

ARE FIRM
Higher—Pro
Values here
Exporters
north and west
80c. Mani-
80c for No. 1
and 81c. g.i.t.
Others, Toron-
wheat, out-
r, in bbls.,
at \$3.10, and
in bags, on
and in bbls.,
mills light;
of bran, mid-
shorts, \$14.
er. Car lots,
1-2c, and east,
and firm.
at, sold to-day
-2c.
and demand
t, outside, are
west, are quot-
Exporters quote
inside,
merican yellow,
ay at 42c; and
PROVISIONS.
holds steady
track and ca-
Western hogs
lots, at \$5.30
\$5.40 to \$5.45.
loads sold at
better qualities,
and prices re-
- Dry
long clean
on lots and
to 9c.
heavy, 10 to
to 11c; light,
to 12c; rolls,
11 1-2c; picnic
at of picnic
ed for smoked
7-1-2 to 73-4c;
and, 6 to 6 1-2c.
ND WOOL.
ny line on the
here quote as
No. 1 cows,
3, 6 1-2c. Cured
foregoing.
pelts 75c, and
1, 11c; and No.
12, 15c.
d, pulled, 18 1-2c.
21c. for extras.
buy barrel tan-
rendered, and
coming in. Held
slow of sale.
aid, 19 to 20c;
and lined, 14
fair and prices
Car lots, choice
quoted at about
sell out of store
loads sold to-day
forward, but as
are well main-
- Chickens, per
10 to 60c; geese,
ys, per lb., 8 to
picked beans sell
common at 70
et unchanged.
for dried stock,
small lots resell
rated, 8 to 8 1-2c.
ent in the ordin-
of choice deli-
about 5 1-2 to 7c;
to 7c, per lb. for
in comb at around
pen reactions.
ment here light.
r lots, is quoted
on; No. 2, at 36c.
consequences be-
quoted at 34 to
quote choice On-
16 to 18c, and
size figure, while
her ideas, and
less than 20c.
ITE DONE.
enchman at New
ter.
New Westminster,
errier, a young
his former sweet-
s, an English
day night. He
ee known as the
s shown to her
use heard a pierce-
e to force the
from inside;
the job; just a
s thrown open by
s covered with
foot. Waving his
held a dripping
e women to enter.
y lying on the bed,
e, the murderer
mutilated the girl's
extinct. It is said
e girl in Australia,
and crossed the
ther man, who re-
promise, and she
ays. Perrier is a
educated, and is re-
to an aristocratic

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In the Town of Durham, County of
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Brick Dwelling, and many eligible
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Township of Bentinck, 100 acres adjoining
Town plot Durham.
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Apply to **JAMES EDGE,**
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ALLAN MCFARLANE



Has opened out a first-class
Horse Shoeing Shop,
In the old stand. All hand-
made shoes. Also
WOODWORK
in connection.
A first-class lot of

Hand-made Waggons
for sale cheap.
Jobbing of all kinds promptly
attended to.
ALLAN MCFARLANE,
Proprietor.

The Home
POINTERS ON SHOES.

In speaking of shoes the following
"never," by Dr. Samuel Appleton, may be
of interest:

First. Never wear a shoe that will
not allow the great toe to lie in a
straight line.

Second. Never wear a shoe with a
sole narrower than the outline of the
foot, traced with a pencil close under
the rounding edge.

Third. Never wear a shoe that pinch-
es the heel.

Fourth. Never wear a shoe or boot
so large in the heel that the foot is
not kept in place.

Fifth. Never wear a shoe or boot
tight anywhere.

Sixth. Never wear a shoe or boot
that has depressions in any part of the
sole to drop any joint or bearing be-
low the level plane.

Seventh. Never wear a shoe with a
sole turning up very much at the toes,
as this causes the cords on the upper
part of the foot to contract.

Eighth. Never wear a shoe that
presses up into the hollow of the foot.

Ninth. Never have the top of the
boots tight, as it interferes with the
action of the calf muscles, makes one
walk badly and spoils the shape of the
ankle.

Tenth. Never come from high heels
to low heels at one jump.

Eleventh. Never wear one pair of
shoes all the time, unless obliged to do
so. Two pairs of boots worn a day at
a time alternately give more service
and are much more healthful.

Twelfth. Never wear leather sole
linings to stand upon. White cotton
drilling or linen is much better and
more healthful.

