

Newspaper Laws.

We call the special attention of Post
masters and subscribers to the following
news of the newspaper laws:

1. If any person orders his paper discontinued, he must pay all arrears, or the
publisher may continue to send it until payment 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 publisher
continues to send, the subscriber bound
to pay for it if he takes it out of the post
office. This proceeds upon the ground
that a man must pay for what he uses.

JAKE KRESS

Is still to be found in his Old Stand
opposite the Durham Bakery.

Furniture

Of the Best Quality Cheaper
THAN EVER.



First-Class Hearses.
UNDERTAKING Promptly attended to.
JAKE KRESS.

BUSINESS DIRECTORY.**LEGAL**

J. P. TELFORD,
BARRISTER, SOLICITOR IN SUPREME COURT
NOTARY PUBLIC, Commissioner, etc.
MONEY TO LOAN.
Fire Insurance secured.
OFFICE, OVER GRANT'S STORE, LOWER TOWN,
DURHAM.

W. L. MCKENZIE,
Loan and Insurance Agent, Con
veyancer, Commissioner &c.
Loans arranged without delay. Collections
promptly made. Insurance effected.
MONEY TO LOAN at low rates of interest
from one door north of S. Scott's Store Durham

MISCELLANEOUS.**HUGH MCKAY.**

LICENSED AUCTIONEER, for the
County of Grey. Sales attended to promptly
at reasonable rates.
Residence—Durham.

JAMES LOCKIE,

ISSUER of Marriage Licenses. Auctioneer for Counties of Bruce and Grey.
Residence—King St., Hanover.

FOR SALE
The EDGE PROPERTY.

In the Town of Durham, County of Grey, including valuable Water Power
Brick Dwelling, and many eligible
building lots, will be sold in one or more
lots. Also lot No. 60, con. 2, W. G. R.,
Township of Bentinck, 100 acres adjoin
ing Town plot Durham.

Mortgage taken for part purchase
money.

Apply to JAMES EDGE,
Edge Hill, Ont.

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 Wagons
for sale cheap.

Jobbing of all kinds promptly
attended to.

ALLAN McFARLANE,
Proprietor.

HOUSEHOLD.**SOME GOOD RECIPES.**

Broiled Ham.—Cut ham one quarter
of an inch thick, scald in hot water,
wipe dry and broil over a clear fire.
Garnish with daintily fried eggs,
browned, not in butter, but sweet
olive oil.

Eggs and Toast.—For the capricious
appetite, tired of eggs and toast for
breakfast in the ordinary way, comes
the recipe from a notable North Caro
lina housewife. After toasting the
bread an even delicate brown dip in
melted butter. Boil hard as many eggs
as are desired, chop the whites and
add to a rich cream sauce; place the
toast in a warm dish, pour over it the
sauce and run the yolks of the eggs
through a potato masher over the
whole.

Lamb Cutlets.—Either broil, braise or
fry the lamb cutlets as you please and
serve on a mound of spinach, well
rubbed through a sieve and heated
with a little cream, white pepper and
salt, and serve with the following sauce
round: Stew a small cucumber in
white stock till tender enough to rub
through a sieve, then add to it a little
milk or white stock, and allow it
to reduce till it is a pretty thick puree;
then stir in with this a short half pint
of rich bechamel sauce, season to taste
with white pepper and salt, reheat the
whole in the oven, coloring it with a drop or
two of green coloring, and just as you
are about to use it stir in a spoonful or
two of stiffly whipped cream.

Pound Cake.—Cream well together
six ounces of butter and eight ounces
of powdered sugar, add the beaten
yolks of four eggs and beat again; add
one quarter of a teaspoonful of ground
mace, the juice and one half of the
grated rind of a lemon, one quarter of
a teaspoonful of salt, and seven ounces of
sifted pastry flour. Beat hard, add
the stiffly beaten whites of the eggs
and beat again for at least ten minutes.
As no baking powder is used the
lightness of the cake depends upon
the eggs and the amount of beating,
and there can scarcely be too much of
the latter. Bake in three layers, and
when cold put together with icing.

