

# The Home

## A CHRISTMAS-TREE FEATURE.

Dancing Christmas fairies always enhance the child's delight in the Christmas tree, and once made can be used year after year. Buy up a dozen or more of five and ten-cent dolls, and to add to the variety have among the number some Japanese and colored dolls. Dress these to represent fairies in bright hues of spangled gauze, tulle, or tissue-paper, and liberally sprinkle their hair and garments with diamond-dust powder. Each doll should be provided with a dainty pair of fairy wings made from spangled tissue-paper and fastened to the body by means of concealed wires. These wires should be coiled to obtain motion in the wings, and nothing better can be used than the fine spiral coils that come out of worn-out, wire-stitched brooms. The least motion will set this spiral to quivering, causing the wings to move as if in flight. In like manner use the spiral wire to attach the dolls in hovering positions over and around the tree. The effect is magical; every footstep causes jar enough to start the dolls dancing and circling above and around the tree, as if the invisible fairies of the air had come down to join the Christmas glee.

## HOME DYEING.

These dyes are much cheaper than the package dyes, and are excellent for carpet rags. Use only earthenware, tin, brass or copper. Use nothing but soft water. All goods should be clean and put into the dye wet. Dry in the shade. These directions are all for cotton.

**Scarlet:** For 1 lb of goods, take cream of tartar 1-2 oz, cochineal half oz, muriate of tin 2 1-2 oz. Boil the dye, put in the goods and stir for ten or fifteen minutes, after which boil 1 1-2 hours. Wash in clear water.

**Blue:** For 2 lbs of goods, take 1 oz of Prussian blue and half oz of oxalic acid. Pulverize together and dissolve in hot water sufficient to cover the goods, which are to be worked in the dye until the desired shade, then wring and thoroughly rinsed in alum water.

**Yellow:** For 6 lbs. of goods, use 4 oz of bi-chromate of potash, 3 oz of sugar of lead. Dissolve, separate in enough water to cover the goods. Have them both hot, and dip first in one, then the other, until the desired shade. Rinse well in clear water.

**Orange:** Dip yellow rags in strong lime water; or color the yellow rags red.

**Green:** Color yellow rags blue. **Copperas:** For five or six lbs, dissolve half lb of copperas in sufficient water to cover the goods. Drain and rinse in lye water. Do not get discouraged over the color, as the effect cannot be seen at once.

**Brown:** For 6 or 7 lbs of goods, half lb of catechu in 4 gals of water, and boil until it is dissolved. Then add 1 oz of sulphate of copper. Stir well. Put in the goods and boil awhile. Wring out and then work for half an hour in a hot solution of 3 oz of bi-chromate of potash. Work from this in a hot soapuds. This is an absolutely fast color, for I have colored children's faded calico and gingham aprons and washed them repeatedly, without any apparent effect.

**Dove and slate colors** are made by boiling in an iron vessel a teaspoonful of black tea with a teaspoonful of copperas and sufficient water. Dilute this until the desired shade is reached. There is no satisfactory way of coloring cotton black.

## FOR YOUR SCRAP BOOK.

**Chicken Omelet.**—Beat the yolks of three eggs until thick; add one-half teaspoonful of salt, a few grains of pepper and three tablespoonfuls hot water. Fold in the whites of the three beaten eggs until stiff and dry. Heat an omelet pan, grease bottom and sides, using in all one teaspoonful of butter. Turn it in the mixture, spread evenly, and cook slowly on top of the range until slightly browned underneath. Put in the oven on center grate to finish cooking. When it is firm take from the oven, fold, and slip out on a hot platter. Pour over it a thin white sauce made by melting one tablespoonful of butter, stir into it one tablespoonful of flour and pour on gradually one and one-half cups of milk. Season with salt and

pepper, and add one-half cup cold cooked chicken, cut in dice.

**Broiled Livers.**—Cut each chicken liver into four pieces. Put on skewers, allowing one liver to each skewer. Balance skewers on a broiler and broil over a clear fire five minutes. Remove to serving dish, sprinkle with salt and pepper and spread with butter.

**Baked Bananas.**—Wipe bananas and loosen one portion of the skin. Place in a shallow pan, cover and bake until the skins become very dark in color and the fruit is soft. Remove from the skins, sprinkle with sugar and serve hot, with sweetened cream.

