

Seeds!

from the best British, Houses, and prices (qual- npare favorably with

ELLOW and White Fleshed Tur- nips.

CAPE. Carter's Broad leaved Early Sowing Rape.

ORN. One ear of selected Ameri- can Seed Corn, (three of the best varieties), also hard, dry American Corn for fodder.

ne Ground Oil Cake in 100lb. bags. British Cattle Spice—a good thing for fattening cattle.

thomas' Phosphate. and Plaster in Bags. and Salt in Bags. and Sulfur and Seaforth Barrel Salt.

Druggist and Seedsman,

AM.

MORTGAGE SALE.

HERE WILL BE OFFERED FOR SALE BY PUBLIC AUCTION ON Thursday, 2nd day of June, A. D. 1898, the hour of three o'clock in the afternoon, JAMES CARSON, Auctioneer, at the KNAPP HOUSE, DURHAM, Interest of James Austin, being a one-half acre, more or less, composed of number four on the East side of Eight in the Town of Durham.

to be sold there is one and a half storey brick, rough cast, also a smaller rough cast and a small stable.

TERMS OF SALE: 10% in cash on day of sale to Vendor's Solicitor, and balance within thirty days thereafter without interest. For further terms apply to auctioneer or W. J. MILLIGAN, Vendor's Solicitor, Galt Street at Galt this 16th day of May, A. D. 1898

EGGS FOR HATCHING.—Buff Cochins, J. C. Hare's strain, \$1.00 for 100. Apply H. HAM, Holstein Arch, 30th. 2m

Farmers!!

Our Show Room is open at all times for you to call and see our new

Frost & Wood Binder No. 2 Mower No. 8 Steel Rake.

Also Plows, 2-furrow & single, Turnip Sowers, Harrows, Buggies, Waggon etc. etc.

DO NOT FORGET that we sell the Page Wire Fencing and Singer Sewing Machines, and can insure you in the CHEAPEST and BEST

Life Insurance Co's. "Farmers' Grey & Bruce" and other good Companies

Show Room open every day.

JOHN LIVINGSTON, Agent, Cochrane's Old Foundry, Lower Town, Durham

Nursery Stock Agents!

Book Agents!

Agricultural Implement Agents!

Or any one desiring to better their position and increase their income should write us. The demand for home grown Nursery Stock is on the increase. We need more men. If you want steady, paying work, write us.

We furnish all supplies free.

We have the largest Nurseries in the Dominion.

We pay both salary and commission. We engage either whole or part time men.

We guarantee all our Stock.

We furnish purchasers with certificates from Government inspector, stating our Stock is free from San Jose Scale.

OUR NURSERIES comprise over 700 acres, and growing stock in large quantity enables us to sell at the closest possible figure.

Successful with Us who have Failed with Others. We will cost you nothing to learn what we can do for you.

Don't write unless you mean business and want profitable employment.

Stone & Wellington, TORONTO.

About the House.

I hold the aim of life is less The search for my own happiness, Than giving joy to others.

TIDBITS MADE OF VEAL.

To Stuff a Shoulder of Veal.—Have the bone removed and fill the space with a stuffing made thus: Take two cups of bread crumbs, mix with them a slice of pork chopped fine, one table- spoonful of butter, a pinch of thyme, a spoonful of parsley, the juice of part some chopped parsley, the juice of part of a lemon, salt and pepper, and one beaten egg. If the stuffing seems dry add a little stock, or the crumbs may be moistened in hot water before mixing them with the other ingredients. Rub the inside of the meat with salt and pepper and fill it with the stuffing. Roll the meat under in good shape and boil or skewer it in place. Put it into a baking pan; sprinkle the top with salt and pepper, and dredge with flour; lay three slices of pork on the top and keep them in place with wooden tooth- picks; pour some water into the pan, and stock is better if you have it; add one slice of onion, a few pieces of ce- lery, one teaspoonful of tomato, half a dozen pepper corns, and a blade of mace. Have the oven quite hot when the meat is first put in; then reduce the heat. Baste frequently, and allow full twenty minutes to a pound; give it more time rather than less. In the last half hour remove the pieces of pork and dredge the meat with flour. Place it in the upper part of the oven to insure its being a nice brown. If the gravy in the pan is too thin thicken it with a little browned flour and strain it upon the dish.

