INGO OF THE COOP.

Talk That Human Beings Can kly Learn to Comprehend. strange languege that hulearn readily to comprehend nost part it is instinctive. A dler six hours out of the shell listinct calls. The first and f them is the lost note, utn he loses sight of his mother imself out in the cold. It is very shrill. The second, the ote, is as shrill, but more As soon as eating begins s to a sort of satisfied chit-

ting they grow sleepy, and be hovered. The note is like that of hunger, with a tremolo breaking it in the Very rarely do the mothers it, though they may be eager ging over grass plots or erows.

note, the chir-r of fright or ent, is the quaintest of all, themselves appear to find in it distinctly humorous. are a few days old, if a big worm or a fat juicy bug be them with their usual food, first draw away from it, in concert, then, after eyer nute, seize upon it and toss ith faint, immature chuckly

This chir-r develops at grating call of warning, at which from their mothers oungest scatter and scuttle a bird, a kite, even a very

ng cloud sailing in the sky ill evoke this warning cry. a sound it and every other up. Often, oftener than the alarm is a false one, es of hawks have impressed eathered mind that 'danger of the air," and they govern accordingly. knows how hens clucks

ods, but it may be news to though a hundred hens king in the same inclosure, each will be individual and e to her immediate family. out of the nest may not discriminate, but let him day and he is past making

wonderful is the hen's fferentiate her brood from . With spiteful, ill-temthis often leads to pitiful ragedies. An intruder, efully among chicks of his ape and color, has often rith one single blow of a ngry beak. pecia:ly a game cock, or one

breed, has a wonderful lows. By means of them, ns the whole gamut of expe, fear, defiance, triumph, age, vanity, and a fine, ceit.

hens without families, are the true barnyard y fine day, outside moultmay see them, standing heir heads close together, d chattering like so many r else wallowing in light g lightly as they scratch and evidently finding it o throw dirt over each

when setting, will wal-And when setting she is out a ragged, unkempt tempered shadow of herand pecking at whatever

ROVING CIDER.

ated in Different European Countries.

at quality of the cider y parts of Germany, Auszerland has often been comment. It appears llence is in a great mea-

te treatment of the fruit essed. After they have rom the tree the apples shed. This interferes the fermentation, which ctive, but the cider itself ner and more pleasing he purest water must be urpose. It is said that ant of tannin, sugar and lost by the fruit during washing is of little mowith the general imhe quality of the cider. nethod of cider-making radical differences from method. The Normans der with dirty water, gives a stronger and liquor. They even prewater does not make he popularity of cider as possible, been increased y by the Pasteur Instia bactericide. The bad dies in cider in two to according to acidity. d contain at least 2 per acid to produce this ef-

ifter its manufacture. MEANT CAMP FIRE. aptain told me to kape inemy's foire. did ye tell him? him the inemy wuz so they hodn't made inf

the bacillus will exist

ar days. Ordinary cider.

sses at least 2 per cent

and so it can be drunk

of typhoid eighteen or

DURHAM CHRONICLE

WERY THURSDAY MORNING THE CHESKICLE PRINTING HOUSE, CARAFRAXA STREET DURHAM, ONT.

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> \_\_\_\_ W. IRWIN, EDITOR AND PROPRIETOR.

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er i meritude e mer

DIROW THE MORLD FROM THE TEA PLANT TO THE TEA CUP

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ALL GOOD GROCERS KEEP IT. grocer does not keep it, tell him to write STEEL, HAYTER & CO. Mand 12 Front Street Fact Toronto

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

## \*\*\*\*\*\*\*\*\*\*\*

MY LITTLE BOY.

Against my knee a little head is ly-Two eyes of blue are looking into

And twinkling stars amid the azure

With mother love the winsome face I kiss. And fold the hands so weary of

their play, No sweeter joy a mother holds than this, Too soon, alas! the little feet will stray.

Again I press him to my hungry Ah, me! If I might shield him ever

Mayhap some day he'll kiss me and ly, and garnish with parsley and lem-And I shall sorrow as I watch him go, Secure I hold him in my arms tonight,

And mother-like I lay him down to rest. His curly head upon the pillow white, His dimpled hands soft folded on

his breast. there, So fair he looks within his cozy bed,

Ere one last touch upon the wavy One lingering kiss upon the lips so

per then. And silent as a watcher of the night, I close the door, low breathing o'er

again, A mother's prayer to keep his steps aright.

A FEW POINTS ON CANNING FRUITS.

To some people canning fruit is one of the biggest bugbears of their household duties, says Emma R. Makemson. They dread it, and from the time the first berries and cherries make their appearance, until the last peach and pear have been taken care of they live in constant fear of their fruit fermenting and spoiling. With myself, while it is a work that I have no fears as to the result, it is always satisfactory -always what I intend it shall bea success.