Wine for Invalids.—Five pounds of
rubbed stock to every gallon of water;
if rain filled water is the best; cut it
into slices and let it remain in an open
tin nine days, stirring it three times
a day; then squeeze it through a
coarse cloth and to every gallon of li
quor, add four pounds of brown sugar,
the juice of two lemons and the rind
of one; also toasted bread and barn;
cast it and when fermentation ceases
bake it.

Strawberry Cheese Cakes.—Bruise a
pint of berries with a wooden spoon in
a china bowl; add four heaped table
spoons of powdered sugar and eight
well-beaten eggs. Line pattie pans
with good paste, fill three parts with
this mixture and bake in a well-heated
oven.

Baked Ice Cream.—You have heard
that old joke about warming ice cream? It
is a joke no longer, for it has been
found possible to place a brick of it in
a very hot oven and not only have it
keep its shape, but have it improved by
the process of heating. It is only the
work of two or three minutes. At a
child's party last week it was the
daintiest item of the spread.

HOUSEHOLD HINTS.

If you use a water cooler in summer
you can cool lemonade in it by putting
the beverage in a bottle.

A piece of ice will keep some time if
laid on a piece of muslin which is tied
over a bowl tight enough so that the
ice cannot touch the sides or bottom.
Then tie another cloth over the top.
The water from the melting ice is
below, and does not accelerate the melting,
as it would if the ice were standing
in it.

Silk stockings should be washed and
rinsed in luke-warm water and wrung
between towels. Silk underwear should
be washed in warm soapsuds, to which
a little ammonia has been added.

Flour is sprinkled over suet when
while ironing it will save many cal
ous spots on the hands.

If flour is sprinkled over suet when
it is being chopped it will prevent the
pieces from adhering together.

Brooms hung in the cellarway will
keep soft and pliant and wear longer
than if kept in the dry air of the
kitchen.

For polishing oak, woodwork or fur
niture, use raw rubber, paraffin oil,
turpentine and whiting in the propor
tion of one pint of oil, one and one half
gills of turpentine and three table
spoons each of raw amber and whit
ing.

The best way to clean painted walls
is to use a large soft sponge. They
should be wrung out of warm water in
which a little soda has been dissolved,
and the walls wiped downward, going
over a small space at a time, before it
is wiped dry again with clean house
cloths.

GROWDS OF EAGER INDIVIDUALS
gathered to witness the wedding of a prom
inent tradesman's daughter, whose
marriage had been announced in a very
original manner. Weeks prior to the
ceremony, the grocer obtained special
wrapping paper printed with a ornate
pattern that was to be used for the
wedding.

Three men with well-filled carts were
intrusted with the distribution, and
were at work disseminating the
free packages. Meanwhile the bride
drove away, amid the cheers and con
fetti of the grateful recipients.

SUGGESTIONS TO HOUSEKEEPERS.

The canning season begins with the
strawberry. Though this fruit does
not retain so much of the genuine
fruit flavor as some others, yet canned
strawberries, strawberry jam and
strawberry preserves are "not bad."
But all are better if nice, sound, not
over-ripe fruit is used—fruit that
should be fresh too; in fact, the quality
of the fruit largely determines the
quality of the canned result.

Don't save a few pennies try to
use old rubbers on your fruit cans.
When your fruit "works" you'll wish
you hadn't. Save the cans with tops
that don't fit snugly for the pick
les. If your family is small the pint
cans are much nicer than larger ones.

One gets so tired of the same sauce re
appearing again and again.

Though canned fruit for a time quite
superceded preserves and jams, and
were much vaunted as more healthful
it has dawned upon us that they are in
sipid compared to those preserved in a
rich syrup. The latter are more work
to prepare and more costly, but they
are much more agreeable to the palate.
Currants, for instance, taste no
good on earth when canned, are delicious
in jam and spice. Variety is the
spice of life. Try in putting up your
fruit this year, and don't care every
thing in sight because it's easy.

A bird will wear best if the brush
is greenish with the broom firmly fixed
on the handle and no stalks extending
below the sewing. If you would
dip the broom in boiling water, suds,
once a week it will last twice as long.
The 'ath toughens it.

Spoils on furniture, says one exchange,
may be removed by rubbing with es
sence of peppermint, spirits of camphor
and afterwards with furniture
polish or oil. The dark spots on
dining room and sideboards will gen
erally vanish after an application of
equal parts of olive oil and turpentine.

It is most effective when the
furniture is new.

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