A fillet of veal is also greatly improv- ed if cooked in this way: Have the bone removed and fill the space with stuffing, and with a sharp, narrow- blade knife make half a dozen incisions parallel with the fibre of the meat and draw into them strips of fat pork. Then treat the meat in the same way as the shoulder is roasted.

A very nice sauce for serving with roasted veal is made by mixing one tablespoonful of butter with one tea- spoonful of salt, a saltspoonful of pep- per, half a teaspoonful of celery salt and one teaspoonful of dry mustard. Stir them well together, and then add the yolks of two eggs and beat hard before stirring in one cup of hot cream. Stand the bowl containing this mixture over the fire in a pan of boiling water and stir until it begins to thicken like custard; then immediately take it from the fire and add two tablespoonfuls of lemon juice or vine- gar and serve with the meat in a sepa- rate dish.

For braised fricandeau of veal: This part of the meat is thought to make the most delicious of dishes. It is from the cushion or upper round of the leg and should be cut four or five inches in thickness. Lay the meat on a table and with a wooden mallet gently pound it flat and into good shape. Have the edges thinner than the middle. Closely bind the top with small strips of fat pork. Place four slices of pork in a dripping pan and scatter over them a chopped carrot, turnip and onion, a bay leaf, and some sprigs of parsley. Lay the prepared meat upon these vegeta- bles and dust it well with salt and pepper and dredge with flour. Pour a cupful of stock into the pan and cover it closely. Place the pan in a very moderate oven as it must cook slowly. The liquids in the pan should be allowed just to simmer. Baste frequently, and if the liquid cooks away add more stock or water. In the last half hour let the meat cook without the cover. Re- move the meat when it is done to a heated platter. If the gravy seems at all greasy turn off the top, and if ne- cessary add a little more stock. Place the pan over the fire, dredge lightly with flour, stirring all the while; add the juice of part of a lemon, and rub through a sieve over the meat.

For scalloped veal, chop the cooked meat very fine. Butter an earthen dish and put at the bottom a layer of the meat. Put a layer of sliced hard- boiled eggs over the meat and sprinkle with salt and pepper. Then have a layer of bread crumbs and scatter bits of butter over the top. Repeat these lay- ers until the dish is nearly filled, hav- ing crumbs for the last layer. Pour a cup of stock or milk over the whole, and bake half an hour. A very small piece of ham chopped with the veal gives an additional flavor, and parsley may be scattered over the meat.

To Make a Veal Loaf.—Mince 3-2 pounds of veal and one thick slice of salt pork very fine. Add half a dozen butter crackers rolled fine, a heaping tablespoonful of chopped parsley, two well-beaten eggs, a piece of butter the size of an egg, a level tablespoonful of salt, half a teaspoonful of pepper, and the same quantity of mixed cloves and allspice. Knead these ingredients well together and mould the mixture into the form of a square loaf of bread. Stick a tiny cucumber or walnut pickle in here and there, pressing them into the loaf. Sprinkle bread crumbs over the top and put bits of butter on them. Lay the loaf in a baking pan, add a little water to prevent the meat's cook- ing too dry, and bake in a moderate oven two hours, basting the loaf with melted butter and hot water.

A nice way of cooking veal to serve cold is thus: Butter thickly an earthen bowl and line it with slices of hard- boiled eggs. Have

salt and pepper; then a layer of the ham and another of the veal and seas- oning, alternating ham and veal until the bowl is filled; then pour a cup of rich veal stock over this. Make a paste of flour and water as stiff as it can be rolled out. Cover the contents of the bowl with the paste and over this tie a clean cotton cloth. Put the bowl in- to a sauce pan or some other vessel with boiling water that will just reach to the rim of the bowl and boil three hours. Then take from the fire, re- move the cloth and paste, and let it stand until the next day, when it may be turned out and served in thin slices.

To make a brown fricasse of veal, cut four ounces of pork into strips and fry them brown and crisp. Meanwhile cut two pounds of lean veal into finger strips, and when the pork is cook- ed take it out and put the prepared veal in its place and brown this meat. Remove the meat and stir into the fat three tablespoonfuls of browned flour, and then three cups of stock or part water and stock. Season with salt and paprika and a gill of sherry. Add the meat and cover the pan; put it where the meat will simmer twenty minutes. Turn it over strips of buttered toast and sprinkle chopped parsley over the whole.

