

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.

Didn't Dare Eat Meat.

What dyspeptics need is not artificial digestants but something that will put their stomach right so it will manufacture its own digestive ferments.

For twenty years now Burdock Blood Bitters has been permanently curing severe cases of dyspepsia and indigestion that other remedies were powerless to reach.

Mr. James G. Keirstead, Collina, Kings Co., N.B., says:

"I suffered with dyspepsia for years and tried everything I heard of, but got no relief until I took Burdock Blood Bitters. I only used three bottles and now I am well, and can eat meat, which I dared not touch before without being in great distress. I always recommend B. B. B. as being the best remedy for all stomach disorders and as a family medicine."

ABOUT PAINTED FLOWERS.

Sir Edward Burne-Jones, the artist, loved children very dearly. When his small children were naughty, their mamma punished them by standing them for a few minutes in a corner, with their faces to the wall. This seemed to be quite severe punishment to their beauty loving papa. So he had painted in the corners where his children were punished sprays of flowers, saying, "If he has to go to the corner I am determined he shall enjoy himself there." It is also said that the artist, when visiting, found a child of his host receiving the same punishment, and that he quietly sketched, with a pencil, flying birds in the corner where the small boy stood.

THE LAST MAN.

Blobs — There goes the last man in the world you'd think would scrape an acquaintance.
Blobs — Bank cashier?
Blobs — No, my barber. Look at my neck.

About the House.

FREESIAS.

Freesias are not so well known as hyacinths and narcissus, but they are quite as easily grown and the bulbs are very inexpensive.

Freesias like a rich soil; a fibrous loam is said to be excellent for them, also a mixture composed of equal thirds of chip dirt, well rotted manure and good garden soil. Where leaf mould can be obtained it will give good results mixed with equal parts of rotted sod and sand. If a few teaspoonfuls of fine wood ashes are added to the compost it will be further improved. Clay should be avoided.

Freesias do quite as well when planted in tin cans as in pots. If cans are used of course there should be holes in the bottom. A layer of charcoal or gravel one-half inch in depth will do nicely for drainage. Pot is then filled within two inches of the top with the prepared soil. On this place the bulbs, from four to six, may be planted in a six-inch pot. Cover with the same soil so that the bulbs are about one inch below the surface. Press the soil around and over them firmly and water them.

Freesias do not need to be set away in the dark to form roots; growth begins at once.

Some place them as soon as potted in the shade of a tree outdoors, surrounding the pot with coal ashes or sand. When the green blades push through they are gradually exposed to the sun, and watered regularly, but lightly.

By protecting them at night they are sometimes left out until after slight frosts. They are not tender and when brought into the house a room whose temperature ranges from 50 to 60 degrees is best for them till the buds form, too much heat stimulates foliage growth at the expense of the blossoms. They do well in a sunny, well ventilated window.

After the bulbs are well started they need liquid manure once a week, and the foliage should be well showered with luke-warm water three times a week.

As soon as the buds form they should be watered freely and the air of the room kept moist. Sometimes the aphid troubles freesias. Washing the foliage thoroughly in strong soap suds, to which a little kerosene has been added, will destroy the aphid.

When well fed and watered freesias will bloom for two months in the middle of the winter if potted early in September. Three or four clusters of blossoms will fill a room with fragrance. As cut flowers they will keep in water more than a week.

After the bulbs cease to throw out blossoms the old flower stems should be cut off and the bulbs allowed to ripen by withholding water. When the foliage has dried down the pot should be set in a dry cellar and left there till the following August or September. Then the bulbs should be shaken out and re-potted in fresh earth. Unlike hyacinths the bulbs do not deteriorate but will produce fine blossoms year after year.

PUDDINGS.

Bread Pudding—Three eggs, one-fourth cup of sugar, one and one-half cups of sweet milk, and flavor to taste with vanilla. Beat three eggs without separating and beat all together well. Brush your pudding dish with melted butter and fill it three-fourths full of stale bread crumbs. Pour the custard over it and let soak a few minutes. Bake in a pan of hot water about twenty minutes. Spread a layer of jam over the top and cover with meringue. Slip it into the oven until it is a fawn color and serve it with the following sauce:

Sauce—One cup of water, one-fourth cup of sugar and one tablespoonful of lemon juice. Put in a saucepan, and when boiling skim it well. Add a small slice of candied pineapple and a few candied cherries. Simmer very gently ten minutes.

Boil one cup of raisins one hour, until plump and soft, and add to the bread pudding if a plum pudding is desired.

Cottage Pudding—Two heaping cups of sifted flour, two teaspoonfuls of cream of tartar, one teaspoonful of soda, one teaspoonful of vanilla, one-half teaspoonful of salt, two eggs, one cup of sugar, three tablespoonfuls of melted butter and one cup of milk. Mix cream of tartar, soda and salt with the flour, beat the eggs, add sugar and melted butter and milk, and stir into the flour. Bake in a shallow dish. Dredge the top well with powdered sugar and serve with lemon or wine sauce.