Thirteenth. Never wear a short
stocking or one which after being
washed is not at least one-half inch
longer than the foot. Bear in mind
that stockings shrink. Be sure that
they will allow your toes to spread out
at the extreme ends, as this keeps the
joints in place and makes a strong and
attractive foot. As to shape of stock-
ings, the single digital or "one toe
stocking" is the best.

Fourteenth. Never think that the
feet will grow large from wearing
proper shoes. Pinching and distorting
makes them grow not only large, but
unsightly. A proper natural use of all
the muscles makes them compact and
attractive.

A USEFUL STOCKING BAG.
In every household the stockings that
require mending accumulate very fast.
A stocking bag in which to keep all
those that need attention is a very
useful thing for every housewife to
have and from an exchange we take
following description of such a bag
that is very easily made:

Take a yard of pretty cretonne, with
a small figure; three yards of satin rib-
bon an inch wide, to match the cre-
tonne in color, a small piece of white
flannel, some stiff pasteboard and a
spool of silk. Cut four circular pieces
of the pasteboard, each one seven in-
ches in diameter. You may cut them out
by a large saucer or a bread and butter
plate. Cover these pieces smoothly with
cretonne and overhand them two to-
gether, as if for a pocket pouch, with
the sewing silk.

The puff should be a straight piece
of cretonne six inches long and twelve
inches wide. Turn in the edges on the
sides of this strip and gather to fit the
circular pieces, to which the strip must
be neatly overlaid. Leave the ends
open for the mouth of your bag, which
is a full ruff, with a circular disk in the
center of each side. Make for the out-
side of one of these disks a piece of
the same size and shape. Cut from the
flannel several leaves of the same
shape, but smaller by an inch in di-
ameter, buttonhole stitch the edge of
each leaf with sewing silk and fasten
them to the circle on the bag. They
are to form a needle book for darning
needles.

Fasten the embroidered cover over
this and sew a bow of ribbon where it
is fastened.

On the opposite side of the bag a
piece of cretonne is set for a pocket-
book, gathered at the top by an elastic
band in a casing, and at the bottom by
two shirings. This pocket is to hold
darning cotton. Hem the ends of the
puff for a casing and run two pieces
of ribbon in for strings to draw the
bag up. The interior is the receptacle
for the stockings.

CHOICE RECIPES.

Corn Fritters—One pint grated corn,
one half teacup milk, one half teacup
flour, one small teaspoonful baking
powder, one tablespoonful melted but-
ter, two eggs, one teaspoonful salt; a
little pepper. Fry in hot lard.

Bouillon—Six pounds of beef and
bone. Cut up the meat and break the
bones; add two quarts of cold water
and simmer slowly five hours. Strain
through a fine sieve, removing every
particle of fat. Season only with pep-
per and salt.

Lobster Soup—Cook a lobster weigh-
ing four pounds, and cut into small
pieces. Place in a bowl six crackers,
rolled fine, one cup butter, salt, and
a very little cayenne pepper; mix well
together. Heat three pints of milk
and one of water; stir in the mixture,
boil two or three minutes, add the
cut lobster, and boil up once.

Cranberry Pie—Three cups cranber-
ries, stewed with one and one half cup-
fuls of sugar, and strained. Line pie
plate with paste; put in cranberry jam,
wash the edges, lay three narrow bars
across; fasten at edge; then three more
across, forming diamond-shaped spaces;
wash with egg; bake in quick oven un-
til paste is cooked.

Lemon Pie—Two soda crackers, two

lemons, one and one half cupfuls of
coffee sugar, two eggs, one and one
half cupfuls boiling water. Roll crack-
ers fine; place in bowl; pour on boil-
ing water; cover with plate; when
cold add eggs, beaten, sugar, grated
rind of one and juice of both lemons.
Line pie plate with paste; add prepara-
tion; wet edges; cover, wash over
with milk, bake in quick oven 25 min-
utes.

Gold Cake—Three quarters of a cup-
ful of butter, two cupfuls sugar, yolks
of 10 eggs, one and one half pints flour,
two teaspoonfuls baking powder, one
cupful thin cream, one teaspoonful
each extract lemon and nutmeg. Rub
the butter and sugar to a white cream;
add the yolks, three at a time, beating
pretty firm; mix into a cream with
the extract; bake in a paper-
lined cake tin, in a steady oven, 50
minutes.