EVERY-DAY FLOWERS.

The common soil found in the rear yard of a town house, by the addition of salt, ashes, lime, etc., makes the best possible soil for growing the greater number of flowers and vines. Favora- ble situations are usually accessible in the country but in cramped city lots there is often no possible choice.

To the genuine flower enthusiast there is no satisfaction in half-devel- oped flowers, vines and shrubs. Vari- ety is often esteemed more highly than quality. Study the harmony of color. White blossoms are always beautiful and combine well with all colors. Shun planting blues with reds and reds that war with each other. Very pretty ef- fects are sometimes produced by sow- ing two plants of similar habits and harmonious colors, as a pink and white geranium or fuchsia in one large pot.

Flower lovers in town houses, the poor and the well-to-do alike resort to some very ingenious devices for mak- ing room to grow their favorites. One would have puzzled long to know that a unique shaped mass of the most lux- uriant vines and flowers imaginable, a charming bit of color from a rear dining-room window in a fashionable second story apartment. The dining and one sleeping room were at the rear, and below the double and single win- dows opening out of them was the roof of a first floor piazza. The boxes were filled deep enough with broken bricks and potsherds to allow the pots placed on them to reach just to the top of the boxes, and the outside of the latter was painted dull brown. When placed in position they reached six in- ches above the window sills and after being filled as full as possible with pots containing flowers, trailing and high growing vines, the spaces between the pots and boxes and pots were pack- ed full of damp moss. The latter was the sort used by florists and had first been picked apart and thoroughly dampened. Earth would have been used instead of moss, but it was feared that the weight would be too much for

block of houses, had a discarded zinc sitz bath tub for a foundation.

Four wooden shoe cases formed the basis of one quite extensive "garden." They were arranged as described be- low by the ingenious mistress of a the supports of the roof. The moss prov- ided in every way as suitable, being eas- ily kept moist.

No variety of flowers is more desir- able for table decoration than nastur- tiums, with their handsome foliage, ar- tistic shaped, brilliantly colored bloss- oms, and spicy, refreshing fragrance. And did you know that the dwarf var- ieties, Tom Thumb, and Tropaeolum Lobbianum require comparatively little root room and will flourish beauti- fully in large pots, boxes or almost any receptacle.

ORIGIN OF LONDON BRIDGE.

Its Buildings Traced to the Handiwork of Roman Engineers.

When was the bridge built? It is impossible to say. It was not there A. D. 61, when Queen Boadicea's troops sacked the city, and murdered the peo- ple. It was there when Allectus led his troops out to fight the Roman leg- ions. It was there very early in the Roman occupation, as is proved by the quantities of Roman coins of the four centuries of their tenure found in the bed of the river on the side of the old bridge. It is also proved by the fact that Southwark was a set- tlement of the wealthier class, who could not have lived in a place abso- lutely without supplies, had there been no bridge. We may take any time we please for the construction of the bridge, so long as it is quite early—say, before the second century.

The Britons themselves were quite unable to construct a bridge of any kind unless in the primitive methods observed at Post Bridge and Two Bridges, on Dartmoor, by a slab of stone laid across two boulders. The work, therefore, was certainly under- taken by Roman engineers. We have, in the next place, to inquire what kind of bridge was built at that time by the Romans. They built bridges of wood and stone; many of these stone bridges still remain, in other cases the pieces of hewn stone still remain. The bridge over the Thames, however, was of wood. This is proved by the fact that had it been of the solid Roman construction in stone, the piers would be still re- maining; also by the fact that Lon- don had to be contented with a wooden bridge till the year 1176, when the first bridge of stone was commenced. Con- siderations as to the comparative in- significance of London in the first cen- tury, as to the absence of stone in the neighborhood, and as to the plenti- ful supply of the best wood in the world from the forests north of the city, confirm the theory that the bridge was built of wood. We have only, therefore, to learn how Roman engi- neers built bridges of wood elsewhere in order to know how they built a bridge of wood over the Thames.

THEY WERE ALIKE.

That dog certainly seems almost hu- man at times, said old Mr. Fussy.

Yes, replied Mrs. Fussy. He grows over his food quite as much as you do.

ROUND THE WHOLE WORLD.

