

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 in 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. JAMESON, Durham. Office and Residence a short distance west of Knapp's Hotel, Lambton Street, Lower Town. Office hours from 10 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. Amount of money to loan at 5 per cent. on property.

G. LEFROY McCAUL, BARRISTER, Solicitor, etc. McIntyre's Block, Lower Town. Collection and agency promptly attended to. Searches made in the Registry Office.

Miscellaneous.

JAMES BROWN, Issuer of Marriage Licenses, Durham, Ont.

W. H. 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 and Valuator, Bailiff of the 2nd Division. Sales and all other matters promptly attended to—highest references furnished.

MRS. W. 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 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 Western Local Newspaper in Ontario.

CAMPERS

Should take with them a supply of Dr. Fowler's Ext. of Wild Strawberry.

Those who intend going camping this summer should take with them Dr. Fowler's Extract of Wild Strawberry.

Getting wet, catching cold, drinking water that is not always pure, or eating food that disagrees, may bring on an attack of Colic, Cramps and Diarrhoea.

Prompt treatment with Dr. Fowler's Strawberry in such cases relieves the pain, checks the diarrhoea and prevents serious consequences. Don't take chances of spoiling a whole summer's vacation by neglect of putting a bottle of Dr. Fowler's Extract of Wild Strawberry.

But see that it's the genuine Dr. Fowler's Extract of Wild Strawberry, as the imitations are highly dangerous.

CHECKED IN TIME. A Luncheon, Tasmania, a mother twenty years, brought her son of twenty-two to the Benevolent Asylum to be looked after. The poor lad apparently taken up with bad habits and fallen into bad habits.

The other day his speech was very thick, while from the odor of his breath and her worst fears were aroused—she'd every reason to expect that he had begun smoking.

He had begun smoking, the superintendent took charge of the hair, and promised to let the mother know if he misbehaved, so she might come and correct him.

He might be well while correcting the disobedient offspring to remember that you did not die young.

There is something wrong somewhere when the night latch fails to work to a bottomhook at 2 a.m.

HOUSEHOLD.

SIMPLE, SATISFACTORY DINNER.

For a simple, satisfactory dinner here is a suggestion: Soup, nice, golden-browned turkey, mashed potato, sweet potato, celery, squash, cranberry sauce or jelly, pie, and dessert, topped off with cheese, coffee, nuts, raisins, candy and fruit.

As to the table arrangements, nothing can be handsomer or in better taste than a linen table cloth of fine quality and pretty pattern. A centerpiece of embroidery and a bowl of chrysanthemums make the choicest decorations, and autumn leaves, if they have been preserved, lend a bright bit of color to the dining room.

It would be impossible to give a Thanksgiving menu that would suit the taste and purse of all our readers, but the following recipes will be found appropriate to the occasion and perhaps assist many in their plans:

Cranberry Pie.—To 2 cups finely chopped cranberries add 1 cup raisins seeded and chopped, 1-2 cup granulated sugar, 1-2 cup water, 2 tablespoons flour and 1 egg. Line a pie plate with rich crust and fill with this mixture, cover with an upper crust and bake in a rather slow oven.

Pumpkin Pie.—This should be baked in square tins and is made as follows: Rub through a sieve enough cooked pumpkin to make 1 pint. Add to this 1 small cup sugar, 1 saltspoon salt, 1 teaspoon cinnamon, 1 teaspoon nutmeg and then stir in 1 pint hot milk. When the mixture is cold add 2 well-beaten eggs, pour into a paste-lined tin and bake. If you want a typical New England pie substitute molasses for sugar as sweetener.

Select the heart of the celery to serve with the turkey and save the poorer parts for a salad. Wash it thoroughly and let it crisp in cold water. Before serving wipe each stalk dry and place in a long glass or china dish.

