

Spring Purification.

The clogged-up machinery of the system requires cleaning out after the wear and tear of the winter's work. Nothing will do this so thoroughly and perfectly as the old reliable

Burdock Blood Bitters.

It cures Constipation, Sick Headaches, Feeling of Tiredness, and all the evidences of Sluggish Liver and Impure Blood, which are so prevalent in the spring. It makes rich, red blood and gives buoyancy and strength to the entire system.

R-I-P-A-N-S

ONE GIVES RELIEF.

The modern standard Family Medicine: Cures the common every-day ills of humanity.



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CRISTING AND CHOPPING DONE.
on shortest notice and satisfaction guaranteed.

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IN ITS NATIVE PURITY.

"Monsoon" Tea is put up by the Indian Tea growers as a sample of the best qualities of Indian Teas. Therefore they use the greatest care in the selection of the Tea and its blend, that is why they put it up themselves and sell it only in the original packages, thereby securing its purity and excellence. Put up in 1/2 lb., 1 lb., and 5 lb. packages, and never sold in bulk.

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Prices Out.

A FIRST-CLASS HEARSE IN CONNECTION

Embalming a specialty.

JACOB KRESS.

THE MEANEST YET.

What made you quit Grimly, Watty? Wasn't he paying you a good monthly salary?

Yes, but the old skinflint wanted to sack me because February was such a short month.

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G. P. REID, Manager.

Capital Authorized \$2,000,000
Paid Up 1,000,000
Reserve Fund 600,000

Agencies in all principal points in Ontario, Quebec, Manitoba, United States and England.

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A general banking business transacted. Drafts issued and collections made on all points. Deposits received and interest allowed at current rates.

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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.

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The "Chronicle" is the only 2-Page Local Newspaper in Western Ontario.

SYMPTOM OF LUNACY.
Dr. Burton Ward, after a long experience in the treatment of cases of lunacy, says that there is one infallible symptom by which the question whether a person is or is not sane can be determined. Let a person speak or act rationally and act ever so sedately, if his or her thumbs remain inactive there is no doubt of insanity. Lunatics seldom use their thumbs in writing, drawing or saluting.



SPRING COAT AND SKIRT COSTUME

A coat and skirt costume of blue-gray covert cloth is composed of a plain skirt and a short coat with fitted back and loose fly-fastened front that laps over slightly. The revers of the jacket are faced with white cloth striped with lines of soutache to match the costume cloth, and are studded with pearl buttons. Put slit pockets in the front, and finish them with small flap.

ABOUT THE HOUSE.

THE FLOWER POT.

My little gentle flower pot,
Upon my turret flaunting free,
Thou art more loved by me, I wot,
Than all the sweets of Araby.
Not all the sweets of eastern bower
Are half so dearly prized by me,
As is the little gentle flower,
The mignonette that blooms in thee!

By wide estates I set no store,
No store on sparkling coronet;
The poet's heart can value more
This fragrant plant of mignonette.
And as he fondly thinks of her
Who once the little treasure owned,
The lover may the gift prefer
To mines of gold and diamond.
(From Thackeray's Song of the Flower Pot.)

CLEANING FURNITURE.

As the best of furniture will grow dusty and shabby in appearance, careful housekeepers are constantly fighting the approach of age and dirt from their household goods in the way of chairs and tables. Oak wainscoting and furniture are likely in time to assume a greasy appearance, which should be removed during the annual housecleaning by washing it in warm beer. To give it a handsome gloss, brush it over with a mixture of two quarts of beer, boiled with a tablespoonful of sugar and a piece of beeswax as large as a walnut; when dry polish with a chamouis or flannel. If oak or walnut articles are infected with a tiny insect that bores holes until the wood crumbles into a fine powder, stop its wild career by saturating the wood with creosote; do not allow it to dry for several days.

If furniture is very dirty it should be washed in water and vinegar—equal parts—using a flannel rag, and then, after perfect drying, rubbed with a clean flannel and a little linseed oil before using any liquid or cream polish.

If a table bears the telltale mark left by a hot plate rub it well with lamp oil and flannel, finishing off with a clean cloth slightly wet with spirits of wine. Another notable housewife restores the original polish, when it has been removed by a warm dish, with linseed oil, rubbed in with a piece of linen, changing the linen until the table top is perfectly dry. White spots are removed by rubbing them with a piece of flannel and turpentine, repeating the application if necessary, and in any case rubbing with a good will until patience and strength are about exhausted.

Unwisely finger marks disappear from varnished furniture when rubbed with sweet oil, and from oiled wood if kerosene is rubbed on the spots. A bruise should be treated with a piece of brown paper, folded several times and soaked in hot water. Over this hold a moderately warm iron until all steaming ceases; if necessary, repeat the process remembering that one application does not always turn out a success. Always apply alcohol sparingly upon furniture, if at all, or it will destroy the polish.

