of a cup of good sherry. Serve hot or cold.

BE RID OF RED ANTS. Probably there is no insect more annoying to the housekeeper than the tiny red ants which gain admittance to houses in various ways—it is well to



GOWN WITH VELVET BOLERO AND SLEEVES.

The skirt of this gown is of beige-colored drap d'ete, and the same material is used for the blouse part of the waist which shows just above the belt. The upper part of the waist and the

sleeves are of mahogany-colored velvet. The back edge of the jacket is straight, the front curves upward, and it is bordered with a bead and spangle trimming which forms a fringed ornament on the front.

inspect carefully all packages from the grocer during the warm season—and various means have been tried in the warfare against them, but nothing will exterminate them so thoroughly and quickly as burning a sulphur candle in the pantry or store-room where they are troublesome. Put the candle into a deep earthen or iron vessel, so that there is no danger that it will set fire to anything when it burns down, close the door tightly and, at the end of three to five hours, open and air. It will be weeks before the ants appear again, and if they do, a second candle will finish them. Care must be taken, if used in a china closet, to remove everything that has gilding, as sulphur will tarnish it.

TO WASH FLANNELS. With the approach of cold weather it is well to know that in washing woollens—woven undergarments, flannel petticoats and cashmere capes and dresses—it is not wise to pour water upon the dry materials nor to rub soap upon them. Plunge the garments in a tub of hot water, in which soap has been dissolved. The water should not be hotter than the hands can bear comfortably.

A board should not be used for flannels, but they should be rubbed gently between the hands until all soil is removed. Have ready another tub of water a little hotter than the first, and drop them into it, rinsing thoroughly. Wring as tightly as possible from the last winter, pull into shape, and hang into a shady place to dry.

HINTS FOR THE HOME. One of the best rules for hangings is to have semi-transparent stuffs at the windows to admit light and medium-weight portieres to admit air.

The very high sideboard for dining room use has been relegated to obscurity, and low, broad ones, with swell front, are now considered very much better form.

Fireplace materials of unglazed ornamental bricks are the very latest for hall, library, or living room, but are particularly popular for the hall. The large majority are fitted with andirons for burning wood.

A late fancy is to have fancy chairs in wood or wicker enameled a bright green. This would be a good scheme to rejuvenate soiled porch chairs of last summer and make them look like the latest style.

Fretwork, or grille, with pendent curtains over the doorway or arch, adds very much to the looks of a room. Agra, denim, or Siberian linen drapes nicely and is very suitable as hangings for this purpose.

The very latest way to hang curtains is to have a double rod and have each half across the other to about six inches from each side; they are then tied back about two yards of the way up, much higher than formerly.

Bear in mind when selecting your spherical lamp globe that yellow is absorbed by light and consequently, looks much lighter with a light behind it, so select a good deep shade. Blue, on the other hand, gets much darker and intensifies in effect at night.

In the spring renovating, now beginning to agitate the mind the average housekeeper, if any decoration is to be done make the walls and floors your first consideration. They are the background that your whole decorative scheme rests on, and if they are rich and in harmony half the battle is won.

Unless in a library where the walls are covered with bookcases from floor to ceiling, the smaller kind are not nearly so much used as hanging shelves in L-shape, fitted into the corners about three feet from the floor. Some rooms have these shelves in every cor-

ner. Another pretty idea is to have a set in one, back of the divan. These together with a number of cushions, form a delightful cosy corner. The fashion of having curtains on a rod on a bookshelf is past; the binding on the fin de siecle book is so handsome that it is quite ornamental enough without.

BITS OF GOLD. Deep love can do much, even when in deep poverty.

The darkest hour in the history of any young man is when he sits down to study how to get money without honestly earning it.—Horace Greely.

The best part of one's life is the performance of one's daily duties. All higher motives, ideas, conceptions, sentiments in a man's life are of little value if they do not strengthen him for the better discharge of the duties which devolve upon him in ordinary affairs of life.

When our intentions are good we should not deprive ourselves of the means to put them into practice; it should be our duty not only to think of the means and the manner of their accomplishment, but also our resolves to carry them to a practical and beneficial result.—James Ellis.

The Growth of Habit.—Like flakes of snow that fall unperceived upon the

earth, the seemingly unimportant events of life succeed one another. As the snow gathers together, so are our habits formed. No single flake that is added to the pile produces a sensible change; no single action creates, however, it may exhibit, a man's character.—Jeremy Taylor.

Finish every day and be done with it. You have done what you could. Some blunders and absurdities no doubt creep in; forget them as soon as you can. To-morrow is a new day; begin it well and serenely, and with too high a spirit to be encumbered with your old nonsense. This day is all that is good and fair. It is too dear, with its hopes and inspirations, to waste a moment on the yesterdays.—Emerson.

VENEER CUTTING. Veneer cutting has reached such perfection that a single elephant's tusk, 30 inches long, is now cut into a sheet of ivory 150 inches long and 20 inches wide.

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