

# SUPPLIES

Unground  
s," etc.  
ine," "Proof"  
Malt"

ood Spices  
Pickles."

nt the best

# ing Store

all kinds on hand

# -Opening

place to buy

s and supplies

ave a brand new stock  
ies. Everything that  
nd High School is to  
ember we give you a

# COUNT

apest store north of  
goods.

# r & Sons

Durham and Welland

# FOR THE IE JOURNAL ERNS

BOOK FREE

# Goods NING

fall fabrics, bought at  
by the late financial de-  
just returned from mak-  
in the best markets, and  
ing the most beautiful  
n, and at prices consider-  
expected. We are busy  
d will display them

# and SATURDAY

nto stock, so we cannot  
ed description—suffice it  
t the leading city stores  
Nothing is too good for  
e of Quality." The prices  
90c, 1.00, 1.25, 1.50 yd.

# ING OF SILKS

to celebrate our dress  
s only, beautiful chiffon  
e value, colors are cream,  
ss green, sky blue, rose  
and navy, only one piece  
p each customer **59c**

# OF QUALITY" OCKLER



The effect of malaria lasts a long time.  
You catch cold easily or become run-  
down because of the after effects of malaria.  
Strengthen yourself with **Scott's  
Emulsion.**  
It builds new blood and tones up your nervous  
system.

ALL DRUGGISTS; 50c. AND \$1.00.

## Market Report.

DURHAM, Sept. 16, 1908

Fall Wheat.....	85 to 85	85
Spring Wheat.....	85 to 85	85
Oats.....	40 to 45	45
Peas.....	70 to 70	70
Barley.....	55 to 55	55
Hay.....	7 00 to 9 00	9 00
Butter.....	19 to 19	19
Eggs.....	18 to 18	18
Potatoes per bag, new.	60 to 60	60
Flour per cwt.....	2 50 to 3 25	3 25
Oatmeal per sack.....	3 00 to 3 00	3 00
Chop per cwt.....	1 60 to 1 75	1 75
Live Hogs, per cwt.....	6 30 to 6 30	6 30
Dressed Hogs per cwt.	7 80 to 7 80	7 80
Hides per lb.....	6 to 6	6
Sheepskins.....	40 to 60	60
Wool.....	13 to 13	13
Tallow.....	5 to 5	5
Lard.....	12 to 12½	12½
Turkeys.....	10 to 12	12
Geese.....	8 to 10	10
Ducks.....	8 to 10	10
Chickens.....	7 to 7	7

## BARGAINS IN OVERALLS AT SCOTT'S

For the next 15 days we are going  
to clear out our entire stock of  
overalls and will give unheard of  
bargains in these lines.

### OVERALLS

Regular 75c and 80c values to go  
at..... **.60**

### COMBINED SUITS

Regular \$2.00 line, to clear, **1.35**

A full line of Choice Groceries al-  
ways in stock, which will be  
sold at right prices, trade or  
cash.

## S. SCOTT

DURHAM, — — ONTARIO

## Wedding

### Gifts

in real first-class Silverware  
Our stock for the wedding season  
of silverware is now complete and  
everything up-to-date.

This store has the name for high-  
class goods, and always will so long  
as there is such a thing as a jewelry  
business.

### Wedding

### Engagement Rings

We have always in stock, at least,  
three dozen wedding rings to pick  
from, every style, and about one  
hundred engagement rings, includ-  
ing Diamonds, so you have no reason  
to go away disappointed.

## Percy G. A. Webster

Watchmaker Jeweler  
and Optician.

### WARNING TO TRESPASSERS

HUNTERS AND OTHERS FOUND  
trespassing on the following lots  
will be prosecuted: Lots 57 and 62,  
Con. 3, E. G. R.; lots 3, 4, 5 and  
6, Con. 1, N. D. R.; lot 3, Con. 1,  
and lot 3, Con. 3, S. D. R.

By Order,  
A. CRUTCHLEY,  
JOHN BELL,  
W. J. YOUNG,  
C. FIRTH.