Cocoa Pudding—One cup of cold milk, one-fourth pound of grated cocoa-nut, four tablespoonfuls of powdered sugar, three tablespoonfuls of melted butter, three tablespoonfuls of bread crumbs, one cupful of stoned raisins, grated rind of one lemon and the whites of two eggs beaten dry. Mix all together well and beat thoroughly. Pour this mixture into a well buttered pudding dish and bake slowly one hour. The oven must not be too hot. Dust with powdered sugar and serve with cream.

Cornstarch Pudding—Mix one cup of cornstarch into enough cold water to make a batter, and add to it one cup of sugar, yolks of four eggs, and stir this mixture into one quart of boiling milk. Let it remain a few minutes, then pour it all into a baking

dish and bake for ten minutes. Slip the pudding out and put over it a layer of jelly and cover with a meringue made by beating the whites of four eggs with four tablespoonfuls of sugar. Brown lightly and serve.

Boiled Suet Pudding—One cup of finely chopped suet or two-thirds cups of butter, one cup of molasses, one cup of milk, one cup of chopped raisins and currants, three cups of flour, one teaspoonful of salt, one and one-half teaspoonfuls of soda, and one-half teaspoonful each of cinnamon, cloves and nutmeg. Mix well, tie up in a cloth, and boil four hours. Serve with wine or foamy sauce.

Mother R.'s Rice Pudding—One-half cup of well-washed rice and a little salt; cover with water and when soft add two quarts of sweet milk, a small lump of butter, nutmeg and sugar to taste. Bake two hours and keep stirring it every few minutes. Serve with cream.

Tapioa and Rice—Three tablespoonfuls of tapioca, two tablespoonfuls of boiled rice, four tablespoonfuls of sugar, one quart of milk. Soak over night and bake one hour.

Caramel Pudding—Put one-half cup of granulated sugar in a skillet over the fire and stir constantly until it comes to boiling point and is brown; add one teaspoonful of lemon juice and while hot pour into tin moulds. If you have an aluminum pan it is better than a skillet.

Custard—Beat without separating three eggs and four tablespoonfuls of sugar; beat together until light and then add one and one-half cups of milk and one teaspoonful of vanilla. As soon as the sugar is dissolved pour into the tin moulds on top of the caramel and stand them in a baking pan of hot water. Put them in the oven and bake until they are set in the centre, or until a straw comes out clean.

FOR WIVES TO REMEMBER.

Men soon forget what they have said themselves, but their memories are singularly retentive of what their wives have said to them.

Only a woman of ignoble nature fosters her husband's weaknesses; a true wife always "holds him up to his best"; without flattery she makes him feel that she is his fondest admirer.

Men are grateful for forbearance in their wives. For often, while asserting most loudly that they are right, they are frequently conscious that they are wrong. Given a little time and a little silence they will often show in actions—rarely in words—that they have been mistaken.

A man expects his wife to be better than he. No matter how little religion a man may have himself his ideal wife is always a woman with the purity of soul that only a Christian can have; and to a good man it is usually part of his religion to believe that his wife is morally higher and nobler than himself.

Altogether too few wives realize that novelty and variety are as attractive to a man after marriage as before. The same gown evening after evening perhaps, the same coiffure year in and year out, may not exactly pall upon the taste of a devoted husband, but he soon ceases to look at his wife with the same interest as theretofore. After awhile she will miss the fond little compliments that are so pleasant to receive, and one of the most potent of her womanly weapons grows rusty from disuse.

A wife's position in the estimation of her husband is always what she is—not what she claims to be.

THEY MUST MARRY.

If a girl in Russia wishes to study at any of the universities in that country etiquette does not allow her to do so until she is married, so she goes through the civil ceremony of marriage with a man student, whom very probably she has never seen before, and this marriage is quite legal, and though perhaps they may never speak to each other again. On the other hand, if they like each other, and wish it, they are married for life; if they don't, the marriage is dissolved when their university course is finished, and they are free to marry some one else. The celebrated mathematician, Sonya Kovalevski, whose autobiography attracted considerable notice a few years ago, went through the marriage ceremony with a student whom she then saw for the first time, and who afterward became her husband. The education of women in Russia stands better than in most European countries, owing to the persistent efforts of the Russian women themselves. By 1836 they had managed to get four university colleges for women, with 1,442 students; one medical academy, with 500 students, and numerous intermediate schools. There are 700 women doctors in Russia, of whom nearly one half are employed in the Civil Service, chiefly by the Zemstvos.

ALWAYS FOR SUNSHINE.

What a subtle kind of heartache we give others by simply not being at our best and highest, when they have to make allowance for us, when the dark side is uppermost in our minds, and we take their sunlight and courage away by even our unspoken thoughts, our atmosphere of heaviness! O, to stand always and eternally for sunlight and life and cheer!

AN OCCASION OF GREAT JOY.

Was the dear girl happily married? asked the friend.
Yes, indeed, answered Miss McGable. It was one of the happiest weddings I ever saw. I never saw so few duplicates among the presents of cut glass and silver ware.

ENGLAND'S DAILY BREAD.

