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

W. IRWIN,
EDITOR AND PROPRIETOR.

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 3 per cent. on farm property.

G. LEFROY McCAUL,

BARRISTER, Solicitor, etc. Melnyre Block, Lower Town. Collection and Agency promptly attended to. Searches made at the Registry Office.

Miscellaneous.

JAMES BROWN, Issuer of Marriages Licences, 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.

FURNITURE

UNDERTAKING

Prices Out.

A FIRST CLASS HEARSE IN CONNECTION

Embalming a specialty.

JACOB KRESS.

TO

Farmers, Threshers and Millmen

AT THE BRICK FOUNDRY
--WE MAKE--

Furnace Kettles, Power Straw 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.

--WE REPAIR--

Steam Engines, Horse Powers, Separators, Mowers, Reapers, Circular and Cross-Cut Saws, Gummed, Filed and Set.

I am prepared to fill orders for good shingles.

CHARTER SMITH,

DURHAM FOUNDRYMAN

FOLLY TO LAUGH AT GOD

Rev. Dr. Talmage Thinks We Had Better Keep the Bible Intact.

A despatch from Washington says:—Rev. Dr. Talmage preached from the following texts:

"Then was our mouth filled with laughter."—Psalm cxvii. 2.
"He that sitteth in the Heavens shall laugh."—Psalm ii. 4.
Thirty-eight times does the Bible make reference to this configuration of the features and quick expulsion of breath which we call laughter. Sometimes it is born of the sunshine and sometimes the midnight. Sometimes it stirs the sympathies of angels and sometimes the cachinations of devils. All healthy people laugh; whether it pleases the Lord, or displeases him, that depends upon when we laugh and at what we laugh. My friends, this morning, is the laughter of the Bible, namely, Sarah's laugh, or that of scepticism; David's laugh, or that of spiritual exultation; or that of sinful merriment; God's laugh, or that of infinite condemnation; Heaven's laugh, or that of eternal triumph. Scene: an oriental tent. The occupants, old Abraham and Sarah, perhaps, wrinkled and decrepit. Their Lord Almighty is three angels, return for the hospitalization of the old people. God promises Sarah that she shall become the ancestress of the Lord Jesus Christ. Sarah laughs in the face of God; she does not believe it. She is affrighted at what she has heard. She denies it, she says: "I didn't laugh." Then she is sort of disputation: "But thou didst laugh." My friends, the laugh of scepticism in all the ages is only the echo of Sarah's laughter. God says he will accomplish a thing, and men say it cannot be done. A great multitude laugh at the miracles. They say they are contrary to the laws of nature. What is a law of nature? It is God's way of doing a thing.

The next laughter, or the expression of spiritual exultation, is David's laughter. "Then was our mouth filled with laughter." He got very much down sometimes, but there are other chapters where, for four or five times he calls upon the people to praise and exult. It was not a mere trifle that took up his whole physical nature. "Then was our mouth filled with laughter." My friends, this world will never be converted to God until Christians cry less and laugh and sing more. The horrors of this world are to be met, and we are to be persuaded to adopt our holy religion. It will be because they have made up their mind it is a happy religion. They do not like an ultrabiblical Christianity. I know there are morbid people who enjoy a funeral. They come early to see the friends take leave of the corpse, and they steal a ride to the cemetery; but all healthy people enjoy a marriage better than they do a burial. Now, you make the religion of Christ, cheerful and hear-like and you make it repulsive. I say plant the Rose of Sharon along church walks, and columbine to clamber over the church wall, and have a smile on the lip, and have the mouth filled with holy laughter. There is no man in the world who has a right to feel an untrammelled glee. He is promised that everything is the best here, and he is on the way to a delight which will take all the processions with palm-branches, and all the orchestras harped and cymbaled to express. Of rejoicing evermore. You know how it is in an army—army comes that our side has had a defeat, and tomorrow another portion of the tidings comes, saying: "we have had another defeat," it demoralizes all the host. But if the news comes of victory today and victory tomorrow, of the contest. Now, in the kingdom of our Lord Jesus Christ, report fewer defeats; tell us the victories. Victory over sin and death and hell. Rejoice evermore, and again I say rejoice. I believe there is more religion in a laugh than in a groan. Anybody can groan, but to laugh in the midst of banishment and persecution and its describable trials—requires a heroism. A Daniel, a Paul, a modern Heroine.