Oyster Omelet—Stew one dozen
oysters in their own liquor, if possible;
if not, use a very little water; roll two
or three lumps of butter, size of but-
ternuts, in flour, put in and let come
to a boil, season well with pepper and
salt. Take out the oysters and chop
them, and if necessary to thicken, add
a little flour to the sauce. Put back
the oysters and set on the back part
of the stove. Beat four eggs very light
and add two tablespoonfuls of milk or
cream. Fry in a well-buttered frying
pan. When done remove to a hot plat-
ter or deep plate, and pour the oyster
sauce over them. Serve hot.

Mince-meat—Two pounds currants,
five pounds peeled and cored apples,
two pounds, lean, boiled beef, one
pound beef suet, three quarters of a
pound citron, two and one half pounds
coffee sugar, two pounds raisins, two
tablespoonfuls cinnamon, one nutmeg,
one tablespoonful each, mace, cloves
and allspice, one pint each wine and
brandy. Wash currants, dry, pick
them, stone the raisins, remove skin
and shewes from the beef, chop each in-
gredient separately, very fine; place as-
soon as done in large pan, finally add-
ing spices, Madeira and brandy; mix
thoroughly; pack in jars; keep in cold
place.

SOME LOVELY LAMP SHADES.
Every lamp should be provided with
a shade not only for decorative pur-
poses but to soften the light and to pro-
tect the eyes from the direct rays
when one is reading or working as the
case may be.

There is nothing that gives a more
charming effect to a room than a warm
mellow, rosy light such as a red shade
will make. It beautifies everything
around while a green light makes every-
thing look ghastly. One should give
this some thought when selecting the
color for their shades.

For a parlor lamp where a dainty
shade is desired there can be nothing
more exquisite than one made from la-
vender colored silk embroidered with
Asiatic filloes, a design of feathery
yellow chrysanthemums being used. A
fluffy finish is given to the edge of the
shade by means of a double box pleat-
ing of the silk. This has its edge pink-
ed and as the silk is cut on the bias it
fluffs out quite prettily.

A red shade may be embroidered
with white mayflowers in Roman floss
and would be charming.

The crepe paper makes very pretty
shades and they are quickly and easily
made. This paper comes in so many
beautiful colors that delightful com-
binations and designs may be carried
out. For instance, a soft green shade
may have spray of apple blossoms, al-
most made from the paper and upon rub-
ber stems, gracefully draped over it;
or a delicate pink one may have morn-
ing glory vines with the lovely blue
flowers, festooned in an artistic man-
ner over its edges.

The shades (tints) also make beautiful
shades and may be shaped to suit the
fancy.

SHIPBUILDING IN GREAT BRITAIN.
Six Hundred and Ninety Vessels Now Under
Construction in the Various Shipyards.

If we may judge from the shipbuild-
ing returns for the past quarter, the
engineering trades in Great Britain
have fully recovered from the evil ef-
fects of the great strike, at least as
far as the volume of trade is concerned.
The various yards had under construc-
tion no less than 593 merchant vessels,
with a gross tonnage of 1,361,250 tons.
This is an increase of 143 vessels and
480,000 tons over the returns for the
same date last year. Of these ships,
572 were steamers and only 26 sailing
ships. The list of customers is of in-
terest. It shows that 492 of the ves-
sels were for British owners, while 6
were to go to the Colonies. Germany
had ordered 8 of the ships, aggregat-
ing 47,700 tons, and Russia 11 vessels;
of 26,480 tons. Then in their order
come Japan, 11 ships; Norway, 9 ships;
Holland, 8; Denmark, 6; and Austria-
Hungary, 3 ships. The vessel of large
displacement is growing in favor, for
the tables include 6 vessels of over 10,
so 6,000 tons; 7 of from 6,000 to 10,000; 39
of from 6,000 to 8,000 and 57 from 4,000
to 6,000. There are 124 steamers, of ton-
nage varying from 3,000 to 4,000.

To these figures must be added those
for warship construction which shows
that 53 ships, of an aggregate displace-
ment of 355,900 tons, are being built
for the British navy. There are also
34 warships aggregating 110,635 tons,
being built in private yards for foreign
powers. Of this tonnage, the great
total of 355,900 tons, representing the enormous
total of 1,710,885 tons under construc-
tion. This we believe, is the high water
mark in the history of this industry.

Some girls who profess to be highly
educated have merely been immersed
in a weak solution of accomplishments.

SOME PRINCELY INCOMES.