Salted Nuts.—A dish of salted almonds, peanuts or other nuts will make a pretty aside dish for the Thanksgiving table. All nuts that can be blanched are first thrown into boiling water for a few moments, then pour cold water over them and rub off the brown skins. Then to 1 cupful nut meats add a scant teaspoon olive oil and let them stand for 1 hour; then drain and add to them 1 tablespoon fine salt. Put in a shallow pan and place in a moderate oven, stirring frequently until they are a delicate brown on all sides.

Thanksgiving Pudding.—Soak 1 pint cracker crumbs in 3 pints milk for 1-2 hour. Wash 2 cups seedless raisins and boil in enough water to cover while crumbs are soaking. Mix 1-2 cup sugar, 1 teaspoon salt, 1-2 teaspoon cinnamon, 1-2 teaspoon nutmeg and add 3 tablespoons butter; beat until creamy. Beat in 6 eggs, one at a time, and stir this into the milk into which the raisins have been stirred without the water in which they were covered. Butter a deep pudding dish thick with cold butter, turn in the pudding and cover it. Bake 3 hours in moderate oven, removing the cover the last hour to brown it, and during the first hour stir up the pudding from the bottom to keep the raisins on top. Serve with a hard sauce.

Ribbon jelly lends an air of pretty festivity to the dinner and is very easily made. Soak 1-2 box gelatine in 1-2 cup cold water for 1 hour. Add 2 cups boiling water, 1 cup sugar, juice of 1 lemon and beat until dissolved. Then strain through a felt or flannel bag and divide this into 3 parts. Flavor one part with strawberry juice, the second with maraschino, the third with orange and whi peach of the three parts until foamy. Put them into a mold in layers, beginning with the lightest in color.

THANKSGIVING DAINTIES.

Honey Gingerbread.—Into 1 lb. of sifted flour rub 3-4 lb. butter and add 1 teacup brown sugar and 2 table-spoons each of ground ginger and caraway seed. Whip 5 eggs and stir them into the mixture, alternately, with 1 pint of strained honey. Beat all together very light. Pour into a shallow pan and bake in a moderate oven for one hour. When done, cut into squares.

Lemon Cheese Cake.—Boil 1 qt. fresh milk. Beat the yolks of 8 eggs and stir into the milk, cooking until a curd is formed. Drain off the whey. Place the curd in a deep dish and mix with it 1-2 lb. butter. Let cool and then add the well whisked whites of 4 eggs and 1-2 cup powdered sugar. Flavor with nutmeg and the juice of 1 lemon. Line small pattypans with pie crust and fill with the mixture. Bake a light golden brown. When cool sprinkle with sugar.

Plummary.—This is a very "old timey" tea dish. Place together over the fire 1 pint thick cream and 1 pint currant jelly. Boil slowly for 15 minutes. Sweeten to taste. Add a spoonful of orange flower water and pour into a mold. When cold turn into a glass dish and surround with rich cream. Serve with sponge cake.

Perhaps too, it may not be out of place to here mention a decoration for the Thanksgiving table which the writer tried last year and found very effective. A small yellow pumpkin was scooped out, set on a round platter and surrounded with green, feathery kale. It was then filled with fruit, oranges, pears, lady apples and red, white and purple grapes heaped quite high and let me whisper the secret, fastened together with hairpins to secure them artistically in place. As

a centerpiece it gave an appropriate touch to the holiday dinner and called forth a shower of admiration from all assembled.

Gingerbread.—This requires 1 cup molasses, 2 large spoonful butter, 1 teaspoon soda dissolved in 8 table-spoons boiling water and 1 teaspobn ginger. Knead well but not hard. Roll into sheets, mark with a fork and bake quickly. When done and while still hot, brush over the top with a mixture made of 1 teaspoon sweet milk and one of molasses mingled together.

DOOR REST.

An ingenious woman describes a door rest which is a convenience where it is desirable to hold doors open and saves the trouble of putting a chair against the door. Two placed on the floor would also be useful in keeping high backed sofas from marring the wall back of them. It is made from a brick as follows: Put an inch of cotton batting around the brick and sew some stout cloth around it, drawing it as smoothly as possible before putting on the outside cover. The top of the door rest may be covered with patch work or plain worsted cloth according to fancy. The sides and bottom should be covered with dark colored material so the dust will not show.