The next laughter mentioned in the Bible that I shall speak of, is the fool's laughter, or the expression of merriment. Solomon was very quick at simile; when he makes a comparison, we all catch it. What is the laughter of a fool like? He says "it is the crackling of thorns under a pot." The kettle is swung, a bunch of brambles is put under it, and there is a great noise and a big blaze, and a sputter and a quick extinguishment. Then it is darker than it was before. Fool's laughter, the most miserable thing on earth is a bad man's fun. When I was a lad, a book came out entitled "Dow Jr's Patent Sermons." It made a great stir, a very wide laugh all over the country, that book did. It was a caricature of the Christian ministry and of the Word of God and of the day of judgment. Oh! he had a great laugh. The commentary on the whole thing is, that not long ago, the author of that book died in poverty, shame, debauchery, kicked out of society and cursed of Almighty God. The laughter of such men as he is the echo of their own damnation.

The next laughter I shall mention as being in the Bible is the laugh of God's condemnation. "He that sitteth in the heavens shall laugh." Again: "The Lord will laugh at him." Again: "I will laugh at his calamity." With such demonstration will God greet every kind of sin and wickedness. Bad men build up villanous higher and higher. Good men almost pity God because he is so schemed against by men. Suddenly a pin drops out of the machinery of wicked men, or a secret is revealed, the foundation begins to rock. Finally the whole thing is demolished. What is the matter? I will tell you what the matter is. That crash of ruin is only the reversion of God's laughter.

There is a great difference between God's laugh and his smile. His smile is eternal benediction. He smiled when David sang, and Miriam clapped the cymbals, and Hannah made garments for her son, and Paul preached, and John raptured with apocalyptic vision, and when any man has anything to do and does it well. His smile! It is morning breaking on a rippling sea. It is heaven at high noon, all the bells ringing. But his laughter—may it never fall on us. It is a condemnation for our sin. It is a wasting away. We may let the satirist laugh at us, and all our companions laugh at us, and we may be made the target for the merriment of earth and hell; but God forbid that we should ever come to the fulfillment of the prophecy against the rejectors of the truth: "I will laugh at your calamity."

The other laughter mentioned in the Bible, the only one I shall speak of, is Heaven's laughter, or the expression of eternal triumph. Christ said to his disciples: "Blessed are they that weep now, for ye shall laugh." That makes me know positively that we are not to spend our days in weeping long metres. The formalistic and stiff notions of heaven that some people have would make me miserable. I am glad to know that the heaven of the Bible is not only a place of worship, but of magnificent sociality. "What," says you, "will the ringing laugh go around the circle of the saved?" I say yes; pure laughter, holy laughter. It will be a laugh of congratulation. When we meet a friend who has suddenly come to a fortune, or who has got over some dire sickness, do we not shake hands, do we not laugh with him? And when we get to heaven and see our friends there, some of them having come up out of great tribulation, why will we say to one of them: "the last time I saw you, you had been suffering for six weeks under a low intermittent," or to another we will say: "You for ten years were limping with the rheumatism, and you were full of complaints when I saw you last. I congratulate you on this eternal recovery." Ye shall all laugh. Ye shall congratulate all those who have come up out of great financial embarrassments in this world, because they have become millionaires in heaven. Ye shall laugh. It will be a laugh of reassociation. It is just as natural for us to laugh when we meet a friend we have not seen for ten years as anything is possible in our natural. When we meet our friends from whom we have been parted ten or twenty or thirty years, will it not be with infinite congratulation? Our perception quickened, our knowledge improved, we will know each other at a flash. We will have to talk over all that has happened since we have been separated, the one telling us all that has happened in the ten years of his heavenly residence, and the other telling us all that has happened during the ten years of his absence from earth. Ye shall laugh. I think George Whitfield and John Wesley will have a laugh of contempt for their earthly collisions, and Topsy and Charles Wesley will have a laugh of contempt for their earthly misunderstandings, and the two farmers who were in a law suit all their days will have a laugh of contempt over their earthly disturbance about a line fence. Exemption from all annoyance. Immersion in all gladness. Ye shall laugh. Christ says, "Ye shall laugh." Yes, it will be a laugh of triumph. Oh! to stand a pleasant thing it will be to stand on the wall of heaven and look down at Satan, and hurl at him defiance, and see him caged and chained, and see forever free from his clutches. Ah! Ah! Yes, it will be a laugh of royal greeting.

