

Seven Hundred Millions.

At one of the meetings of the Methodist Conference a few days ago, a temperance meeting was held, at which several speeches were made.

A hundred and sixty-four thousand licensed rum-shops! Each one of them a school of infamy and crime! Each one of them a manufactory of drunkards.

And \$735,000,000 spent for drink in one year. What return do we get from that immense outlay?

But what are \$735,000,000? Nothing compared with the poverty, lunacy, idiocy, and crime produced by drink.

The Old Age of a Planet.

LECTURE BY PROCTOR.

Mr. A. Proctor lately gave a lecture at the London Institution on "The Old Age of a Planet," being the sequel to a lecture on the youth of a planet.

It has recently been noticed that in certain phases we catch the illumination of the oceans of Venus, though some have, as Mr. Proctor considers wisely, interpreted the phenomena as indicating that Venus has a metallic surface enclosed in a glassy envelope.

MISCELLANEOUS.

Fifteen farm houses near Parma, Italy, have been destroyed by a land-slip.

It is reported that General Garibaldi is better, but the accounts of the state of his health are very conflicting.

Miners are flocking to the gold lodes of Cariboo and Cassiar for the season's work. High water has prevailed, and floods have done considerable damage in both districts.

United States newspapermen regard the victorious Hanlan as an "American." If he had been beaten it would have been found very convenient to acknowledge him a Canadian.

A French widow is bewailing the recent loss of her husband. "I have at least one consolation," she sobs out, drying her tears.

High up in the Sierra Nevada mountain there has been found the wreck of a vessel resembling a Chinese junk. The timbers appear to be camphor wood, and the fastenings are of copper, but the rigging is, of course, all gone.

Horrible Cruelty.—A shocking case of cruelty, which may amount to murder, has come to light in Kingston.

A disease with terrible mortality is raging in ten villages in the Caucasus. A solemn procession of holy pictures has been held in the district of Gori, and prayers offered for the preservation of the inhabitants.

Kindness.

Kindness is as cheap as it is beautiful. It may be given in a word or a look, without the least thought of our wealth.

It is anger, breeding hate and contumely, that has filled the earth with sin and misery. Anger between kindred and races, before which all that is beautiful in man vanishes, leaving only the wild, fierce animal of his being.

Now is the time to buy a CATTY of that Choice Japan Tea at 45c. put up in a neat Tin Caddy.

Now is the time to buy a PIECE of GOOD CHEAP FACTORY COTTON.

Very Cheap. DON'T FORGET TO BUY EARLY AT J. H. HUNTER'S.

Recipes. FRIED POTATOES AND EGGS.—Slice cold boiled potatoes and fry in good butter until brown; beat up one or two eggs and stir into them just as you dish them for table.

OATMEAL CAKES.—Into a quart of cold water stir oatmeal enough to make it half as thick as heavy pudding. Be sure that the meal is sprinkled in slowly and that the stirring is so active that the mush will have no lumps in it.

To SERVE COLD ROAST BEEF.—I send a nice recipe for using cold roast beef, which I have never seen published: Chop the beef, fat and lean together, and have ready an equal quantity of stewed ripe tomatoes, then roll four or five crackers and stew them in an earthen pudding-dish; now put in alternate layers of tomatoes and beef until all is in a season with salt, pepper and bits of bread and butter if the beef is not very fat; add cold beef gravy, which will usually be moisture enough, then put a layer of cracker-crumbs over the top and bake in a moderate oven until nicely browned over on the top.

QUEEN OF PUDDINGS.—One and one-half cupsful white sugar, two cupsful fine, dry bread-crumbs, yolk five eggs, one tablespoonful of butter, flavored to taste, one quart fresh, rich milk, one-half cup jelly or jam. Rub the butter into a cupful of the sugar and cream these together, with the yolks beaten very light. The bread-crumbs soaked in the milk come next, then the seasoning. Bake the seasoning in a large butter-dish, two-and-three-fourths full, till the custard is "set." Spread over the top of this a layer of jam or jelly and cover this with a meringue made of the whipped whites and the half cupful of sugar. Bake till the meringue begins to color.

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MONEY SAVED

BY BUYING A GOOD SUPPLY OF DRY GOODS and GROCERIES At J. H. HUNTER'S.