To Bake Potatoes Properly.—Wash  
well scrubbing with a small brush.  
Place in a baking pan and bake about  
one hour. Shake after the end of  
about 20 minutes to turn the pota-  
toes. Do not pierce with a fork, but  
squeeze with the hands, in a clean  
cloth, to see if they are done. When  
done, crack each in one place and  
serve immediately, wrapped in a nap-

**WE** cordially invite  
all the ladies of  
Durham and surrounding  
vicinity to attend at our  
Nineteenth Semi-Annual  
display of trimmed mill-  
inery. We have the larg-  
est stock of millinery goods  
ever shown in our depart-  
ment, over 250 untrimmed  
shapes to choose from and  
as many wings and flowers.

Parisian Millinery Parlors,  
**MISS DICK**  
Prop.

### AROUND THE FARM.

A three-hundred-pound hog at  
eight months of age, is the ambition  
of Prof. Dietrich, who is conducting  
an extensive series of experiments in  
economical hog-feeding at the Illinois  
Experiment Station. He has accom-  
plished it in nine months, but is  
anxious to do it in eight. Of course,  
he is producing the fat hog, not the  
Wiltshire singer, but, all the same,  
the results are interesting. He finds  
that an all-corn ration is not good  
for growing pigs. Up to the age of  
six months, which is to say during  
the growing period, a ration contain-  
ing considerable protein is advan-  
tageous; after that corn may be used  
to produce fat. One of their most  
important findings, and one to which  
hog raisers the world over cannot  
give too careful heed, is the danger  
of over feeding. A hog can eat more  
than he can digest, and digest more  
than he can use.

As egg producers a mongrel flock of  
hens, if given a fair chance, will  
sometimes acquit themselves with  
much credit in egg production, per-  
haps about as well as most of the  
pure breeds of fowl, for the very good  
reason that most of our breeds of  
poultry have been developed with  
more regard for type and fancy  
points than for egg laying. More  
over, the inbreeding and close line  
breeding practiced by many has tend-  
ed to reduce the stamina, which is  
after all a fundamental requisite of  
successful production, whether of  
eggs, milk or meat. Under these  
circumstances the introduction of a  
strain of other blood often tends to  
increase of vigor, and, indirectly, of  
egg production. But if the pure-bred  
is not always a better layer than the  
scrub, she is usually a superior table  
fowl, as are also the cockerels and  
pullets produced by mating her to a  
suitable male of her own breed.

A prominent authority on poultry  
states that, "To succeed in doctoring  
a stubborn case of sickness of a per-  
sistent epidemic in his flock, is one  
of the worst misfortunes that can  
befall a poultry-keeper," meaning  
thereby that it is much better, from  
the dollars-and-cents standpoint, for  
the poultryman to kill fowls as soon  
as they exhibit symptoms of disease  
than it is to potter about and endeavor  
to treat the infected birds.

As a general rule, this advice holds  
good. Unless a man can detect the  
trouble, diagnose the disease, and  
apply treatment, in the early stages  
of sickness, it is seldom that doctor-  
ing is of much avail. If he manages  
once or twice to be successful in  
checking a mild epidemic, or curing  
an individual case here or there, he  
gets into the habit of fussing about  
his fowls, dosing them up when they  
get sick, and usually ends up by get-  
ting his place stocked up with a lot  
of birds of enfeebled constitutions,  
predisposed to disease. A little  
knowledge of the different fowl  
diseases is essential to success in  
poultry-raising, but more as a means  
of detecting disorders in the early  
stages than for applying remedies to  
cure the trouble. The one fact that  
a poultryman wants to be able to  
grasp firmly is that, when once  
disease becomes established in his  
flock, the best thing he can do is to  
use a good sharp hatchet pretty vig-  
orously. In the long run it will  
prove more profitable than all the  
drugs in the world.

