

Standard Bank of Canada

Head Office, Toronto.
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.

Durham Agency.

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

SAVINGS BANK.

Interest allowed on Savings Bank deposits of \$1 and upwards. Prompt attention and every facility afforded customers living at a distance. J. KELLY, Agent.

Medical Directory.

DR. JAMIESON, Durham.
Office and Residence a short distance east of Knapp's Hotel, Lambton Street, Lower Town. Office hours from 12 to 2 o'clock.

DENTIST.

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.

Legal Directory.

J. P. TELFORD.
BARRISTER, Solicitor, etc. Office over Gordon's new jewellery store, Lower Town. Any amount of money to loan at 5 per cent. on farm property.

G. LEFROY McCAUL.

BARRISTER, Solicitor, etc. McIntyre's Block, Lower Town. Collection and Agency promptly attended to. Searches made at the Registry Office.

Miscellaneous.

JAMES BROWN, Issuer of Marriage Licenses, Durham Ont.

HUGH MacKAY, Durham, Land Valuator and Licensed Auctioneer for the County of Grey. Sales promptly attended to and notes cashed.

JAMES CARSON, Durham, Licensed Auctioneer for the County of Grey Land Valuator, Bailiff of the 2nd Division Court Sales and all other matters promptly attended to—highest references furnished if required.

JOHN QUEEN, ORCHARDVILLE, has resumed his old business, and is prepared to loan any amount of money on real estate. Old mortgages paid off on the most liberal terms. Fire and Life Insurance effected in the best Stock Companies at lowest rates. Correspondence to Orchardville, P. O., or a call solicited.

The "Chronicle" is the only 12-Page Local Newspaper in Western Ontario.

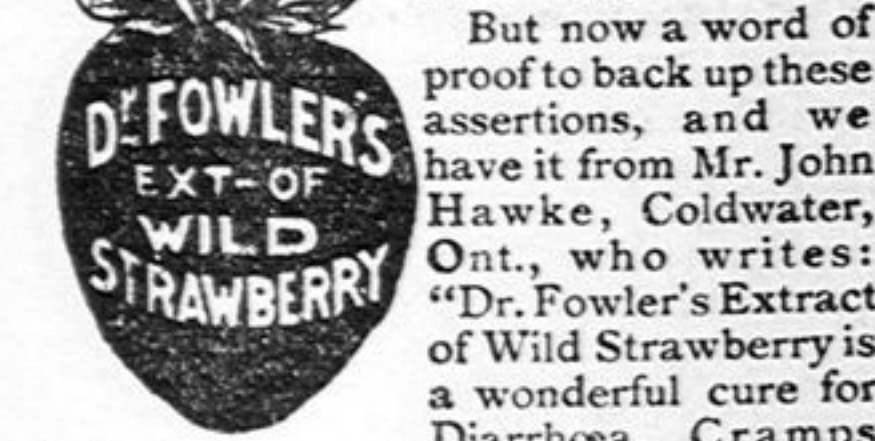
Cramps and Colic

Always relieved promptly by Dr. Fowler's Ext. of Wild Strawberry.

When you are seized with an attack of Cramps or doubled up with Colic, you want a remedy you are sure will give you relief and give it quickly, too.

You don't want an untried something that may help you. You want Dr. Fowler's Extract of Wild Strawberry, which every one knows will positively cure Cramps and Colic quickly. Just a dose or two and you have ease.

But now a word of proof to back up these assertions, and we have it from Mr. John Hawke, Coldwater, Ont., who writes: "Dr. Fowler's Extract of Wild Strawberry is a wonderful cure for Diarrhoea, Cramps and pains in the stomach. I was a great sufferer until I gave it a trial, but now I have perfect comfort."



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OUT.

Caller—I have here several bills which are long overdue and—
Hardup, desperately—I am sorry to say that our cashier is out to-day.
Caller—Oh, well, it doesn't make much difference; I'll call and pay them at some future date. Good day, sir.

MORE FORCE.

Our doctor keeps a medical battery in his office.
Ours don't need one.
How does he manage when his patients need a shock?
Hands in his bill.

VERY RARE.

Stub—She showed me some rare paintings.
Penn—What did you think of them?
Stub—Well, they reminded me of a rare beefsteak.
Penn—In what way?
Stub—Not very well done.

HOUSEHOLD.

GENUINE RUSSIAN TEA.