WHAT IS GOING ON IN THE FOUR CORNERS OF THE GLOBE.

Old and New World Events of Interest Chron- iced Briefly—Interesting Happenings of Recent Date.

In Berlin the firemen wear water jackets, with a double skin, which they are able to fill with water from the hose.

The income tax of India is levied on all incomes of £33 and upwards, and then only one man in 700 comes with- in its scope.

There have been 71,000 deaths from plague in India so far, according to a recent report by the Secretary for India to Parliament.

Jealousy of the first husband of the widow he had married drove a French- man to kill his wife and then himself recently in Paris.

A 130 pound conger eel has been caught in Lock Long, Scotland. It measured 6 feet 10 1-2 inches in length and 2 feet 7 inches in girth.

Russia's estimated population is 106,800,000; the combined population of Germany and Austria is 98,400,000, and that of the United States is 72,300,000.

There are annually killed in Africa a minimum of 65,000 elephants, yield- ing the production of a quantity of raw ivory the selling price of which is £850,000.

There are in Galicia 600,000 children who cannot get any schooling. As many as 1,173 new school-houses are called for, the cost of which is esti- mated at 4,622,000 florins.

An eighty-year-old elephant, whose life has hitherto been devoted to crush- ing the life out of condemned criminals in India, has been acquired by a Ham- burg dealer for a Berlin menagerie.

A French author, M. de Mesguil, has written a book on Madagascar, in which he claims that that island was colonized by Greeks, and that Homer was no one else than Ulysses himself, a great traveller.

The Swiss Government is making ef- forts to protect useful birds, but no- thing can be done without Italian co- operation, and the Italians, even in Switzerland, continue to slaughter birds in the most ruthless manner.

The town of Dornstetlin, in Wurt- temberg, has its funds so well invest- ed that the inhabitants instead of pay- ing taxes receive a bonus of \$25 each annually, besides free firewood and free use of land for raising vegetables.

Lord Bate has tried to encourage marriage at Cardiff, Wales, by offer- ing a dowry once a year to a deserving girl. The Mayor of the town reports, however, that during a whole year he has received not a single application.

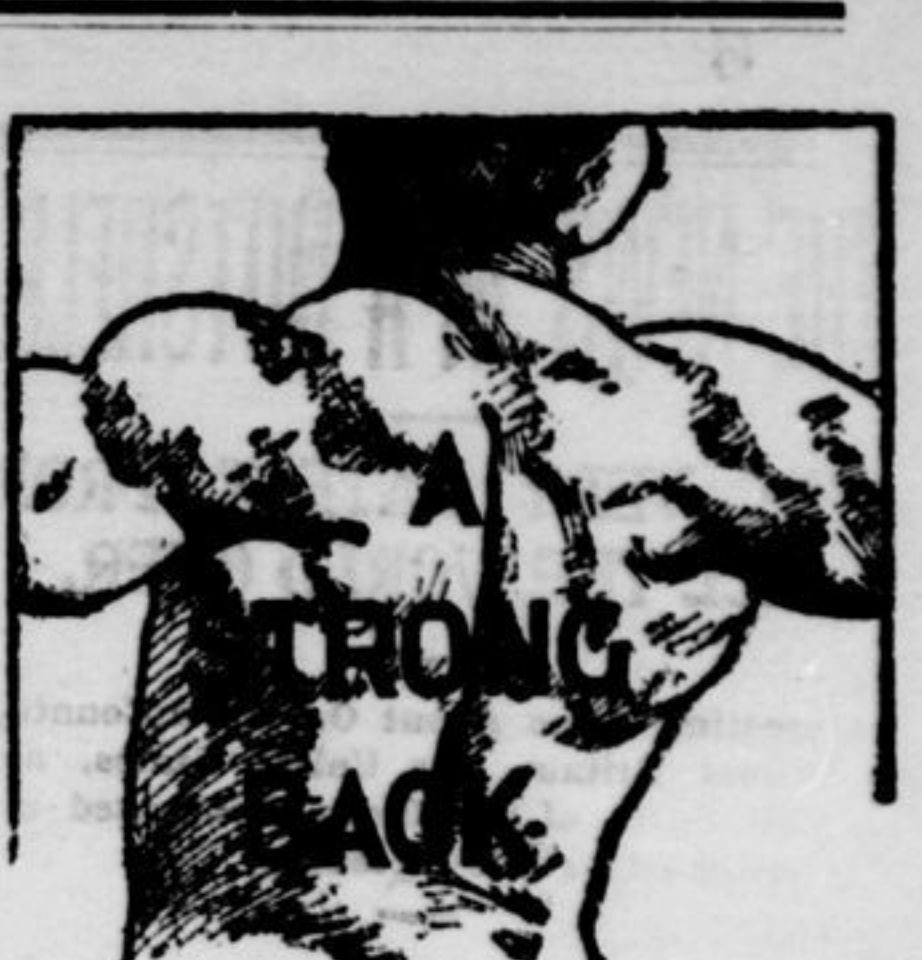
Liverpool's Chamber of Commerce is considering the plan of bridging the Mersey by a suspension bridge 150 feet above high water, with a central span 2,000 feet long, and two side spans each of 1,000 feet. The estimated cost is \$12,500,000.