I beg to inform the public that shortly before the increased duties were imposed under the "National Policy" tariff I purchased an Immense stock of Staple Dry Goods, Groceries &c., and intend offering them at the old LOW Prices for 90 days.

As all kinds of goods must shortly go up in price, many lines having already advanced, all who require goods will save money by Buying now at J. H. HUNTER'S.

NOW is the time to buy a CATTY of that Choice Japan Tea at 45c. put up in a neat Tin Caddy.

NOW is the time to buy a PIECE of GOOD CHEAP FACTORY COTTON.

PRINTS FROM 6c. PER YARD UP. FACTORY COTTONS FROM 6c. PER YARD BY THE PIECE. TEA FROM 20c. PER POUND.

Clover seed, Grass seed, Garden seeds & Turnip seed

Very Cheap. DON'T FORGET TO BUY EARLY AT J. H. HUNTER'S.

Durham, April 2nd, 1879.

MONTHLY CATTLE FAIRS.

Durham—Third Tuesday in each month. Friesville—Monday before Durham.

Mount Forest—Third Wednesday in each month. Guelph—First Wednesday in each month.

Drayton—Saturday before Guelph. Elora—The day before Guelph.

Douglas—Monday before Elora Fair. Hamilton—Crystal Palace Grounds, the day after Guelph.

Berlin—First Thursday in each month. Brampton—First Thursday in each month.

Listowel—First Friday in each month. Fergus—Thursday following Mount Forest.

Rosemont—Fifteenth of February, April, June, August, October and December. Primrose—Wednesday preceding the Orangeville Fair.

Orangeville—The 2nd Thursday in each month. Flesherton—Monday before Orangeville.

Dundalk—Tuesday before Orangeville. Shelburne—Wednesday before Orangeville.

Markham—Second Wednesday in each month. Walkerton—The last Wednesday in each month. Millinery—Last Wednesday of each month.

DURHAM DIRECTORY

TRINITY CHURCH. Sabbath services at 11 a. m. and 7 p. m. Sunday School at 2 p. m. Rev. H. B. Wray, B. A., pastor.

PRESBYTERIAN CHURCH. Divine Service every Sabbath at 11 a. m. and 6:30 p. m. Sabbath School at 2:30 p. m. Prayer meeting every Wednesday evening at 7 o'clock. Bible Class every Thursday evening at 7:30. Rev. Wm. Park, pastor.

C. METHODIST CHURCH. Services every Sabbath at 10:30 a. m. and 6:30 p. m. Sabbath School at 2:30 p. m. Prayer meeting every Wednesday evening at 7 o'clock. Pastor Rev. H. Godfrey.

BAPTIST CHURCH. W. Grant, pastor. Sunday Services—preaching at 11 a. m. and 7 p. m. Week evening Services—Monday evening, young people's prayer meeting at 7 p. m., Wednesday evening, Bible class at 7 p. m. Thursday evening, regular prayer meeting at 8 p. m.

S. G. REGISTRY OFFICE. Thomas Lander, Registrar. John Munro, Deputy-Registrar. Office hours from 10 a. m. to 4 p. m.

MECHANICS INSTITUTE. Town Hall—open every Friday evening from 7 to 9 o'clock. Amusement for 50 cents. Alexander Robertson, Librarian.

POST OFFICE. Office hours from 8 a. m. to 7 p. m. Arch. McKenzie, Postmaster.

DURHAM LODGE No. 305 of A. F. & A. M. Night of meeting every Tuesday on or before full moon of each month. Visiting brethren welcome. A. Volker, W. M. H. W. M. C. M. C. Secretary.

STEPHEN LODGE No. 149 I. O. O. F. Night of meeting every Tuesday on or before full moon of each month. Visiting brethren welcome. T. A. Harris, N. G. W. B. Vollet, Sec.

DURHAM I. O. L. No. 622. Night of meeting every Tuesday on or before moon in each month. T. Carson, Sec.

TORONTO, GREY, AND BRUCE RAILWAY. CHANGE OF TIME. On and after MONDAY, 5th May, 1879, trains will run as follows:

TORONTO UNION STATION. Depart, 7:30 a. m., 11:35 a. m., 3:40 p. m., 6:40 p. m., 9:40 p. m. Arrive, 10:30 a. m., 2:35 p. m., 5:40 p. m., 8:40 p. m.