**Quickly Made Beef Tea.**—Take any desired quantity of steak from the top part of the round, as this has less fat and more juice than any other part of the ox; remove every morsel of fat and divide the meat into small pieces, cutting across the grain; put the meat in a dry sauce pan and allow it to sweat for five minutes over a slow fire, stirring occasionally to prevent sticking. This is how all beef-essences are prepared. After sweating for five minutes you will find the meat white in color and surrounded by a very rich, nourishing gravy, which, in cases of great exhaustion may be given in this form. But ordinarily you next pour over the meat its weight of cold water, allowing a pint of water to a pound of beef. Stir until the water boils; it must not boil again, but simmer gently for five or ten minutes, until the juice is drawn out; then strain carefully into a bowl, and if there is a particle of fat on top remove it with a piece of brown unsized paper. In this way you may take off every bit of fat without wasting a drop of the beef tea as is done when using a ladle or spoon. Made in this way you may have strong beef tea in twenty minutes. Don't season until needed.

**Tomato Soup.**—Cook one can of tomatoes, two-cups water, one-half teaspoonful of pepper-corns, four cloves, one slice onion, one-half tablespoonful sugar, and one sprig parsley twenty minutes, melt one tablespoonful butter, add one and one-half tablespoonfuls flour, add to the tomatoes, cook two minutes and rub through a sieve. Add one-eighth teaspoonful soda and reheat. Serve with croutons.

**Cherry Pudding.**—Two eggs well beaten, add one cupful of sweet milk, two teaspoonfuls of baking powder, sifted with one cup of flour, a pinch of salt. After beating well, add enough more flour to make a stiff batter. Add as many cherries as can be stirred in. Steam, an hour and a quarter. Serve with liquid sauce.

## FRENCH COFFEE MAKING.

The French coffee is reputed the best in the world. It is never overdone, so as to destroy the coffee flavor, which is in nine cases out of ten the fault of the coffee we meet with. Then it is ground and placed in a coffee pot with a filter through which, when it has yielded up its life to the boiling water poured upon it, the delicious extract percolates in clear drops, the coffee pot standing on a heated stove to maintain the temperature. The extract thus obtained is a perfectly clear dark fluid, known as cafe noir, or black coffee. A tablespoonful or two of this in boiled milk would make what is ordinarily called a strong cup of coffee. The boiled milk is prepared with no less care. It must be fresh and new, not merely warmed or even brought to the boiling point, but slowly simmered till it attains a thick, creamy richness. The coffee mixed with this is the celebrated cafe au lait, the name of which has gone round the world.

## THE REASON WHY.

I can never share your lot, sir. The beautiful girl arose from the sofa, upon which she had been sitting and waved away the man who had been pressing his suit. There were tears of disappointment in the young man's eyes. I know, he sobbed, I know, heartless girl, why you will not share my lot. And why? she asked, coldly. Because there are no improvements on it, he groaned.

## INCONSISTENCY.

Female Woman Suffragist—I tell you, my sisters, I wear no man's collar. Masculine Voice from the Rear—Take it off, then.

# CHAINS YOU MUST HAVE.

No more chatelaines. Put them away in your jewel cases and resurrect them when you are married and the mother of a marriageable daughter. Then she will take as much pleasure in bringing all your chatelaine charms out, burnishing them up and displaying them to her friends as the very latest as you did before her. That is the way with all new fads, they are only revivals of old fashions. In support of this assertion, attention is drawn to the new chains which are to be just the smartest thing this season. They are all copies of the long old-fashioned chains worn by our mothers when they were young girls. It is a season of chains. Chains long, chains short, chains medium, but chains you must have if you would be in the swim.

The very newest fad in these chains is one of medium length, which is hung around the neck and reaches to the bust or just where the fancy yokes end. These chains have very artistic pendants attached to them, the pendants giving the finishing touch to the toilet which the lavaliers did this summer. They are called "La Florence," and certainly some of the pendants attached to these chains are works of art.