**Big Salaries Paid to the British Royal
Family.**

When the Duke of Edinburgh at-
tained his majority in 1866 he was al-
lowed £15,000 a year, increased to £25-
000 on his marriage in 1874, when £5-
583 was granted to defray the expenses
of his marriage. A further sum of £3-
500 was voted when he visited Austra-
lia. The Indian Government bore the
expenses of his Indian visit. These
amounted to £10,000. His wife, daugh-
ter of the late Emperor of Russia,
brought as her marriage portion £300-
000 and an annuity of £11,250, which
reverts to the children on her death.

The Duke of Edinburgh, before he
succeeded to the duchy of Saxe-Coburg,
worth £300,000 a year, besides, it is said,
over £100,000 in ready money, enjoyed
an allowance of £1,800 a year from his
uncle, the late Duke. The acceptance
of these fresh responsibilities has com-
pelled the Duke to relinquish a por-
tion of his pension of £25,000 a year
and the £3,130 11s., which was the sum
he drew last as admiral in command
of Davenport, with allowances. The
Duke of Edinburgh's income is about
£120,000 a year. The Duke of Connaught,
in addition to his pension of
£25,000, drew last year as general of
the southern districts, with allowances,
pay amounting to £2,822 2s. 3d. The
Duchess brought him on her marriage
£15,000, the Duke on his part settling
on his wife an annuity of £1,500 a year.

The department of woods and forests
built him at the time of his marriage
Bagshot mansion at a very great cost.
The Duke and Duchess have a suite of
rooms at Buckingham Palace.

A LUCKY PRINCESS
Princess Christian, who on her mar-
riage was presented with a dowry of
£30,000, besides the pension of £5,000,
lives in rural retirement at Cumber-
land Lodge, Windsor, Park of which
domain her husband is ranger with a
salary of £300 a year, besides the graz-
ing profits pertaining to the office.

Princess Christian's salary as ranger of
the great park and forest is not known.
Princess Louise, who married the Mar-
quis of Lorne, and Princess Beatrice,
who espoused Prince Henry of Batten-
berg, had each £30,000 as dowries and
pensions of £6,000. The former lives
at Kensington palace, the latter with
the Queen. The Duke of Cambridge,
the Queen's cousin, has a pension of
£12,000 a year, his salary as ranger
of St. James Green, Hyde and Rich-
mond parks is only £110 a year, but
the annual value of the residences at-
tached to the office is £2,900. The
Duke last year as Commander-in-Chief
of the forces, received £10,000. The
colonel of the Grenadier Guards, drew
as pay £6,631 14s. 2d. The Duke
has also an estate near Wimbledon of
1,355 acres, with a rental of £4,888
a year. For his town residence, Glou-
cester House, he received £10,000, the
residence of the Queen's uncle, the
Duke of Gloucester, and worth £3,000
a year—he pays no rent. The Duke
of Cambridge's income before retire-
ment was about £30,000 a year.

GOLF AS MEDICINE.
An Eminent Authority Praises the Game as
a Hygienic Factor.

There, are, it appears, as potent
drugs hidden in the handle of the golf
stick as in that of the tennis bat cele-
brated in "The Arabian Nights." Dr.
Irving C. Rosse, in a paper read before
the American Neurological Associa-
tion, praised the game as an aid in
psychic, mechanical and hygienic treat-
ment. "The game can be played all
the year, independent of atmospheric
vicissitudes, during all the seven ages
of man, by delicate young girls as well
as by strong athletes, and even by de-
crepit old men, whose declining powers
do not admit of severe exertion. It
combines exercise, pleasure and fresh
air without that risk of injury to
heart, lungs or nervous system, as is
the case in certain other exercises in
which there is high blood pressure and
arterial tension. There is absolutely
no danger attached to the game and
consequently no accidents ensue. Un-
like the bicycle, it is doubtful if such
a thing as an accident incurred at
ever paid for an injury incurred at
golf. Nor is the game contraindicated
in heart lesions, arterial calcification,
albuminuria, old age, childhood, or cer-
tain hysterical conditions which would
be aggravated by such exercise as bicy-
cling, swimming, horseback riding or
by mountain climbing.