BRUCEVILLE. South, Depart 7:15 a. m., 11:25 a. m., 3:30 p. m., 6:30 p. m., 9:30 p. m. Arrive, 10:15 a. m., 2:25 p. m., 5:30 p. m., 8:30 p. m.

OWN SOUND. Depart 6:30 a. m., 10:30 a. m., 2:30 p. m., 5:30 p. m., 9:30 p. m. Arrive 6:00 a. m., 10:00 a. m., 2:00 p. m., 5:00 p. m.

For time at intermediate stations see Time Tables EDWARD WRAGG, General Manager.

Toronto, April 25th, 1879

Vick's Floral Guide.

A beautiful work of 100 Pages. One Colored Flower Plate and 300 Illustrations, with Descriptions of the flowers and Vegetables, and how to grow them. All for a FIVE CENT STAMP.

The Flower and Vegetable Garden, 175 Pages, Six Colored Plates, and many hundreds of Gravures. For 50 cents in paper covers, \$1.00 in elegant cloth. In German or English.

Vick's Floral Guide, containing—32 Pages, a Colored Plate in every number and many fine Gravures. Price, 1.50 p. m. Five Copies for \$7.00. Specimen Numbers sent for 10 cents.

Vick's Seed is the best in the world. Send for a Free Catalogue of our Seed, containing List and Prices, and plenty of information. Address—JAMES VICK, Rochester, N. Y.

Durham Repairing Emporium.

All kinds of Sewing Machines repaired; also new Sewing Machines for sale. Hair Cutting and Shaving done every Saturday. Residence and workshop near the Public School.

Durham Jan. 30 1879. IRA PIKE, cor. 42.

THE BAR OF IRON.

THE Subscriber begs to inform the people of Dundalk, and vicinity, that he is now carrying on the Trade of Blacksmithing, and is prepared to put up a BAR OF IRON into any shape that Fancy or Necessity may demand.

From early morn till dewy eve, I shall be at my door's side, And if you want a Needle made, He'll form it from a Bar.

For favors past, to Patrons he Holds them in the highest Esteem; And hopes they ever will believe He'll suit them from a Bar.

When times were rough and days were dark, He had as many a Bar, As tools many a blast and held his post And made things from a Bar.

And when the times were out of joint, He never failed to strike a Nail, And form things from a Bar.

But times soon began to mend His Iron name is far, Yet still without advance in price John Nevill struck the Bar.

And when Dundalk began to strive So like the Morning Star, His Hammer was his recompense, Came down upon the Bar.

And now within that lively Town, He has Declared a War; Not to fight the hammer, vice a nail, To fight against the Bar.

To suit all Grades and Ranks of men, No matter who they are, That want a job made strong with Iron, He'll bind it with a Bar.

A Bar of Iron in Nevill's hands, He'll shape to any order, So if you want an anchor made, He'll form it from a Bar.

JOHN NEVILL, Blacksmith, DUNDALK, December 16th, 1878. 145

NO ARMISTICE War, War!

With the Circular Saw against all kinds of Saw Logs during 1878.

Custom Sawing of Lumber AND SHINGLES, done at once, and cheap, to suit the times. SHINGLES, LATH AND LUMBER on hand and sold at down hill prices. J. W. CRAWFORD, Rockville Mills, Durham F. O. Bentick Feb. 14. 1878. 71

CALL AND SEE J. W. Bouldens' Stock of Light Harness, Trimmings, Whips, etc. Durham, July 4, 1878. fm-14

CATARRH CONSTITUTIONAL Catarrh Remedy CURES CATARRH

Thousands Applaud its Wonderful Cures. Hear what a Reverend Gentleman says of the Constitutional Remedy.

T. J. B. HARDING, Esq., Brockville, Ont. DEAR SIR.—It is now two years since your "Constitutional Remedy" was introduced to me, and I have waited this long to see if the cure would remain permanent before doing this, my duty, to you as at first the happy effects seemed to me to be "too good to be true."