Some are Egyptian, in the red, blue and old gold colorings, while others are of the new "vert or" and gun metal effects. By the way, this new coloring for gold chains, greenish blue in hue, just a little tarnished and brassy looking, is at present moment all the rage in Paris. It is creating a perfect furor, and every body who pretends to be anybody is wearing jewelry in this "vert or" coloring.

Then, again, another fad which will be very popular, and which is intensely artistic in its conception, is that of wearing old coins attached to long and short chains. The rarer, the older order these coins are the smarter they are. This fashion has recently received a great boom in the Zaza chain.

This chain is made of gold or silver, in large or small links, according to fancy. It encircles the neck, and pendant from it is an old coin or talisman, whichever the wearer may chance to be the possessor of. It is a "good luck" chain, therefore a talisman or lucky piece is de rigueur. When a woman begins to wear a chain like this she must never leave it off. It can be, and will be, worn twisted around the muff, taking the place of the "bunch of violets;" it can be twisted through the belt, after the fashion of a watch chain; it can be used as a girdle with a tea gown, but it must always be in evidence after once being donned. Whether it is worn at night is a question too sacred to be asked, unless the information should come gratis.

But the young girls and widows will be the "memory chain." This is a long chain of pearls, caught here and there with quaint little slides, some representing the four-leaf clover, heads, coins, mistletoe, pansies or any fancy which pleases the wearer. To the end of this chain, which hangs straight down in front, as far as its length will allow—they are usually a yard and a half long, which, when doubled, would make them hang about three quarters of a yard in length—is attached a ring, and on the ring are hung an unlimited number of charms and keepsakes, souvenirs and all kinds of fancies.

Now, the beauty of this chain lies in the fact that the knickknacks hanging to the ring as they are few or many denote just how popular the girl is. A maid with many strings to her bow, or boasting of many friends, will show just how fond her friends are of her by the number of charms attached to the ring of her memory chain.

These charms can be in any fashion according to the taste of the giver. There must be a pig among them, a four leaf clover, a chestnut, a sprig of mistletoe, a coin—but why go on enumerating the fads, for they are endless. The girls will have to buy the chains themselves, for two or three men, when spoken to upon this new gift for their sweethearts, exclaimed: "What, buy a chain for another fellow to hang charms on? Well, I just guess not."

Pearls still hold their own and are shown in long ropes, chains to be wound round and round the neck, in large stones, in small ones, ropes of many strands, or just simply one twist, but they are very much in evidence and consequently very popular. Pearl collars are quite the fad, as many strands as the length of the wearer's neck can stand, with narrow slides of tiny rhinestones, sometimes four and sometimes five. These collars must fit the neck closely, and as they are the most becoming neck ornament, softening lines of age, bringing out the fresh tints of youth, are consequently in favor with all woman, young, old and middle aged.

As the very latest wrinkle in Paris is the gray ostrich feather boa, it may be confidently expected that there will be an influx of these dainty neck dressings among the smart women this fall and winter. In anticipation of this fad, and having learned by experience in the past how very difficult it is to keep boas of any kind, feather, fur or otherwise, in place without injury to the perishable material of which they are made, the Parisians have hit upon a novel and pretty conceit for effectually preventing boas of any-kind slipping their fastenings.

The newest device is a silver or gold snake, twisted so that it forms an S, in and out of the twists of which the boa is wound. The head is raised as if ready to strike, and the eyes, of emeralds or rubies, give a nobility touch to the pretty ornament as they glitter in the fluffy masses of furs or feathers.

## THE BEST GIVING.

At the Christmas season everybody, no matter whether he has been helped or not during the year, tries to do something for those he loves, and often for those he does not love, but who need to have something done for them. Let us give our Christmas gifts on the principle of "lifting a little." Let us choose the sort of present that will lighten a burden where we can do so, as well as one that will simply give pleasure to the eye or taste of those who receive it. Too many times we choose what we think is pretty, without regard to whether it suits the needs of the one on whom we would bestow a remembrance. It is not gratifying to one's self to give money, and yet money is often the most sensible gift we can bestow, for the people who have real needs do not like to mention them, and if they have the money it can be made to give real pleasure, and at the same time to lift a burden from the mind.