In canning fruit for sauce, I measure into my preserving kettle only enough raw fruit, as near as I can guess, to fill one jar when it is cooked. This method may seem very tedious to some. but in the end it pays, for in this way the fruit has a chance to be thoroughly cooked without crowding, and the danger of cooking it too much is also lessened. To save time one can have several kettles over | hot, and peas, beans, beets and onions the fire at once, sbut do not try to expedite matters by cooking a large quantity of fruit altogether. I have seen it tried a number of times, with always the same result; if not abso- to have everything as cool and inviting lutely sour when opened, it would be as possible, after the long, hot siege

a flat failure. Another important point which should be carefully watched is to have the jars perfectly air-tight, and in using the self-sealers, if the tops do not with mosquito netting. I can rememscrew on sufficiently tight with one furnace Kettles, Power Staw Cut- screw on sufficiently tight with old on the porch, or in the shade, but I Hot Air Furnaces, Shingle remedy the trouble which is caused by want the flies and other insects shut the jars being uneven or defective at out.

the mouth. After the fruit is canned, protect farmers' Kettles, Columns, Church from the light by wrapping paper around each jar, or, better still, fill the boxes the jars came in when purchased and set in a place with as lit-Desks, Fanning Mill Castings, the change of temperature as possible. Light Castings and Builders' Sup- There will be no danger of its spoilplies, Sole Plates and Points for ing if it has been properly cooked.

A FAMILY BREAKFAST.

Cereal With Fruit .- To four and one-half cupfuls boiling water add one iliary Forces Officers', non-commmis- the glorious hues it will afterwards the Tyne, the engines in the vessel and one-half teaspoonfuls salt and, sioned officers, and men also, Decora- assume. For more than a year it has herself assisting by going slowly gradually, one cupful of a wheat pre- tion, Victoria, R. I." constantly, then finish cooking over be granted to officers, non-commisboiling water 45 minutes. Serve with

cupful scalded milk add one-quarter vears' service in volunteers of Great of the making up the entire period; ten cupful sugar and one-half teaspoonful Britain to count. The clause in the wavelets of crystal water. salt; when lukewarm add one-quarter regulation that has special reference Odd and rare colors and spots and yeast cake dissolved in one-quarter to Canada is: cupful lukewarm milk. With the tips coration to be conferred under such are also very much sought after and of the fingers work one cupful cold regulations as may from time to time invariably bring high figures.

spoonfuls butter in a hot omelet-pan; must of course be in harmony with the when melted turn in the mixture. Imperial order granting the decora-Cook until creamy; brown quickly un- tion. derneath. Fold and turn onto a hot platter. Serve with a sauce. Eggs for

an omelet must be strictly fresh. Spanish Sauce-Cook two tablespoonfuls butter with one tablespoonful finely-chopped onion and one-

eighth green pepper finely chopped five minutes. Add one and threequarters cupful tomato and cook until the moisture has nearly evaporated, then add one tablespoonful sliced mushrooms, one tablespoonful capers, one-quarter teaspoonful salt and a few grains cayenne.

ful fine stale bread crumbs add two statement recently about the Queen cupfuls scalded milk, and soak 30 minutes; add one-half teaspoonful salt, says: The breath of twilight in the air is one-quarter yeast cake dissolved in one-half cupful lukewarm water, and one and three-quarter cupfuls buckwheat flour. Let rise over night. In tory of her politics is quite to her honthe morning stir well, add one-quarter teaspoonful soda dissolved in onequarter cupful lukewarm water, and one tablespoonful molasses. Cook on a hot griddle the same as griddle were to be defined at the present mocakes. Serve with maple syrup.

Kippered Herrings-Remove herrings from can and place in a platter; sprinkle with pepper, brush over with lemon juice and butter, and pour over the liquor left in can. Heat thorough-

French Fried Potatoes-Wash and pare small potatoes, cut in eighths lengthwise and soak one hour in cold water. Drain, dry and fry in deep fat. Drain on brown paper and sprinkle with salt.

Broiled Tripe - Wipe honeycomb tripe as dry as possible, dip in cracker dust and oil or melted butter, and I may not go and leave my darling again in cracker dust. Broil five min- things. The story is true-or at least utes, spread with butter and sprinkle I have good reason to believe it to be with salt and pepper.

Coffee-Have a clean pot scalded out and the best brand of coffee. To egg and the crushed shell. Dilute the 'God bless my darling!" low I whis- coffee and egg with one-half cup of on the back part of the stove for ten that assembly. minutes before serving.

POT ROAST AND BUTTERMILK.