Oh, the fragrant misty hayfield Of those mornings fresh and sweet, When the dew knee-deep was lying Lush and cool to boyish feet; When the bobolink, a-winging Trilled his joyous way along, And the meadow-lark in rapture Piped his mellow matin song.

Oh, the moonlight of the hayfield, When the respite had been won; With the lands steeped all in slumber, 'Neath the burning summer sun. When the bumble-bee, a loafer, Scarce sustained his drowsy drone, And the locusts, never ceasing, Scraped in lazy monotone.

Then the elm tree need not farther Beckon to us thoughtlessly, And its shade, by heat encircled Formed a grateful hostelry Where the basket's homely contents We discussed 'mid jest and quip, And the water-jug, embedded, Passed around from lip to lip.

Oh, the evenings in the hayfield, When the shadows lengthened fast And in weary, blissful silence, We homeward go at last; With the old straw hat of boyhood, Flapping in the rising breeze, And the katydids their chorus Chanting from the apple trees.

Edwin L. Sabin.

THE ORCHARD.
Do you pears crack? The remedy is to spray with Bordeaux mixture. Do it now.

Spray the grafts just put in; often they do not start off well on account of fungi, which Bordeaux mixture will cure.

Borers may now be hunted for. Gum exuding at the root of peach trees is a sure sign of their presence. Dig them out with a knife, or kill them with a piece of wire.

June is a good month to prune all orchard trees. The cuts will heal over better than when the pruning is done at any other time of the year. So if you did not trim last winter or early spring, do it now. After a soaking rain he around the newly-set tree and mulch with straw manure. Should have been done in May, but not too late yet. This will prevent the roots from drying out during the summer, and give the tree a fine start the first year. This is important.

The best way to renovate an old orchard is to move it over to the other side of the farm, and set out thrifty young trees. Grub out, and burn up the old trees, clean up the old site and use it for a garden, field or pasture.

Prepare to plant beans or some other hoed crops among the young trees. This will ensure good manuring and clean cultivation. Peas or buckwheat may be grown in old orchards, and the crop to be plowed under or "hogged" down.

Potash makes firm and sweet fruit. That is why the experienced recommend the liberal use of wood ashes, and of German potash salts in orchards, vineyards and small fruit patches. Our fertilizer manufacturers also recognize the usefulness of potash for such purposes.

SEWER PIPE FOR SLICES.
Glazed sewer pipe is extensively used for highway sluices and to take the place of small bridges. More care should be exercised in placing them in position than is usually done. In a 16-ft bridge the outlet should be at least 4 in. lower than the inlet. This insures a ready discharge of all water entering the pipe. Be careful that after the water leaves the pipe, it will readily run off, and not, when running to its full capacity, back up in the pipe.

This precaution should be particularly exercised in sections liable to deep freezes. Not only should the bed in which the pipe is laid be firm, but the earth should be very closely packed about the pipe its entire length. In no case place stone or wood in contact with it. For sluices 1 ft. or more in diameter, 2 ft. of the inlet end should be surrounded with a masonry laid in water. This prevents damage from washing during heavy rains. The pressure of water often washes a channel between the pipe and surrounding earth. At least 1 ft. of earth should cover the pipe, even if you are obliged to grade up the highway on each side of it.