While the chief reliance for lawn

purposes and surroundings is yet  
generally placed upon grass, ever-  
green trees and hedges, and such  
trees as the maple, increasing atten-  
tion is being paid to the growth of  
bushes which bloom, thus adding  
variety and richness of color to the  
homestead scene. For this purpose,  
the Althea, or Rose of Sharon, bear-  
ing in August a luxuriant profusion  
of white and purple flowers, the latter  
in varying tints, is very popular with  
many. Another very effective orna-  
mental bush is the Japanese Snow-  
ball, the early floral display of which  
is followed in August with a fruitage  
of small scarlet berries, which are  
very showy among the dark green  
foliage. The bushes vary in height  
from five to eight or ten feet, and  
are of a hardy character.

The pulse of the horse may be  
counted and its character may be  
determined at any point where a  
large artery occupies a situation close  
to the skin and above a hard tissue,  
such as a bone, cartilage or tendon.  
The most convenient place for taking  
the pulse of a horse is at the jaw.  
The external maxillary artery runs  
from between the jaws, around the  
lower border of the jawbone, and up  
on the outside of the jawbone to the  
face. It is located immediately in  
front of the heavy muscles of the  
cheek. Its throbbing can be felt most  
distinctly just before it turns around  
the lower border of the jawbone.  
The balls of the first and second or  
the second and third fingers should  
be pressed lightly on the skin over  
this artery when its pulsations are to  
be studied. The normal pulse of the  
healthy horse varies in frequency as  
follows: Stallion, 28 to 32 beats per  
minute; gelding, 33 to 38 beats per  
minute; mare, 34 to 40 beats per  
minute; filly, two to three years old,  
40 to 50 beats per minute; foal, six  
to twelve months old, 45 to 60 beats  
per minute; foal, two to four weeks  
old, 70 to 90 beats per minute—  
Exchange.

Some recent English investigations,  
carried out on behalf of some of the  
County and Borough Councils in  
Yorkshire, demonstrated that the  
first milk drawn from each cow con-  
tained an enormously greater number  
of germs than either the mid-milk or  
the strippings. The first or fore milk  
represented the first 25 cubic centi-  
meters drawn from the teat, the  
mid milk being taken when the milk-  
ing was half accomplished. The  
numbers were quite variable, but the  
results largely confirmed those of  
other investigators, one of whom  
found 97,000 bacteria in the first  
milk, as compared with about 9,000  
in the mid milk, and 500 in the  
strippings. It seems that the bacteria  
clustered in colonies about the end  
of the teat are largely washed away  
by the first few streams of milk  
drawn from the quarter. The prac-  
tical lesson is, of course, to reject  
the first two or three streams of milk  
from each teat, not even allowing it  
to come in contact with the inside of  
the pail. As the fore milk is very  
thin and watery, practically no but-  
ter fat is lost, while the bacterial  
content of the mess of milk will be  
very much reduced, and its whole-  
someness and keeping qualities  
accordingly improved.

It has been proved that shying in  
horses is the result of defective eye  
sight as much as it is that of fear.  
A brave horse will never shy, when-  
ever his eyesight be perfect or no; if  
the shying be from defective eyes, a  
great deal of compassion should be  
exercised towards the horse; if from  
fear, still greater compassion is due  
him. Take the horse up to the object  
he is afraid of and allow him to smell  
it; it will often pay the rider to waste  
half an hour in convincing a horse  
that he has really nothing to be  
afraid of, rather than to pass on,  
leaving the horse under the impres-  
sion that he has escaped from some-  
thing terrible. It is best to soothe  
him, and keep him with it until he is  
convinced there is no danger in it.  
If the fright is from defective vision,  
the matter is more serious, and the  
horse will probably never be thor-  
oughly cured. No horse is ever cured  
of shying by punishment; the dread  
of punishment will only increase his  
timidity. Habits grow upon horses  
as they do upon children. A horse  
will sometimes shy at a small piece  
of paper lying in the road. The  
occurrence may be out of his mind  
entirely until he comes to the place  
again where he shied. He seems to  
think it is his business to shy again,  
and unless he is cured of the habit  
he will be likely to shy every time  
he passes that particular spot.  
Horses may get a habit of pulling on  
one rein because of some soreness of  
the mouth. The habit thus formed  
may be continued after the original  
cause has been removed.—Live-stock  
Journal.