Canada is Second in the List of Countries That Supply Her With Wheat and Flour.

The British public as a body do not generally know to what extent we rely on foreign countries for our food supply, and very few thoughtful readers have yet realized to what extent Great Britain depends on the good will of other nations for her daily bread, says the Pall Mall Gazette. The inhabitants of the British Isles number 40,500,000 to-day and consume breadstuffs equal to about 30 1/2 million quarters of wheat. Of this total quantity required during the last cereal year, the British farmers contributed 8,740,000 quarters and there came from abroad 23,000,136 quarters. Unfortunately for the English millers, of the quantity of breadstuffs imported in the cereal year just ended nearly one-third of the wheat reached us in the manufactured form of flour. This, of course, means that the wheat ofal is not consumed in this country, so that our farmers are deprived of a much valued feeding-stuff, and further, that the money that would be paid in wages for converting the wheat into flour in our mills if the breadstuffs had been imported in the form of grain is not expended at home.

It is doubtful whether there is any necessary of life receiving more attention at the present time throughout the civilized world than bread, and this is due to the fact that wheat prices are low in spite of the assertions made by some scientists. For example, Sir W. Crookes who predicts a scarcity of wheat "within appreciable distance," unless by the aid of science the yield per acre throughout the chief producing countries is greatly increased. But the most interesting portion of the wheat problem to our readers is to know on what countries we rely to supply us with our daily bread, and to what extent we are indebted to their good nature, if we take the

GOVERNMENT RETURNS.

just published, and make an analysis of the 23,000,136 quarters of breadstuffs that were imported into the United Kingdom during the cereal year just ended—namely, between September 1, 1898, and August 31, 1899, we find that the United States sent a little over 64 per cent of the total quantity of breadstuffs imported, and of this large amount some two-fifths came in the form of the manufactured article—flour. For many reasons it is pleasant to note that the second place in the list of countries that furnish us with our bread supplies is Canada, who sent during the last cereal year almost 10 per cent of the quantity imported, while India came next in the list with about 8 3/4 per cent. In passing, it may be as well to recall the fact that seven years ago Russia supplied us with most of our breadstuffs, namely, 36 per cent and the United States only 3 1/2 per cent but last year Russia came fifth on the list of countries, and did not send us more than 3 1/3 per cent of the total, while the Argentine Republic had the position immediately above her, with 7 1/3 per cent of the total. Australasia only sent to the United Kingdom a little over 2 1/2 per cent of the total breadstuffs we imported, while the remainder came from Austria, France, Germany, Chili, Turkey, Roumania, etc., in the order of importance we have named.

From these figures readers will see that we only receive about a fifth part of the bread supplies imported from within the empire, and that the farmers of the United States have not only kept their position in the corn trade of this country, but have beaten the Russian peasants nearly out of the field; so that if we had the quantity of breadstuffs that we receive from our "cousins" across the "herring pond" to that sent from our colonies, we find we imported from the English-speaking race over 85 per cent which fact in itself is of great importance, and also somewhat of a safeguard should war break out between any European powers.

GEN. EVART R. GROBLER.

Commander of the Orange Free State Military Forces.

In the concerted plan of war agreed upon by the Boer Republic and the Orange Free State the forces of the latter will be under the command of General Evart R. Grobler, a notable figure in the commercial, legislative, and military affairs of South Africa.

General Grobler is decidedly versatile in his attainments. He is a grain grower, an ostrich farmer, a stock raiser and a diamond mine owner. Though only thirty-six years old he has been an influential member of the Volksraad, sitting for Philopolis. He is described as a man of intrepid and dogged temperament, able, shrewd, but, withal, conservative. He is descended from Dutch and Huguenot stock. He speaks and writes fluently Dutch, English, German and French. He is also accomplished in the vernacular of many of the native tribes around the Free State.

TALL AND SLENDER.

He is nearly six feet tall, of slight build, erect, and is a man of active physique and quick mental conception. While at all times genial and measurably unostentatious, he has a reserve which he does not readily throw off. He has a mild brown eye when enjoying recreation, but an earnest, severe look in a serious mood. His home in his native land, for he is Boer born—a native of the soil for which he is fighting—is one of open hospitality.

General Grobler was the Orange Free State's Commissioner to the World's Fair, at Chicago, in 1893. His government also designated him for the Antwerp Exposition and for the forthcoming Paris Exposition. These honors he declined because his South African interests demanded his time. He has had much to do with matters of transportation over the line of railway between Cape Town and the Free State and in arranging the customs troubles between the two countries.

He took a prominent part in the development of the Jagersfontein diamond mines. He has one of the largest ostrich farms in South Africa. He patriotically loves his native land, and he has been looking at a war cloud for several years.

General Grobler is now in the field in command of the Free State's available army of 21,000 men. He has a beautiful and patriotic young wife. She is of Huguenot extraction, and, like himself, is very refined, well bred and well educated. They have been married about twelve years, but have no children. Mrs. Grobler takes an active and intelligent interest in South African affairs, and is helping to get together food and clothes to be sent to the front.

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.