COLOR UNDER THE CHIN.

Women with faded complexions should go very slow in putting hyacinthine blue or corn flowers on their hats. This beautiful shade of blue seems to develop all the latent sallowness in the skin. "After twenty-five," as a great actress declares, "color is more becoming beneath the face than above it." Vivid-colored artificial flowers are extremely trying to all but youthful cheeks. The flowers have not the softness of tulle, velvet or ribbon. Often the same color can be worn with impunity in these materials, where in stiff flowers it would damage one's good looks.

HOUSEHOLD HINTS.

Eggs will cook much more evenly and quickly if they are covered when frying.

Bread pans should never be heated before putting in the bread, or the loaf will have a raw, doughy taste when baked.

Try wrapping a baked potato in a napkin as soon as it is done, and press slightly until it bursts open, and it will be sure to be meaty.

For a damp china closet or cupboard, liable to mildew, place in it a saucerful of quicklime; it will absorb all dampness and sweeten and disinfect the space; renew as often as it becomes thoroughly slacked.

When putting away fine china plates insert heavy white paper between each plate; cut round to fit the plate. Odd pieces and novelties should be placed by themselves. Use fine white paper or linen. Ornament with lace paper or heavy embroidery.

Carving knives and forks should never be put in hot water. It is best not to place them in water at all. Holding them over the pan and washing with the cloth will clean them thoroughly. Use a fine emery stone as a sharpener.

To free the pantry and closets from insects, try the following: Dissolve two pounds of alum in four quarts of hot water. Let it remain until alum is dissolved. With a brush apply boiling hot to joints and crevices in closets, on shelves, &c. Where croton bugs intrude, brush all cracks in floors. Keep boiling hot while using.

When you suspect that what is being cooked has become scorched because you have neglected it for just one moment too long, lift the vessel holding the food quickly from the fire, and stand it in a pan of water for a few minutes. In almost every case the scorched taste will entirely disappear.

For the sake of wholesomeness more suet and less lard should be used in the everyday cooking.

It is easy to understand why nutmegs give a finer flavor than mace when it is remembered that nutmegs and mace grow in the same pod, and the mace is inferior because it is simply the covering or outer skin of the nutmeg.

Brass ornaments can be cleaned in this manner; Peel a lemon, cut it in half, and take out the seeds, rub the article to be cleaned thoroughly, then wash with warm water, dry with a soft cloth and polish with a leather, and the article will look new.

If you break a bit of your choice china, you can mend it so the crack will show but very little, and so strongly that it cannot be broken again in the same place, by a cement made as follows: Make a solution of gum arabic, rather thick, and stir into it plaster of paris until it becomes a thick cream. Apply to the broken edges with a brush, hold together for a few minutes, set away where it will not be touched for three or four days. It can then be used with impunity. Only the quantity desired for immediate use should be prepared, as it hardens very quickly.

COLONY OF EPILEPTICS.

In Bellefeld, Germany, there is a colony of epileptics. The colony was established in 1868, and patients from all parts of the world go there for treatment.

WAS NOT A SEA SERPENT.

EIGHT FEET LONG, AND LOOKS LIKE A WOLF FISH.

Affidavits Made to the Fact of the Capture—Description of the Creature.

Has the sea serpent at last been captured? That is the question residents of Victoria, British Columbia, are asking. Three thousand persons have seen the monster. Not one has been able to recognize it as belonging to any known species of the fish or reptile family.

The man who captured it, when he saw it in the water thought it must be at least twenty feet long. Great was his surprise when actual measurement proved that it was less than eight feet long. Pictures and descriptions of the monster seem to indicate that it is a variety of the ferocious wolf fish, a common article of diet among the natives of Iceland. Not that the residents of Victoria are ready to believe this. So firmly convinced are they that a new monster of the deep has been captured that affidavits have been taken of the method in which the fish or serpent, was taken in the Euklatat Rapids, on the southern coast of British Columbia.