Elderly German (of the Weber and  
Field type, as he calls at a lodging  
house door)—"Kind lady, I saw, yes,  
der advertisement in der evening  
paper dat you have a pair of pajamas  
to sell, yes?"

Boarding-house Mistress (indig-  
nantly)—"Pajamas! You old fool,  
do you think this is a department  
store? Where is the advertisement?"

The German (producing the adver-  
tisement and reading it aloud)—"For  
sale, von almost new bedroom suit,  
cheap! Gall and see it."—From the  
January Bohemian.



DO YOU EVER FIGURE THE COST  
of a single day's baking—the material,  
fuel, time and labour—and consider  
that it is all wasted if the baking is  
a failure?

Results are usually satisfactory or  
otherwise according to the flour you  
use. Is it economy, then, to use a  
flour of uncertain quality when a few  
cents more will buy

# Royal Household Flour

a flour that you can depend upon  
to produce light, criso and wholesome  
bread or pastry?

Royal Household flour does not  
vary in quality—does not disappoint.  
It is made from selected hard wheat,  
milled by a most modern process  
which guarantees absolute purity.  
And purity in flour is a matter of the  
very greatest importance.



Ogilvie Flour Mills Co., Limited  
Montreal.

### Some Seasonable Receipts

Grape Catsup.—Take 8 lbs grapes and  
cook until very soft. Put through a  
sieve, return to kettle and add 4 lbs.  
sugar, 1 quart vinegar, 1 tablespoon  
each of ground cinnamon and allspice,  
and 2 tablespoons ground cloves. Boil  
till thick.

Grape Wine.—To 1 gallon mashed  
grapes add 1 qt. boiling water. Let  
stand over night and strain. To  
every gallon of juice add 3 lbs of  
white sugar, drop a few pieces of  
toasted bread in to hasten fer-  
mentation; stand in a cool place until  
it finishes fermenting; bottle and  
seal.

Unfermented Wine.—Put in a gra-  
nite kettle 3 quarts water and a peck  
of stemmed Concord grapes. Boil five  
minutes after reaching the boiling  
point, then strain. To every 2 quarts  
juice add a small cup sugar and boil  
5 minutes. Pour into sterilized bot-  
tles and seal.

Wild Plum Jelly.—Stew 4 quarts  
plums in 1 quart water until tender,  
then strain through a jelly bag.  
Measure the juice, and to each pint  
allow a pint of heated sugar. Let  
the juice cook for a while, then add  
sugar. Test it at short intervals, and  
as soon as it begins to "set" take  
from the fire and put in sterilized  
glass jars.

Plum Butter.—Put the plums left  
over in jelly-making through a sieve,  
add an equal quantity of sugar, and  
cook until as thick as desired. Spice  
to taste and seal in glasses.

Grape Jam.—Pulp the grapes, put-  
ting skins in one basin and pulps in  
another. Put pulps in a granite ket-  
tle, bring to boiling point, put  
through a colander, add skins, and  
measure. To every pint allow a scant  
half pound sugar. Boil.

Cream Salad Dressing.—Beat the  
yolks of three eggs, then add 1 table-  
spoon thick cream, 1 tablespoon of  
softened butter, 1 tablespoon lemon  
juice 1 teaspoon made mustard, 1 tea-  
spoon white vinegar, and a dash of pepper.  
Beat well after each addition, then  
set the bowl in a pan of hot water on  
the stove and stir rapidly until it is  
cooked.

Baked Garden Squash.—Cut the  
squash in pieces, remove seeds, and  
bake in the shell. When soft scrape  
the pulp, and season with pepper,  
salt and butter.

Stewed Tomatoes.—Scald ripe toma-  
toes and remove skins. Cut the toma-  
toes in pieces, stew in a granite ket-  
tle for 30 minutes, then add to every  
cupful of tomatoes a little chopped pars-  
ley and salt. Stew until of the  
desired thickness, or add cracker  
crumbs to thicken and serve hot.