MAINTAINING SOIL FERTILITY.
A correspondent writes as follows: The first thing in keeping up fertility is the saving and proper application of manure. Thousands of farmers are letting the manure waste in their barnyards, and are using commercial fertilizers. Fertility can be kept up in this way, but a lack of humus will soon follow. Soil deficient in humus will dry out in dry weather, and a seeding of clover will be next to impossible. Do not flatter yourselves with the idea that you can keep up your fertility, on commercial manures alone. You must save and use all your farm manure. Spread the manure on the higher portions of the field. Save everything. Do not let a thing go to waste, but put it on the land. It makes little difference when you put it on, only see that it goes on.

Plow under all the clover you can. Rye will do to plow under very well. Any green crop will answer. Do not let the ground lie bare during fall and winter. Sow your corn sowing to rye. This can be done at the last cultivation. It will not only save fertility by the roots taking up fertility and storing it in the plant, so

FARM-FIELD & GARDEN

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HOUSEHOLD

ABOUT KEROSENE.

Kerosene might well be called the housekeeper's friend, for if it is used intelligently it is a great labor saver, and may be used to good advantage in the house, kitchen or laundry. It is better than soap, ammonia, or alcohol for washing mirrors and window glass. Add a few drops to a pint of clear hot water and wash the glass without using soap. Then wipe with one dry cloth and polish with another, and the glass will be clear and bright. Kerosene is excellent for cleaning iron sinks, or zinc lined bath tubs. First dip a cloth in the oil, rub thoroughly over the surface, then scrub with hot suds. It is also good for cleaning oil cloth; dip a cloth in the oil and use the same as if using water. By this method of cleaning, the oil cloth will last longer and the colors are preserved.

But where it helps most of all is in the laundry, as it whitens the clothes and saves rubbing. If used in the right way. The best results are obtained when the clothes are put to soak over night. It lessens the amount of rubbing that must be done the next day if the clothes are put to soak over night in lukewarm water to which has been added a small quantity of household ammonia or of some trustworthy washing powder.

Clothes washed in the following manner are beautifully white and clean, and there is not the slightest odor of kerosene about them, as it soon evaporates in the open air. If the clothes have been put to soak over night the next morning put on a boiler of rain water and for every 40 lb. used add one tablespoonful of kerosene and one of some soap powder. Stir well so the ingredients will be thoroughly mixed, and let the water boil before using the suds. Put the nice white clothes in the boiler without rubbing, and let boil 15 minutes, then take out, rinse in clear water, then in bluing water and they are ready to be starched. Rub the most soiled spots from table linen and clothing before putting in the boiler, using some of the hot suds for washing. The suds is excellent for washing the most soiled colored garments, but nice colored garments should be washed separately, and it is best to wash them separately from the regular weekly washing.

GREEN PEAS.
Ramekins of Green Peas: Cook the peas till tender, and season. Place a layer of rolled cracker into each ramekin, bits of butter and a teaspoon of the peas liquor, then add a layer of the cooked peas and bits of butter, continuing till the cracker crumbs are used up. Place upon the top of each dish three stuffed olives, just before serving. Serve hot.

CREAMED GREEN PEAS: First cook the peas and season to taste. Into a frying pan put 1 teaspoon butter, and when hot add 1 teaspoon flour. Mix till perfectly smooth. Add 1 cup cream, gradually, let it come to a boil, then add the peas, cover and heat thoroughly, serve hot.

BUTTER BEANS: Cook the beans till tender, and pickle, adding a little sugar to the vinegar. Cut into small pieces, and mix with a well-seasoned cream dressing. A pint of beans to a pint of peas makes a good dish. Blend thoroughly with the following dressing: Beat 2 eggs well, add 1 teaspoon sugar, 1 teaspoon salt, the same of mustard, and 3 teaspoons vinegar and 1 tablespoon butter (melted). Stir constantly while on fire. Cook till creamy. If too thick add cream to thin to desired consistency. Garnish with whole butter beans placed in points around the edge of salad dish.