The genuine "Russian" tea is not made and allowed to cool, but tea just brewed. One teaspoonful of tea is allowed to each cup of boiling water, which is then allowed to steep on the hearth or table for fifteen minutes. The glasses are then filled three-quarters full of cracked ice, chipped so fine that it cools the tea immediately, and then boiling tea is poured on. One teaspoonful of lemon juice and one slice of onion completes the "cup which cheers." In making tea scald the pot, which should be either of silver, granite or earthenware, not tin. For moderate strength allow one teaspoonful of tea to half a pint of freshly boiled water. Pour slowly over the tea, and let the pot stand where it will be at the boiling point, yet will not boil, for from three to five minutes keeping tightly covered. Serve in hot teacups.

EGGS IN RECIPES.

Those readers who give attention to recipes appearing in different forms cannot fail to have observed that sometimes the writers calculate the quantity of eggs to be used either by number or weight. The general rule is by number, although we think that it would be better if confectioners would adopt the plan of weighing eggs instead of using them by number. Eggs vary in size to such an extent that it is often a matter of difficulty to find medium ones, and in cake-making there will sometimes be an egg that is only half the size of another. Although eggs are sold by the long hundred, of 120 to the hundred, there is also frequently a discrepancy in the value of them, and it is a very difficult matter to get an egg merchant to admit that his eggs are small. An egg merchant is usually a person with very little conscience; he is prepared to swear that black is white, and that as sure as eggs are eggs all those he sells are of a fair average size. They never fail to point out that a case contains a very large proportion of heavy eggs; but when they come to be in some cases a little larger than a marble, the seller will declare they are as fine and large eggs as what he has handled for sometime. To obviate this unpleasantness, and also for the sake of fairness, it would not be a bad plan if eggs as well as being calculated by weight for recipes, could also be purchased by the same standard. Attention is being given to this subject at present in Canada, and some exporters are drawing the attention of buyers to go back to the system of selling eggs by weight. When this system was in vogue it induced farmers to pay more attention to breeding birds that would lay the largest eggs.

WARMING UP LEFT OVERS.

Cold soda or baking powder biscuits may be warmed up by dipping each one quickly into cold water and placing in a pan in a moderately hot oven. Light rolls should have tops and bottoms brushed over with cold water and treated in the same way; unless left in the oven long enough to rebake and thus get hard; their "last estate is equal to their first," and they can scarcely be told from those freshly baked.

If pies are lightly sprinkled with cold water before setting in the oven they can be warmed up with little danger of scorching, and be as good as fresh, says the Housekeeper.

Gingerbread is so much better warm than cold, but it is too much work to bake it fresh every time it is wanted.

We used to try steaming or reheating in the oven, but neither is very satisfactory. Finally we tried baking it in small round or square loaves, about enough for two meals in each one. To warm them up, brush the top lightly with cold water and put in a pan on the oven grate, with at least a quart of boiling water in the oven under it. The steam from this keeps it moist and fresh as it warms; it can be reheated a second time and still be as good as when freshly baked. A pan as good as perforated bottom is preferable to a tight one, to use in warming up bread or cake.

Rice, oatmeal or other cereals may be warmed up by returning to the double boiler, and heating, in that way, but as they must be stirred occasionally but as they evenly they are nicer to ly to heat evenly in a closely covered put into a pan in a kettle of boiling water, steamer over until thoroughly heated, and steamed until thoroughly heated.

Almost all vegetables, excepting potatoes, that are left over are better to be warmed up in the steamer than by adding a little hot water and re-heating on the stove, as is usually done. It takes longer but they lose none of their flavor in that way, as they do by the escape of steam when heated on the stove. If not convenient to use the steamer, the next best way is to set them on the grate in the oven, with a pan of boiling water underneath. They require less attention than warmed on the stove, are not so apt to scorch, and have a better flavor.

PROTECTIONS FROM MOTHS.

Nothing is more trying among the smaller ills of life than to have clothing and furs and carpets eaten by moths. Very often articles are not

put away soon enough in the spring; the eggs are already laid in the stuffs before they are packed, and hatch in the profound darkness in which they revel.

There is a general impression that camphor or pepper or moth balls keep away moths, but it is not so. They do not in the least object to odors, and why such stuff is used at all is really a mystery. Buffalo bugs seem really to thrive on camphor, and to find especially congenial quarters in cedar shelves or closets or trunks.

Every article should be carefully brushed—all the pockets turned inside out, brushed, and then turned smoothly back again, and every spot of every description carefully cleaned—for moths always seize upon a spot of any sort as a particularly choice morsel. Each garment should be folded separately, and very smoothly and wrapped in old linen, or cotton sheets, or parts of them.