We have known families to receive gifts of the same articles of clothing which, at great cost of labor, they had just succeeded in procuring for themselves. We have known families to receive beautiful gift books that must be handled carefully and kept away from the dust, who would have been so grateful for school books, maps, charts, and such things as they constantly have to buy. To people who have little space give nothing of which they must take care—that is, after a momentary pleasure, adding a burden instead of lifting one.

But you will say: Our gifts are not charities, but expressions of our love to our friends. Yes, and the expressions of love will always take care of themselves. Love always feels its way to the thing that meets a loved one's need, so we say nothing about that here. But at Christmas time there is almost as much giving of the other sort that is not really charity, yet is not love, as there is giving prompted by love itself, and it is in this that great care should be taken. We give to the aged, for it makes them glad to be remembered. We give to invalids to brighten the sick room. We give to little children everywhere, and to the people especially of whom we know, who would be likely to get nothing if we did not. For all these we need to use good judgment and sound common sense, seasoned with real kindness and love.

We say nothing about receiving, for it is characteristic of the higher life to find it most blessed to give. But the great gift of all, the Christ Himself, and all the lesser gifts that follow in the lines of His coming, are, I am sure, not forgotten at this or any time of the year. How would it have been with us if He had never come to Bethlehem? How would it have been with our civilization, our country, our whole outward and inward life? We have only to do some thinking along that line to be very glad and grateful on Christmas Day.

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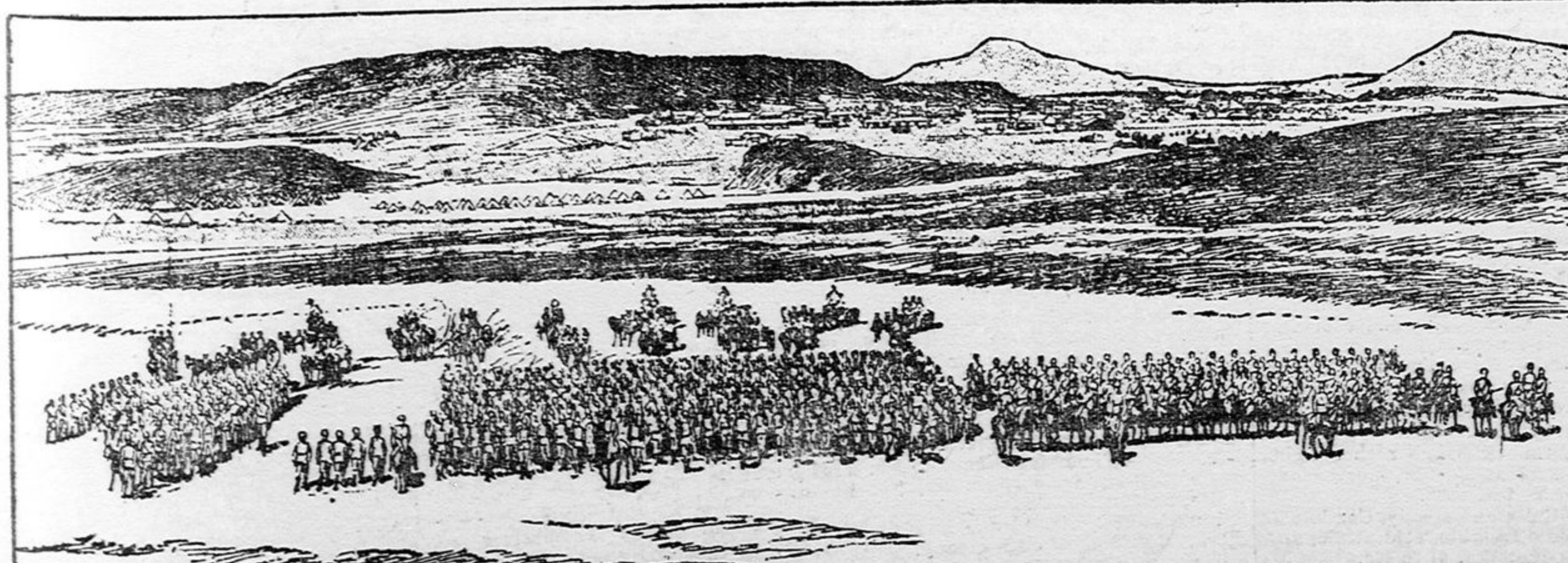
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