Boiled Onions.—Boil the onions in  
plenty of salt water. Drain and put  
in a dish, seasoning with melted but-  
ter, salt and pepper. Serve very hot.

Cauliflower.—Place top down in a  
dish of salted water to draw out  
insects, and leave half an hour. Re-  
move the head and wrap it in a  
piece of cheesecloth, drop stem down-  
ward into hot salted water, and boil  
20 minutes. Lift out and drain in a  
warm place. Place on a platter, cov-  
er with a hot cream sauce, and serve.

Cream Sauce.—Melt 3 tablespoons of  
butter in a pan, and when hot, stir in  
2 tablespoons flour. Gradually add  
1 pint milk, let boil up, and season  
with pepper and salt. A few drops of  
onion juice or a little chopped pars-  
ley may be added just before serv-  
ing if liked.

## SOUTH GREY AGRICULTURAL SOCIETY

# GREAT ANNUAL FAIR

Durham, Sept. 22 and 23, '08

23rd is the People's Day---Don't Forget It

The Live Stock Department will contain some of the finest breeds of Cat  
Sheep, Swine, Horses and Poultry.

A grand display of Field and Garden Crops, Fruit, Flowers, Ladies W  
and other articles of the Household. Also Dairy Products, Fine Arts, etc.

EVERY DEPARTMENT COMPLETE.—There will also be Trials of Speed, La  
Driver's Competition, and Farmer's Trot, style, speed and soundness consider

Judging will commence at 1 o'clock on Tuesday, Sept. 22nd for ins  
exhibits, including Poultry. On Wednesday, at 1 o'clock, for Horses, Cat  
Sheep and Swine. At 2 o'clock, the Trials of Speed will commence, and a  
o'clock, Lady Driver's competition and Farmer's Trot.

A Brass Band will be in attendance and give stirring selections.

Admission to Grounds 25c. Children 10c. Vehicles 25c.

## A GRAND CONCERT AND ENTERTAINMENT

Will be given in the Town Hall on Wednesday evening, Sept. 23rd. T  
Management have been fortunate in securing the celebrated Hewer M  
Quartette, of London, who will be accompanied by that clever humorist, E  
Sanders, and the two wonderful boy sopranos, Nelson Adair and Thos. Sell

Secure your tickets early. Plan can be seen and tickets bought at Macf  
lane's Drug Store, at and after 2 p. m. on Wednesday, Sept. 16th. Tick  
35c. All seats reserved. Get your tickets in time. It's a grand treat. Do  
miss it. First appearance in Durham.

The Secretary will be at W. Black's Hardware Store on Wednesday a  
Saturday afternoons from now until the morning of the show. Fill in yo  
entry forms and send them to the Secretary. It will prevent confusion a  
disappointment. Don't wait until the morning of the show. Be sure and u  
the entry forms which are enclosed in the prize lists, which can be had  
applying to the Secretary.

Geo. Binnie, President  
Chris. Firth, Secreta

## GOD SAVE THE KING

and serve very hot.

Apple Filling: For Layer Cake  
Grate two large, mellow, tart appl  
add juice and grated rind of 1 lemo  
and 1 cup sugar, and cook all t  
together for five minutes, stirring  
the time.

Bread Sauce.—To serve with fowl  
or roast veal: Put 1 cup fine bread  
crumbs in a pan, and add to them 2  
cups milk, one quarter of an onion,  
chopped fine. Let boil 12 minutes,  
then add 1 tablespoon butter, pepper  
and salt to taste.

Chocolate Filling.—Put one quar-  
ter cup sweet milk and one half cup  
grated chocolate in a saucepan and  
cook until creamy, then add one cup  
brown sugar, and cook two minutes  
longer, add one half teaspoon but-  
ter, remove from the fire, and add  
two teaspoons vanilla. When slight-  
cooled pour on cake.

Tommy—"Pop, a man's wife is l  
better half, isn't she?"

Tommy's Pop—"So we are to  
my son."

"So if a man's married twice the  
isn't anything left of him, is there

Subscribe for the Chronicle.