I was afflicted in my head for years before I suspected it to be Catarrh. In reading in your Circular I saw my case described in many particulars. The inward "drip" from the head had become very disagreeable, and a choking sensation often prevented me from living. I would feel like another person, and be compelled to sit up in the bed. My health grew very seriously affected. When your Agent came to Walkerton in August, 1875, I of the contents of one bottle I found decided relief, and when I had used two bottles and a third, I quit taking it, feeling quite cured of that ailment, and have not had any since until of late I have taken some for a cold in my head.

A sense of duty to sufferers from that loathsome disease, Catarrh, prompts me to send you this Certificate unsolicited, with leave to make what use of it if you may see proper. Yours truly, T. J. B. HARDING, Methodist Minister. Port Littleton, Ont. Aug. 24, 1878.

Ask for Littleton's Constitutional Catarrh Remedy and take No. 20.

T. J. B. HARDING, Dominion Agent, Brockville, Ontario.

For Sale by all Druggists at only one Dollar per Bottle.

Buy It! - Try It!

Durham Jan. 30 1879.

LADIES

Before purchasing Elsewhere don't fail to see our Stock

MILLINERY

—AND— Fancy Dry Goods.

E. & A. DAVIDSON.

Durham, May 15th, 1879.

JOHN CAMERON

WOULD NOW INVITE THE LADIES TO COME AND EXAMINE HIS NEW

Fashionable SUMMER STOCK

Consisting in part of the following:

The Royalist Trimming especially shaped for collars & cuffs

PATENTED CHINELLA NECK TIES, MUSLIN TIES, NET TIES, LACE TIES.

FRENCH FANS, FANCY FANS, DAMASK POCKET HANDKERCHIEFS, NEW METAL DRESS BUTTONS, & A LOT OF SUN SHADES.

All of which will be sold at very low prices.

JOHN CAMERON.

Durham, May, 15, 1879.

NEW SEEDS, Comprising:

Timothy and Clover

OF THE DIFFERENT KINDS:

TURNIP SEEDS, of The Best Quality, of the different named SWEETS, YELLOW ABERDEEN, and WHITE TURNIP.

White Belgian Carrot Seed.

MANGEL WURTZEL. Also a full Stock of

Vegetable and Flower Seeds,

SUCH AS Cauliflower, Cabbage, Celery, Tomato, Onion, Carrot, Parsnip, Beet, Cucumber, Melons &c. and the different FLOWER SEEDS.

STATIONERY.

A LARGE AND WELL ASSORTED STOCK OF STATIONERY AND SCHOOL BOOKS, Always on Hand.

KIERNAN & HUGHSON.

MEDICAL HALL, LOWER TOWN.

Durham, April, 9, 1879. y-60

MOWAT'S

HARDWARE STORE,

LOWER TOWN, DURHAM.

This is the place to buy your hardware if you want to get the best value for your money.

NAILS HINGES LOCKS VARNISHES CARPENTER'S TOOLS GLASS BOLTS PAINTS PUTTY SCREWS OILS BRUSHES.

Bar Iron, Glue, Springs, Axles, Patent Arms, Horse nails

AND General Blacksmith's Supplies, Spades, Shovels and Manure Forks &c. &c. cheaper than ever.

MOWAT'S IS THE PLACE TO BUY CHEAP HARDWARE.

JOS. F. MOWAT, Lower Town, DURHAM.

Durham, March 26th, 1878. y-9

STOVES AND TINWARE!

The subscriber begs to inform the public that he has a large Stock of STOVES and TINWARE, which will be sold

CHEAP FOR CASH OR TRADE, Cook, Parlor and Box Stoves.

Particular attention paid to Paystruggling.

Cash for Sheepskins and Hides, Agent for the Superior Broadcast Seeder and Drill. Also the Galloxy Sulky Rake—the best Sulky rake in the Dominion.

Durham, Feb. 26th, 1878. T. A. HARRIS. y-3

W. M. JOHNSTON, Jr.,

Agent for the sale of all kinds of

AGRICULTURAL IMPLEMENTS,

—SUCH AS— Mowers, Reapers, Sulky Hay Rakes, Laidlaw & Stewart's Improved Gang Ploughs, &c

The Subscriber is agent for the sale of the celebrated MOWER manufactured by the TORONTO REAPER & MOWER COMPANY.

ALSO Note and Book Accounts collected on reasonable terms.

OFFICE: At Kiernan & Hughson's Store, Lower Town DUNDALK.

Durham, April 4, 18