Newspaper is an excellent thing to fold things in, as for some reason moths particularly object to it. The chests that things are to be packed away in should be carefully wiped out perfectly clean with a wet cloth, so that not a particle of dust lingers. It is well to spread a large old sheet over the open trunk, and push it down, leaving the surplus outside, and then to fold that over when the trunk is packed, for even one moth miller, if it slips in, may undo all your work and care. Never leave a trunk open a moment, after it has been wiped out, before packing it.

Very valuable furs should be examined and beaten every two or three weeks at the outside. It is a great deal of care to do all this, but people must pay for fine possessions, and must so regard the care. Never trust to a cedar closet for keeping valuable woollens or furs.

The very best sort of chest to pack clothing away in, is a good, solid chest of good size and heavy, well fitted as to joints and cover, that any good carpenter can make, and if given a coat of shellac or varnish outside, it will in time be very handsome. Old paper-lined trunks should never be used, for under the paper the moths are more than likely to have deposited their eggs. Carpets that are nailed down close to the baseboard are often eaten there—even when the room is open and most carefully swept. The only way to prevent it is to saturate the carpet once a week in spring and summer with a little turpentine on the places where the moths have eaten or are likely to eat. The turpentine will not injure the most delicate colors, and is the best preservative from moths known.

MODERN RUSSIA.

That Country Still Feels the Influence of Peter the Great.

All nations feel more or less the original impetus given them by one great man, but probably none so much as modern Russia. It may almost be said to have been the creation of one man, Peter the Great, and the features he impressed upon the Russian state are still distinctly visible. A mass of barbarism was transformed by him into a powerful and active member of the family of civilized nations. He gave to his subjects an army, a navy and an educational system. Commerce with foreign countries, previously forbidden, he warmly encouraged. The autocrat transferred his capital to the shores of the Baltic, and built the great city which bears his name to be the open door to the civilization of the Western world. He introduced the arts, the literature, the sciences and the economic theories of the advanced nations. Russia at the present day is actuated by the ideas of the great Czar. In its restless ambition, its subtle and unscrupulous policy, its varnish of culture, scarcely hiding the ferocity of the barbarian, its intolerance of the liberty and its real solicitude for the material welfare of the people, the Russia of to-day is the Russia of Peter the Great.

EFFECTIVE HOSIERY.

The advance samples of what we are to expect in summer hosiery give evidence that no whim of the loom or dream of color will be omitted in the display for the coming season. The fancy front style seems best represented, and truly the opportunities for elaboration are in this mode best developed. This front may extend only to what is known as boot top, although thereby; others reach almost to the knee, while still others only cover the instep well. This front section is of an entirely different shade, and may closely resemble a real lace. It is drop-stitched in every conceivable manner, and framed all around by some outlining of silks or other richly clocked up of pale old rose silk, have in mind was of wide intervals and drop-stitched at wide intervals and having a front of a rich mellow cream tint in a twisted effect and indescribably thin and gauze-like. All around this center was embroidered a little wreath of rose buds and leaves in natural colors. Nothing more beautiful could be conceived unless it is a pair of pale green silk, with a front of white lace, running up to a point calf depth, and clocked in white silk. There are dozens of styles, each prettier than the other, but a delicacy of color seems to have succeeded the brilliance of last season, and even where darker tints are selected they are brightened with a touch of pale color either in the fairy front or in the embroidery, which was never before so handsomely wrought. Expense seems not to count at all, but after viewing the higher-priced samples it is quite a comfort to know that really pretty designs and colors are also reproduced at reasonable figures.

STORY OF THE HERMOINE.

ACCOUNT OF A BRAVE DEED BY BRITISH JACK TARS.

Why Britons Ruled the Waves—Cut Out a Spanish Frigate in the Face of a Hot Fire Without the Loss of a Man.

On the night of Sept. 22, 1797, while the British thirty-two-gun frigate "Hermione" was cruising off the west coast of Puerto Rico, a mutiny broke out on board. It would appear that on the preceding day, while the crew were reefing the topsails, the captain—Hugh Pigot by name, and described as "one of the most cruel and oppressive captains belonging to the British navy"—called out that he would flog the last man off the mizzen-topsail-yard. Capt. Pigot was known to be a man of his word in matters of this sort, and as the "cat" would naturally fall to the lot of the men at the extremities of the yard, two of these poor fellows made an attempt to spring over their comrades nearer the mast, but missing their hold fell in the quarter deck and were both killed. When this was reported to the captain he is said to have answered, "Throw the lubbers overboard." This was the culmination of a long series of oppressive acts on the part of the captain, and the result was that the crew mutinied, and killed their officers, with a few exceptions.