Karl Marx's daughter Eleanor, has completed a consistent Socialistic career by ending her own life with prussic acid. She lived with the Socialist Dr. Aveling and bore his name, but at the inquest he asserted that they had never gone through the form of mar- riage.

British trade ethics are about to ap- ply to the Klondike. Liverpool has sent out on the steamer Manuense, bound for St. Michael, the largest cargo of liquor ever shipped. It includes 14,000 cases and 1,400 barrels of spirits, chiefly whiskey, and 3,000 barrels of beer.

Though only sixteen murders of chil- dren have been traced certainly to the murderer Vacher, and eighteen more were probably his work, it seems that in the three years after his release from a madhouse there were no less than ninety-eight murders and at- tempts to murder and outrage in France, where the police were unable to find any clue to the perpetrators.

At rehearsal Sir Henry Irving will sit upon the stage among his players, watching every movement and listen- ing to every word, and constantly stopping any one—Miss Terry as readily as the messenger—who does not do exactly right. Mr. Irving rises, explains the fault, and gives the proper form, and that part of the scene is immediately repeated. As he is very exact as to every detail, and requires its elaboration to a nicety, you can readily imagine that the scene does not quickly reach perfection. But his patience holds out against every test it receives. Over and over again the line is recited, or the bit of action done, until all is perfect. At the Lyceum one sees the perfection of stage discipline, and in Mr. Irving the perfection of stage patience.



You need it to bear the daily burdens of life. If your back's weak—Doan's Kidney Pills will strengthen it. If it pains and aches—Doan's Kidney Pills will cure it. No experiment in taking Doan's Kidney Pills. They cured hundreds of weak, aching backs long before other kidney pills were dreamed of.

Mr. JAMES ROW, Belleville, Ont., suffered for nine years with terrible pain in the back, rheumatic pains, and pains in the bladder. He spent \$300 doctoring, but got little relief. Doan's Kidney Pills have completely cured him, banished the back pains, and all the other pains and aches.

Farmers, Threshers and Millmen

AT THE BRICK FOUNDRY -- WE MAKE --

Furnace Kettles, Power Staw Cut- ters, Hot Air Furnaces, Shingle Machinery, Band Saws, Emery Machines, hand or power; Cresting Farmers' Kettles, Columns, Church Seat Ends, Bed Fasteners, Fencing, Pump-Makers' Supplies, School Desks, Fanning Mill Castings, Light Castings and Builders' Sup- plies, Sole Plates and Points for the different ploughs in use. Casting repairs for Flour and Saw Mills.

-- WE REPAIR --

Steam Engines, Horse Powers, Separators, Mowers, Reapers. Circular and Cross-Cut Saws Gummed, Filed and Set.

I am prepared to fill orders for good shingles.

CHARTER SMITH, DURHAM FOUNDRYMAN

Durham Tannery.

Robe Tanning.

Horse Hides, Cow Hides, Dog SKINS, Etc., Tanned Suitable for ROBES and COATS by the best process, which for Finish and Softness can't be beat.

SATISFACTION GUARANTEED

THOS. SMITH.

N. B.—To ensure a first-class job the hides must be salted as soon as taken

EDGE PROPERTY FOR SALE

IN THE TOWN OF DURHAM,

County of Grey, including a valuable Power, Brick dwelling, and many eligible building lots, will be sold in one or more lots, Also lot No. 60, Con. 2, W. G. R., Township of Benlcock, 100 acres, adjoining Town plot, Durham.