ESCALLOPED GREEN PEAS with Egg Garnish: Prepare a cream dressing thus: One tablespoonful flour, 6 of melted butter, 1 cup milk, salt and pepper to taste. First mix the flour with a little cold milk, till smooth. Then add the remainder of milk. Let come to a boil. While warm, stir into this dressing 1 qt. cooked peas, adding butter the size of hen's egg. Place all into baking dish and bake 20 minutes in oven. Boil six eggs hard. When cold, cut into rings and place on top of escalloped peas before serving.

CREAM OF PEAS PUREE: Cook the peas with celery till both are tender. Remove celery and peas from the water and add a cream dressing as given for escalloped peas. Put the peas through strainer and add to the same. Serve very hot, with wafers.

WASHING SUMMER GOWNS.
So many pretty light flannels and thin woolen fabrics are now offered for sale in stores that all women possess one or more gowns of this nature. The only objection to them is the difficulty in getting them washed without drawing up and fading, which is the fate of such articles entrusted to the ordinary laundress. These garments may be easily washed in the home laundry under the direction of an intelligent housekeeper, hence it is well to understand how the work should be done. Flannels should be washed in warm suds to which a little powdered borax is added. Soap should never be rubbed on them, nor should they be rubbed on the washboard, nor down until they are dipped up, and then squeezed clean. Each piece immediately placed in water of the same temperature as the first, then wring again and hang in the shade. They should be removed when partly dry and ironed while damp, on the wrong side. If both colored and white flannels are to be washed, separate waters should be used, as that in which the white are washed will tint the colored. If much soiled, the flannel gar-

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MAJOR-GEN. O'GRADY HALY
General Officer Commanding the
Canadian Forces.

ments should be well shaken and brushed before being washed.

SUGGESTIONS FOR CHERRY DESSERTS.

Cherry Puffs: Two eggs, 1 cup milk, 1 cup butter, 2 cups flour, 2 teaspoons baking powder, 1 cup sugar, 11 cups stoned cherries. Mix the butter, sugar and flour well together. Put the baking powder in the milk and add to butter, sugar and flour. Then add the eggs well-beaten, last the cherries, having first rubbed them with flour. Mix all well together. Steam one-half hour in jelly tumbler. Serve with sugar and butter sauce.

Cherry and Currant Dumplings: Stone one pint of cherries and stem the same amount of currants. For the crust use 1 pt flour, 1 1/2 teaspoons baking powder, 2 tablespoons sugar, 1 tablespoon salt, 1 tablespoon each butter and lard, 1 pt sweet milk mixed with one egg, well beaten. Wet the flour with this and mix to a soft dough. Rub the cherries and currants well with the flour, then divide the dough for the dumplings, and fold the fruit in, sugaring well. Butter well the tin, and bake in moderate oven. Serve with sauce same as for puffs.

HOUSEHOLD HINTS.
An attractive dish for a luncheon table may be made of lemon and any cardinal colored jellies cut into blocks and piled rock-work fashion on a flat plate, the amber and pink blocks alternating in the mound. This may be garnished with asparagus fern studded with carnations.

Potato is the vegetable to serve with fish; also cucumber, celery or lettuce.

Cheese sticks to serve with a salad or with a meat jelly may be made quickly from bread. Cut the crust and cut into finger lengths pieces about an inch and a half thick. Toast over the fire and sprinkle with Parmesan cheese.

Salted almonds, olives, pickles, &c., are placed in little dishes about the table and remain through the meal.

IRON FROM QUEBEC SANDS.

Deposits on the Shores of the St. Lawrence Will Soon Be Worked.

A report just issued by the Quebec Department of Mines contains some interesting information regarding the mineral development of the province. The gross value of the minerals during the past year was \$2,566,000 with 5,409 hands employed, to whom the companies paid in wages about \$1,500,000. The most extensive operations have been in asbestos, copper, mica, chrome and iron, and there has been a decided increase in the output.

The report draws attention to the magnetic iron sands on the shores of the lower St. Lawrence. These sands, which are of immense extent and lie practically on the surface, are about 70 per cent. pure iron, but the presence of titanium has rendered reduction very difficult. On the north shore of the Gulf of St. Lawrence the magnetic sands have been further investigated and prospected, but nothing has yet been done with them. It is probable that these deposits will be worked in the near future.