Farmers' wives cook too much bacon, says a writer. I find occasionally a piece of beef boiled or roasted and sliced cold is a welcome change in diet. It can be cooked in the cool part of the day. If gravy is wanted, save the juice and thicken at dinner time. We a nice piece of beef or mutton, very tender, and boil down almost dry, then fry brown in the kettle, in its gravy. Turn often. When it is brown all over, take up and thicken the gravy. Some people object to pie, but two or three fresh pies baked in the morning are delicious for dinner. Stale pies are not good. Boil plenty of potatoes at noon. Chop and fry in butter or meat fryings for supper. Buttermilk is a good warm weather drink. Have all the vegetables that you want to use brought in before the sun shines can be gathered and prepared the evening before they are to be used. I can rest luxuriously and shell peas or string beans in the evening. I like in the warm kitchen. A lovely place ter gates. to eat can be made under the shade, ber long years ago we would eat out

LONG SERVICE MEDALS.

Twenty Years.

volunteers as to the conditions of the long service medal, granted to the colo-

All cereals should be cooked from a and volunteers, except the permanent list is the sun that creates the deliyears' service in volunteers of Great of the sunlight refracted through ing filled up with water to insure this

one-half teaspoonful salt, one-eighth granted is, and will be, subject to such ways accompanied by the most brilone-half teaspoonful salt, one-eighth conditions as His Excellency the Gov-liant hues, and have been known to ernor-General, in other words, the bring almost fabulous prices. spoonfuls milk. Put two level table- Militia Department, may direct, which

AN ARRANGEMENT.

Say, young feller, I wanter hire yer t' catch me some fish. What'll yer gimme? W'y-w'y, half der fish you catch.

QUEEN AND POLITICS.

Statement Her Majesty is Attributed to Have Made to Lord Rosekery.

Sir Edward Russell, who is writing a series of articles giving his reminiscences in the Liverpool Post, of which Buckwheat Cake-To one-third cup- he is the editor, made a remarkable and Lordy Roseberry. Sir Edward

The Queen has no politics. Of course not. Yet she has had and must have. Most people think that the hisor, even if her Majesty has not always been right; and at all events it is easily understood. Probably if her politics ment she might be classed as a Whig-Unionist. She began as a Whig under Lord Melbourne, to whom she was infinitely indebted for political tuition and training. She remained Liberal in her tendencies until the time of Disraeli's first Premiership, and it may probably be assumed that if she became Tory at all, it was because her natural sense of the greatness Great Britain abroad was stimulated by Lord Beaconsfield's stately and politic addiction to that cult.

"But I have a story about the Queen which leads me to write down these true, although nobody shall drag from me, my authority. That authority is not Lord Rosebery, and no more will I say about it. The story is that when one cup of ground coffee add a beaten Lord Rosebery was resigning office the Queen earnestly and almost affectionately begged him not to turn Conservative. This is the more remarkable cold water. Then pour on six cups of because it occurred at the time when boiling water and boil three minutes, Lord Rosebery had been attacking the closing the spout with crumpled pa- House of Lords with a logical veheper. After this turn a little coffee out mence, which if it had been better and pour back into the pot and settle supported by his party would have led with one-half cup of cold water. Set to a great revision of the powers of

"What the anecdote undoubtedly means is this: The Queen sees with alarm, as anybody who thinks enough about the matter must, the prospect of the whole pristocratic section of the community passing over to the Tory side. This is a danger that has been overlooked by the Duke of Devonshire, by the Marquis of Zetland, was one of the largest cargo steamers and by all the great Whig nobles, who have all but passed over to the Tory or she never would have held together

are very fond of a "pot roast." Boil of things in which the whole of the waukee sailed from the Tyne on the commonalty would be ranged against morning of September 15 last, bound the whole of the aristocracy in a war- for New Orleans in ballast. She went fare which could not fail seriously to ashore, while going at full speed, on damage every political and national Cruden Scars, near Aberdeen, Scotland interest."

A GOLD FISH FARM,

Fabulous Prices Paid for Rare Specimens -- How the English Aquariums Are Re plenished From the States.

Many aquariums in England are periodically replenished from a gold fish included the engines and boilers. 'farm," in Shelby County Indiana, about thirty miles from Indianapolis. It is the largest gold fishery in the world. Fitted with a costly propagat- charge being spread over a length of ing plant, the "farm," produces the from four to six feet, the charges befinest specimens possible. Innumerable small ponds are connected by narthat the men have had in the field. row channels or sluice ways, in which less than 140 pounds of dynamite to Do not for anything have them eat the flow of water is controlled by wa- sever it. One charge, unfortunately,

ful regard for depth, size, height of boiler rooms. embankment, and amount and kind of shrubbery on the banks. The most careful consideration is given to these details, for it has been demonstrated Conditions of the Decoration-Service for | fluence the health and development of | accident delayed the operations for the fish, and the perfecting of the The question asked frequently by color, without which the coldfish is