Mortgages taken for part purchase money Apply to JAMES EDGE, Edge Hill P.O.

A. GORDON

Dealers in Watches, Clocks, Jewelry and Spectacles, Silver and Flat Ware of all descriptions. Repairing a specialty. Upper Town, Durham.

LADIES!

THE LUXURY OF SECURITY

IS FOUND IN **Dr. LeRoy's Female Pills.**

The only reliable and trustworthy pre- paration known. Safest, surest and most effective remedy ever discovered for all irreg- ularities of the female system. Sealed circular free. Price \$1 per box of Druggists, or by mail securely sealed on receipt of price.

LeRoy Pill Co. Victoria St., Toronto, Can

Wanted—An Idea Who can think of some simple thing to patent? Protect your ideas; they may bring you wealth. Write JOHN WEDDERBURN & CO., Patent Attor- neys, Washington, D. C., for their \$1.00 price offer- ing list of two hundred inventions wanted.

The Chronicle is the most wide- ly read newspaper published in the County of Grey.

ROYAL FAMILY OF BOXERS.

Boxing is a favorite sport of the Danish royal family, Prince Valdemar being the best boxer among them. When he challenged the late Emper- or Alexander III. of Russia, however, he met more than his match. King George of Greece, is also skilled with the gloves. The present Emperor of Russia on his travels around the world, used to have a bout with Prince George of Greece every morning on the bridge

DRS. K & K'S SINFUL HABITS IN YOUTH

LATER EXCESSES IN MANHOOD

MAKE NERVOUS, DISEASED MEN

THE RESULT of ignorance and folly in youth, overexertion of mind and body induc- ed by lust and exposure are constantly wrecking the lives and future happiness of thousands of promising young men. Some fade and wither at an early age, and the blossom of manhood, while others are forced to drag out a weary, fruitless and melancholy existence. Others reach matrimony but find no solace or comfort there. The victims are found in all stations of life.—The farm, the office, the workshop, the pulpit, the trades and the professions.

RESTORED TO MANHOOD BY DRs. K. & K.

Wm. A. WALKER, Wm. A. WALKER, MRS. CHAS. FERRY, CHAS. FERRY.

SYPHILIS EMISSIONS STRICTURE CURED

Wm. A. Walker of 16th Street says:—"I have suffered untold agonies for my 'guy' life. I was indiscreet when young and ignorant. I had ulcers in the mouth and throat, bone pains, hair loose, pimples on face, finger nails came off, emissions, became thin and despondent. Seven doctors treated me with Mercury, Potash, etc. They helped me but could not cure me. Finally a friend induced me to try Drs. Kennedy & Kergan. Their New Method Treatment cured me in a few weeks. I have never heard of their failing to cure in a single case."

IMPOTENCY VARICOCELE EMISSIONS CURED

Capt. Chas. Ferry says:—"I owe my life to Drs. K. & K. At 14 I learned a bad habit. At 21 I had all the symptoms of Seminal Weakness and Spermatorrhoea. I was under draining and weakening my vitality. I married at 24 under advice of my family doctor, but it was a sad experience. In eighteen months we were divorced. Then I consulted Drs. K. & K., who restored me to manhood and cured me in a few weeks. I felt a new life thrill through my nerves. We were united again and are happy. I was six years ago. Drs. K. & K. are scientific specialists and I heartily recommend them."

17 YEARS IN DETROIT, 200,000 CURED. NO RISK

READER! Are you a victim? Have you lost hope? Are you contemplating mar- riage? Has your blood been diseased? Have you any weakness? Our New Method Treatment will cure you. What it has done for others it will do for you. CONSULTATION FREE. No matter who has treated you, write for an honest, opinion free of charge. Charges reasonable. BOOKS FREE.—"The Golden Monitor", on Diseases of Men. Inclose postage, 2 cents. Sealed.

NO NAMES USED WITHOUT WRITTEN CONSENT. PRIVATE. No medicine sent C. O. D. No replies on boxes or envel- opes. Everything confidential. Question list and cost of Treat- ment, FREE.

DRS. KENNEDY & KERGAN, No. 148 SHELBY ST. DETROIT, MICH.