AFFIDAVIT AS TO CAPTURE.

The following is a true copy of the sworn statement regarding the capture:

"These are the facts as to the fight with the sea serpent, or wolf fish, or whatever it may be.—Three of us were in a fifteen foot Indian canoe, anchored in the rapids, which run about twenty miles an hour in the spot where we were located. We were engaged in fishing for codfish. The man in the bow, named 'White-Frenchman,' who has been fishing the rapids for nine years, and who hasn't any other name in these parts, was just in the act of hauling in a cod on the line when the sea serpent poked its head above the water and made after the cod to devour it.

"As the monster was coming direct for the boat, 'White-Frenchman,' thought he would take no chances, and, poising his gaff, thrust it into the serpent's side two feet from its head. After being landed in the boat the animal or fish, made a desperate fight for liberty and attacked the Frenchman who had wounded him. The old fisherman thereupon seized the canoe paddle and struck at the monster's head.

"In a half stunned condition the creature then seized the paddle between its jaws and crushed it in two, but afterward lay quiet.

"The serpent was then taken quickly to land and thrown into a salt water tank to keep it alive. The creature was afterward shipped to Vancouver, British Columbia, where it was on exhibition for four days alive in a tank, but finally died from its wounds.

"When alive it came to the surface of the water constantly for air, but was for the most time underneath the surface. Three thousand persons have seen the animal up to the present, and not one of them has ventured

to give the creature a name or classify it.

"Sworn before me this 18th day of September, 1899.

"A. A. ANDERSON, Notary Public. 'SIMON RYAN, 'D. H. FORBES.'"

DESCRIPTION OF THE MONSTER.

This baby sea serpent, although only eight feet long and ten inches through the thickest part of its snake body, possessed enormous strength, and in fighting used its two sets of teeth, its flippers as claws, and its muscular body snake fashion.

The snake had a gray mottled body, almost round, and had a mane composed of a hairy substance, which will stretch out over eight inches. The body is some inches over seven feet long. It has two flippers near the head, which look like reversed claws more than a fish's fins.

The head of the creature is the most remarkable part. It has an enormous jaw, and a long tongue, which when the animal was alive, was constantly darting in and out like the forks of a venomous snake. It is asserted that this tongue contains poison. The tongue is pointed, but not forked.

The creature had a large, clear eye, much like the eyes of a fur seal, but black and vicious looking. The jaw is heavy and of great strength, and encloses two sets of teeth. The front set are pointed much like cats' teeth and are strong set in the mouth. The top set, five in number, protrude, and when the jaw is closed lap into the lower set, which retreat from the mouth. Behind this set is another combination of molars, upper and lower, massed together in circular form. Evidently after the prey was torn by the front teeth it was masticated on the crunchers behind.

The monster will be sold to the British Columbia Museum of Curiosities at Victoria.

POINTED PARAGRAPHS.

Troubles and babies grow larger by nursing them.

Artistic is often a synonym for useless and expensive.

Laziness travels so slow that poverty soon overtakes it.

The Indians never use smokeless powder in their pipes of peace.

Don't get too swift; you can walk farther in a day than you can run.

Contact with a sharp man is very apt to dull one's confidence in humanity.

Time heals all wounds, but the trouble is that our time on earth is limited.

The servant girl problem has much to do with the hire education of women.

A grain of theoretical wisdom may turn out to be a pound of practical folly.

It is easy to see through people who make spectacles of themselves.

Lives of great men oft remind us how easy it is not to achieve greatness.

The chef may not be a sharpshooter, but he is able to hold his own at the range.

A sensible girl has no more use for a fresh young man than for one that is stale.

On life's highway everybody is not only willing but anxious to take the rich man's dust.

No one ever heard a pretty girl say anything about her beauty being only skin deep.

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 of the same.

N., G. & J. McKECHNIE.