valueless. nial volunteers, is covered by the Gen- goldfish is very much like any com- of the forward end to be broken off eral Order setting forth the "Condi- mon every-day minnow, and there is on that part of the coast. tions of Warrant of the Colonial Aux- nothing in its appearance to indicate "The after end was taken in tow to a dull, whitish, silvery look, which sage, of about two days she arrived in

half to three-quarters of an hour, regardless of directions on the package. served continuously for twenty years; tain its youthful, silvery color, and will en bulkhead having been built at the Always cook in a double boiler or a ten years service in the ranks to count be a very ordinary, and in fact worthsubstitute made by setting one dish in- for officers; service on West African less fish, but if it is allowed to bask end was taken into dry dock at Wallsside of another holding the hot water. Coast to count double; service in one in sunny shallows and to lie with its end and set in position on the blocks, Oatmeal Muffins.—To three-quarters colony and partly in another to count sides exposed on pebbly ripples, its

> blotches are the kind of markings most "Such colonial auxiliary forces' de- preferred. Unusual shapes in the fish in.

cooked oatmeal into two and one-half be submitted by the Governor-General In physical development the tail is cupfuls flour. Combine mixtures, beat of the Dominion of Canada—the regu- the great favorite of nature, for it is the morning fill buttered iron gem- as far as possible with those laid down attention. Fish with two, three, four pans two-thirds full; let rise slowly for the volunteer officers' decoration." and even five tails are not uncommon, plated and a possible comuntil pans are full. Bake in a moder- It would, therefore, appear that the and a few specimens with six tails pleted and ready to commence work regulations under which the long ser- have been known, but they are rare. Omelet—Beat four eggs slightly, add vice medal for Canadian volunteers is These abnormal developments are al-

WOULD RUIN HIS PRACTICE.

vacation.

Old Doctor-Don't do it. You should mother, what did you ask her? never give your patients an opportunity to discover how well they can get the little innocent, I 'old her you wantalong without you.

HALF OF A STEAMSHIP MADE INTO A WHOLE ONE.

How the Milwaukee Was Blown Apart and a New Section Put on Her.

There has just been launched from a shipyard at Newcastle on Tyne the most singular ship that has ever breasted the waves. It is the result of what the shipmen call a maritime miracle, and it has been constructed on lines that were never before dreamed of by shipbuilders.

It is a ship one half of which has sailed the ocean for years and carried freight to far off countries, while the other half now touches deep water for the first time. So successful has been this experiment that beyond doubt it will be tried again when opportunity

The ship spoken of is the Milwaukee which was wrecked on the Cruden Scars, on the Scottish coast, last fall, and which was given up for lost by the salvage and insurance men. The forward half, being wrecked beyond hope of saving, was blown off with dynamite, and the stern half towed into port, where a new bow has been joined, making the ship as good as new. Some think that she is better than new, on the ground that lightning never strikes twice in the same place, and that the ship, having been wrecked once, will never be wrecked a second time.

Failure was freely prophesied for this, unique piece of work in the marine engineering line. The fact that it had never been done before was proof sufficient that it could not be done now, said the old fogies, but, nevertheless, the launching has proved that it is an absolute success and that a new feature in the salving of vessels has been introduced to the world.

HALF THE SHIP SAVED.

"The steamsh p Milwaukee was owned by Elder, Dempster & Co., of Liverpool," said one of the firm in describing the work just completed. "She afloat. She was a good, staunch boat, as she did, and to-day she is as good, "Her Majesty dreads any condition if not better, than new. The Milat four o'clock the following day.

"Divers reported that there was a rock thirty feet long standing up eight feet through the bottom of the vessel in the main hold. It was decided to cut the vessel at the after end of the main hatch, or some fifty feet forward of the stokehold bulkhead, which remained intact, and kept the after end free from water. This space

"The severing was then commenced and was done by means of charges of dynamite applied to the shell plating, tank topsy decks and stringers, each ing varied in accordance with the thickness of plate to be cut, one especially troublesome one taking no blew in the watertight door in the boiler room bulkhead, the water rush-The ponds are constructed with care- ing in and flooding the engine and

PARTS FITTED EASILY.

"Although this strong door was blown bodily out the bulkhead remained uninjured, which speaks volumes for its strength and for the splendid that they all, each and collectively, in- manner in which it was built. This three days, until an cak pad was put over the opening left by the door and the water pumped out of the engine space. But on a Sunday the after end Immediately after it is hatched the was floated off, leaving about 180 feet

> floating when the forward and lighter draughted portion was floated

"When everything was ready the fore end was floated in, set in the right position and the water pumped out. When it was found that the

SLIGHTLY MIXED.

Nellie, said a mother to her little daughter, I wish you would run over and see how old Mrs. Smith is. She has

been quite ill. In a few minutes Nellie came rur Young Doctor-I wish I could get ning back and reported. She said t away from my practice for a month's tell you it was none of your business Why, Nellie, said the astonishes

Just what you told me to, replied ed to know how old she was.