CAPT. PIGOT WAS STABBED

and while still alive thrown out of the cabin window. Thereafter the mutineers took the ship into LaGuayra, and represented to the Spanish governor that they had set the officers adrift in the jolly boat. Soon afterwards the "Hermione" was added to the Spanish navy, and as fitted for sea in this service she mounted forty-four guns, while her crew, which in the British service had been 220, was increased by 100, exclusive of about 70 soldiers and artillerymen.

Two years later—in September, 1799 intelligence reached Admiral Sir Hyde Parker, commander-in-chief at Jamaica, that the "Hermione" was about to sail from Porto Cabello for Havana, and, accordingly, on the twentieth of the month, he detached the twenty-eight-gun frigate "Surprise," Capt. Edward Hamilton, to look out for her. The total force of the "Surprise" was 197 men and boys. Capt. Hamilton, it seems, proposed to the commander-in-chief to attempt the cutting-out of the "Hermione" if a barge and 20 more men could be given him, but Sir Hyde Parker refused his sanction, considering the enterprise too desperate. The "Surprise" was ordered to cruise about 60 to 88 leagues off Porto Cabello, and endeavor to intercept the "Hermione." For some weeks these orders were acted on, but the "Hermione" was not met with, and, as the provisions of the "Surprise" were running short, Capt. Hamilton determined on more energetic measures. On Oct. 21 he was off the harbor of Porto Cabello, and had satisfied himself that

the "Hermione" was still there. She was moored between two batteries situated at the entrance of the harbor, and appeared to be

READY FOR SEA.

The batteries were said to mount some 200 guns.

The "Surprise" stood off and on until the evening of the twenty-fourth, when, after dinner, Capt. Hamilton announced to his officers his intention of attempting the capture of the "Hermione." Later the crew were mustered aft, and the captain made a speech, in which he reminded them if their former successful exploits. He concluded with these words: "I find it useless to wait any longer; we shall soon be obliged to leave the station, and that frigate will become the prize of some more fortunate ship than the "Surprise." Our only prospect of success is by cutting her out this night.

This proposal was received with great cheering, and the crews for the six boats were immediately selected. Every man was to be dressed in blue, no white was to be shown; the password was "Britain," and the reply "Ireland." At half-past seven the expedition started. Capt. Hamilton leading in the pinnace. It was distinctly laid down that, in the event of reaching the ship undiscovered, only the boarders were to board, the boat's crews remaining where they were to be in readiness to take the "Hermione" in tow directly the cables were cut. The rendezvous was to be the "Hermione's" quarter-deck. Within a mile of the "Hermione" the advancing boats were discovered by two gunboats, each mounting a long gun and were fired upon. The pinnace, by the captain's orders, threw off all attempt at concealment, and with hearty cheers its crew

PULLED FOR THE PRIZE.

The other boats ought all to have followed suit, but some of them instead fooled away their time and powder on the gunboats. By the time the "Hermione" was reached her crew were on the alert; nevertheless, Capt. Hamilton and his party made good their footing in her fore-castle, and, pushing their way along the gangway, reached the quarter-deck. The cables were cut and the "Hermione" taken in tow not a second too soon, for the shore batteries were now entering a vigorous protest in the form of a heavy fire. Meanwhile, there was hard fighting going on on the frigate, and it was not until an hour after the first attack that all opposition was put down. At two o'clock in the morning the "Hermione" was safe in British hands once more, and out of range of the land batteries.

Of the British there were none killed, though Capt. Hamilton, Mr. Maxwell, the gunner, and ten others were more or less severely wounded. The Spaniards had 119 killed and 97 wounded out of their total of 365.

"It is impossible," says James, "to do justice to Capt. Hamilton, the gunner, Mr. Maxwell, and the first boarders from the pinnace; they were unsupported for more than ten minutes, and this gallant handful of men succeeded in possessing themselves of the quarter-deck. The history of naval warfare, from the earliest times to this date, affords no parallel to this dashing affair; it was no surprise, no creeping upon the sleepy unawares. The crew of the frigate were at quarters, standing to their guns, aware of the attack, armed, prepared, in readiness, and that frigate was captured by the crews of three boats, the first success being gained by sixteen men."

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 or the same.

N., G. & J. McKECHNIE.