Clean carved furniture every week by thoroughly dusting it with a new paint brush. If the mahogany shows that is the pride of your heart shows stains, drop on them a mixture of six parts of spirits of salt and one of salts of lemon or a few drops of oxalic acid and water, rubbing until the stain disappears, and then wash with water and polish as usual. If mahogany only needs cleaning, rub it with a flannel dipped in sweet oil or cold drawn

linseed oil. In rubbing wood follow the grain, and do not rub against it any more than you would in people if wishing a happy result.

If an ink stain gets upon a mahogany writing desk remove with a few drops of spirits of nitre in a spoonful of water. Put one drop on the ink, and rub it at once with a cloth wet with water, or it will make a white spot. Every day a dining table of mahogany should be wiped off with a clean flannel, dipped in barely warm soapsuds, using a pure soap to prevent staining, and then with a thick flannel wad pour melted wax until it forms a glazed surface; when cold and hard, rub the table, following the grain until it reflects like a mirror.

All upholstered furniture must be beaten with a cane or regular rattan beater, and then wiped with a cheese-cloth duster. A grease spot on silk furniture is removed with equal parts of ether and chloroform; on woollen upholstery use turpentine. Cane-seated chairs require a vigorous scrubbing with soapsuds, in which drop a little ammonia; scrub both sides of the seat, rinse and dry in the air.

maple sugar and one pint of water; boil ten minutes; skim and cool.

Maple Sugar on Snow—Use either the sugar or the syrup. If the sugar is used, make it into a syrup by adding a little water in melting it. Boil until, when dropped on snow, it remains on the surface and becomes waxy. When it has reached this stage, spread it upon the surface of snow or ice. This will be found, as every sugar-maker knows, one of the most delicious treats obtainable.

Maple Caramels—Make a rich maple syrup by boiling maple sugar with a little water. To three cupfuls of this syrup add two cupfuls of light brown sugar, three tablespoonfuls of glucose and half a cupful of boiling water. Stir all together well, and boil until it will "thread" when poured from a spoon, or will snap when dropped in cold water. Put in a cupful of rich cream and half a cupful of butter, and let it boil, stirring all the time until done. As soon as the candy will harden when dropped in cold water, remove it from the fire and pour out to cool. As soon as cold cut it up and wrap in paraffin paper.

Maple Taffy—Place together in the kettle two pounds of maple sugar, a pound of brown sugar, half a pound of glucose and a pint of water, and stir until the mixture is dissolved. Boil until the taffy will harden when dropped into cold water, then pour it upon a buttered dish or slab to cool. The candy may be checked off in squares, or, if preferred, it may be pulled until white.

Maple Molasses Coconut Squares—Place in a kettle a scanty cupful of new maple molasses and a tablespoonful of butter, and when it is boiling add a grated coconut. Cook over a slow fire, stirring until done. As soon as the hot candy will harden when dropped into cold water pour it out between the bars upon a well-buttered slab, and when hardened sufficiently cut into squares and wrap in paraffin paper.

Maple Candy—Take two cups of maple sugar, one-half cup of water, and one tablespoonful of vinegar. Boil until it will be crumby when dropped in cold water. Turn it on buttered plates. When cool enough pull and cut into sticks.

Nut Candy—Take nice maple sugar, with sufficient water to dissolve it, one tablespoonful of vinegar to two pounds of sugar and a piece of butter, the size of a walnut. Boil until very hard when tried in water. Pour immediately into a buttered pan in which the nuts have been placed. Cut into sticks before it is cold.

Maple Frostings—Take two cups of maple sap syrup, one cup of water if the sugar is used, and the whites of three eggs. Place the sugar and water in a steppan and boil until the syrup will fall from the spoon in threads. Beat the whites of the eggs to a stiff froth. Pour the hot syrup into the eggs slowly, beating vigorously. When it becomes too hard for the beater take a spoon and beat until it is thick enough to spread. Spread between each layer and on the top and sides. An excellent chocolate frosting can be made by adding a tablespoonful of the best chocolate to this mixture when warm.

Take two cups of maple sugar, add

enough water to dissolve and boil until it will wax when dropped in cold water; then take it from the stove and add two teaspoonfuls of butter and stir steadily till it will spread on cake. Use vanilla flavor.

Maple Rolls—Take one quart of bread dough, when it is moulded for the last raising; mould in a cup of maple sugar, one-quarter teaspoonful of soda, one teaspoonful of butter. Let it rise and mould again and cut out, rise and bake. These are very nice.

Maple Mince Meat—Take one quart of chopped beef, one-half pound of suet, one cup of butter, one pint of molasses, two quarts of chopped apples, two cups of raisins, two pounds of maple sugar, one teaspoonful each of cloves, allspice and cinnamon. Boil slowly in two quarts of sweet cider two or three hours, being careful not to let it burn.

The gum trees of Victoria are the tallest trees in the world. They average 300 feet high.

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