

INGO OF THE COOP. Talk That Human Beings Can... learn to comprehend... strange language that he... learn readily to comprehend... most part it is instinctive... A... der six hours out of the shell... distinct calls. The first and... of them is the lost note, uti-... he loses sight of his mother... himself out in the cold. It is... very shrill. The second, the... note, is as shrill, but more... As soon as eating begins... to a sort of satisfied chi-... ating 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... ing over grass plots or... yewes.

THE DURHAM CHRONICLE

EVERY THURSDAY MORNING... DURHAM, ONT.

THE JOB : : Is completely stocked with all NEW TYPE, thus affording facilities for turning out First-class work.

The Chronicle Contains Each week an epitome of the world's news, articles on the household and farm, and serials by the most popular authors.

FURNITURE UNDERTAKING Prices Out. A FIRST CLASS HEARSE IN CONNECTION. Embalming a specialty.

JACOB KRESS. J. SHEWELL Dealer in all kinds of Furniture Undertaking and Embalming A SPECIALTY DURHAM, - ONT

Farmers, Threshers and Millmen AT THE BRICK FOUNDRY --WE MAKE-- Furnace Kettles, Power Staw Cutters, 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' Supplies, Sole Plates and Points for the different ploughs in use. Casting repairs for Flour and Saw Mills.

CHARTER SMITH, DURHAM FOUNDRYMAN

MONSOON TEA FROM THE TEA PLANT TO THE TEA CUP IN ITS NATIVE PURITY. "Monsoon" Tea is put up by the Indian Tea... Therefore they use the greatest care in the... of the Tea and its blend, that is why the... themselves and sell it only in the original... securing its purity and excellence... 1 lb., 1 lb., and 5 lb. packages, and new...

About the House.

MY LITTLE BOY. Against my knee a little head is lying, Two eyes of blue are looking into mine, The breath of twilight in the air is sighing, And twinkling stars amid the azure shine, 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.

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 be—a success.

LONG SERVICE MEDALS. Conditions of the Decoration—Service for Twenty Years. The question asked frequently by volunteers as to the conditions of the long service medal, granted to the colonial volunteers, is covered by the General Order setting forth the "Conditions of Warrant of the Colonial Auxiliary Forces Officers", non-commissioned officers, and men also, Decoration, Victoria, R. I.

A FAMILY BREAKFAST. Cereal With Fruit.—To four and one-half cupfuls boiling water add one and one-half teaspoonfuls salt and, gradually, one cupful of a wheat preparation. Cook five minutes, stirring constantly, then finish cooking over boiling water 45 minutes. Serve with apple sauce and cream.

AN ARRANGEMENT. Say, young feller, I want hire yer 'catch me some fish. What'll yer gimme? W'y—w'y, half der fish you catch.

eight green pepper finely chopped five minutes. Add one and three-quarters 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.

Buckwheat Cake.—To one-third cupful fine stale bread crumbs add two cupfuls scalded milk, and soak 30 minutes; add one-half teaspoonful salt, one-quarter yeast cake dissolved in one-half cupful lukewarm water, and one and three-quarter cupfuls buckwheat flour. Let rise over night. In the morning stir well, add one-quarter teaspoonful soda dissolved in one-quarter cupful lukewarm water, and one tablespoonful molasses. Cook on a hot griddle the same as griddle cakes. Serve with maple syrup.

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.

Boiled Tripe — Wipe honeycomb tripe as dry as possible, dip in cracker dust and oil or melted butter, and again in cracker dust. Broil five minutes spread with butter and sprinkle with salt and pepper.

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 are very fond of a "pot roast." Boil 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 hot, and peas, beans, beets and onions 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 to have everything as cool and inviting as possible, after the long, hot siege that the men have had in the field. Do not for anything have them eat in the warm kitchen. A lovely place to eat can be made under the shade, with mosquito netting. I can remember long years ago we would eat out on the porch, or in the shade, but I want the flies and other insects shut out.

QUEEN AND POLITICS. statement Her Majesty is Attributed to Have Made to Lord Rosebery. Sir Edward Russell, who is writing a series of articles giving his reminiscences in the Liverpool Post, of which he is the editor, made a remarkable statement recently about the Queen and Lord Roseberry. Sir Edward says: The Queen has no politics. Of course not. Yet she has had and must have. Most people think that the history of her politics is quite to her honor, even if her Majesty has not always been right; and at all events it is easily understood. Probably if her politics were to be defined at the present moment 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 of Great Britain abroad was stimulated by Lord Beaconsfield's stately and politic addiction to that cult.

A GOLD FISH FARM. Fabulous Prices Paid for Rare Specimens—How the English Aquarists Are Replenished From the States. Many aquariums in England are periodically replenished from a gold fish "farm," in Shelby County Indiana, about thirty miles from Indianapolis. It is the largest gold fishery in the world. Fitted with a costly propagating plant, the "farm," produces the finest specimens possible. Innumerable small ponds are connected by narrow channels or sluice ways, in which the flow of water is controlled by water gates.

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.

WOULD RUIN HIS PRACTICE. Young Doctor—I wish I could get away from my practice for a month's vacation. Old Doctor—Don't do it. You should never give your patients an opportunity to discover how well they can get along without you.

MEANT CAMP FIRE. Captain told me to kape inemy's foire. I did ye tell him? Him the inemy was so they hodn't made lay

Great Mechanical feat. 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 steamship Milwaukee was owned by Elder, Dempster & Co., of Liverpool," said one of the firm in describing the work just completed. "She was one of the largest cargo steamers afloat. She was a good, staunch boat, or she never would have held together as she did, and to-day she is as good, if not better, than new. The Milwaukee sailed from the Tyne on the morning of September 15 last, bound for New Orleans in ballast. She went ashore, while going at full speed, on Cruden Scars, near Aberdeen, Scotland at four o'clock the following day. "Divers reported that there was a rock thirty feet long standing up eight feet from 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 included the engines and boilers. "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 charge being spread over a length of from four to six feet, the charges being varied in accordance with the thickness of plate to be cut, one especially troublesome one taking no less than 140 pounds of dynamite to sever it. One charge, unfortunately, blew in the watertight door in the boiler room bulkhead, the water rushing in and flooding the engine and boiler rooms. 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 manner in which it was built. This accident delayed the operations for three days, until an oak 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 was floated off, leaving about 180 feet of the forward end to be broken off by the winter seas, which are so heavy on that part of the coast. "The after end was taken in tow to the Tyne, the engines in the vessel herself assisting by going slowly astern the whole way. After a passage of about two days she arrived in the Tyne, where a new fore end has been built. The work of reconstructing the steamer is now completed. The new fore end has been built on one of the builder's slips and launched in the ordinary way, a temporary wooden bulkhead having been built at the open end to keep it afloat. The after end was taken into dry dock at Wallsend and set in position on the blocks, all the water ballast tanks in the double bottom and a large deep tank being filled up with water to insure this end remaining on the blocks and not floating when the forward and lighter draughted portion was floated in. "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 two halves joined together exactly the work was rapidly finished, and it is expected that Milwaukee will be completed and ready to commence work again about the end of July."

THE CHRONICLE IS THE MOST WIDE READ NEWSPAPER PUBLISHED IN THE COUNTY OF GREY.