"In all affections marked by slowing
of oxidation or in those consequent up-
on intoxication by the products of or-
ganic disassimilation, the game of golf
is to be recommended as the best
method of bringing about a cure. The
obesity and degeneration of middle age,
when the biceps has diminished and
one's energy is failing, may be helped
by devotion to golf. The further ten-
dency of the exercise is to eliminate the
so-called diatheses and thus do away
with gout, lithaemia, headaches and dys-
pepsia, while its hygienic and thera-
peutic consequences are admissible in
cardiac and pulmonary affections. Al-
though moderation is advisable under
such circumstances, there can be no
doubt of the benefit derived in some
cases of cough, nervous asthma and in
affections of the bladder; but it is pre-
eminently in functional nervous dis-
eases that our great Anglo-Saxon game
is to be recommended both as prophyl-
actic and as curative. No exercise or
recreation is better fitted for the men-
tally overworked, the hysterical, the
melancholic; none helps to preserve the
concerted action of eye, brain and mus-
cles known as the psychological moment;
none, perhaps, gives one so good an ap-
petite; there is not a more sovereign
remedy for dyspepsia and as to insom-
nia, such a thing scarcely exists among
the devotees of golf."

A German biologist has calculated
that the human brain contains 300,
000,000 nerve cells, 5,000,000 of which
die and are succeeded by new ones ev-
ery day. At this rate we get an en-
tirely new brain every 61 days.

Newspaper Laws.

We call the special attention of Pas-
sengers and subscribers to the following ar-
ticles of the newspaper laws:

1. If any person orders his paper discon-
tinued, he must pay all arrears, or the
publisher may continue to send it until pay-
ment is made, and collect the whole amount
whether it be taken from the office or not.
There can be no legal discontinuance until
payment is made.

2. Any person who takes a paper from
the post office, whether directed to his
name or another, or whether he has sub-
scribed or not is responsible for the pay-
ment.

3. If a subscriber orders his paper to be
stopped at a certain time, and the published
continues to send, the subscriber is bound
to pay for it if he takes it out of the post
office. This proceeds upon he ground
that a man must pay for what he uses.

JAKE KRESS
It still to be found in his Old Stand
opposite the Durham Bakery.

Furniture
Of the Best Quality Cheaper
THAN EVER.

First-Class Hearse
UNDEBTAKING Promptly attended to.
JAKE KRESS.

Sash and Door Factory.

Having Completed our New Factory we are now prepared
to **FILL ALL ORDERS PROMPTLY.**

We keep in Stock a large quantity of Sash,
Doors, Mouldings, Flooring and the differ-
ent kinds of Dressed Lumber for outside sheathing.

Our Stock of DRY LUMBER is very Large so that all orders
can be filled.

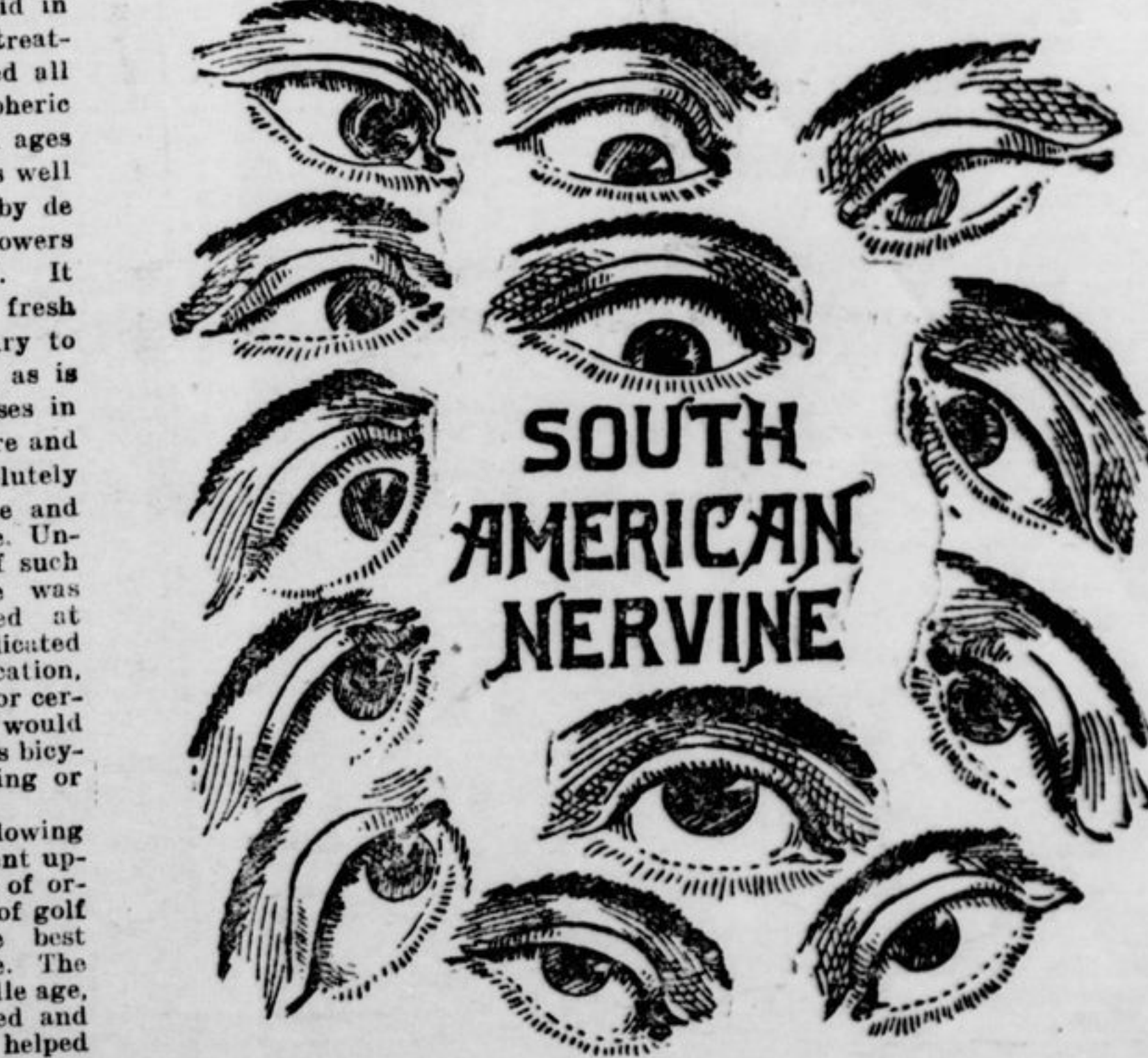
Lumber, Shingles and Lath always
In Stock.
N. G. & J. McKECHNIE

THE EYES OF THE WORLD
Are Fixed Upon South Ameri-
can Nerveine.

Beyond Doubt the Greatest Medical Discovery
of the Age.

WHEN EVERY OTHER HELPER HAS FAILED IT CURES

A Discovery, Based on Scientific Principles, that
Renders Failure Impossible.



In the matter of good health tempo-
rarily, while possibly success-
ful for the moment, can never be last-
ing. Those in poor health soon know
whether the remedy they are using
is simply a passing incident in their ex-
perience, bracing them up for the day,
or something that is getting at the
seat of the disease and is surely and
permanently restoring.

The eyes of the world are literally
fixed on South American Nerveine. They
are not viewing it as a nine-days' won-
der, but critical and experienced men
have been studying this medicine for
years, with the one result—they have
found that its claim of perfect cura-
tive qualities cannot be gainsaid.

The great discoverer of this medicine
was possessed of the knowledge that the
seat of all disease is the nerve centres,
situated at the base of the brain. In
this belief he had the best scientists
and medical men of the world
occupying exactly the same pre-
cise position. The ordinary lay-
man recognized this principle
long ago. Everyone knows that
let disease or injury affect this part of
the human system and death is almost
certain. Injure the spinal cord, which
is the medium of these nerve cen-
tres, and paralysis is sure to follow.
Here is the first principle of the
cure.

able with medical treatment un-
usually, and with nearly all medicines,
that they aim simply to treat the organ
that may be diseased. South American
Nerveine passes by the organs, and im-
mediately applies its curative powers
to the nerve centres, from which the
organs of the body receive their supply
of nerve fluid. The nerve centres
healed, and of necessity the organs
which has shown the outward evidence
only of derangement is healed. Indi-
gestion, nervousness, impoverished
blood, liver complaint, all owe their
origin to a derangement of the nerve
centres. Thousands bear testimony
that they have been cured of these
troubles, even when they have become
so desperate as to baffie the skill of
the most eminent physicians, because
South American Nerveine has gone to
headquarters and cured there.

The eyes of the world have not been
disappointed in the inquiry into the suc-
cess of South American Nerveine. They
stand amazed, it is true, at its wonderful
medical qualities, but they know be-
yond all question that it does every-
thing that is claimed for it. It stands
alone as the one great certain curing
remedy of the nineteenth century. Why
should anyone suffer distress and sick-
ness while this remedy is practically
at their hands?

For sale by McFarlane & Co.