

Horticultural.

LAYING DOWN GRAPE VINES.

WE have several inquiries how to cover grape vines to the best advantage. Different modes are adopted by different cultivators. Some cover them with earth from two to six inches. Others cover with leaves or half-decayed leaf-mold. We have seen the vines wrapped with straw and not taken from the trellis at all. This of course was not done where the number of vines was large. We have often been told by cultivators that it is not the degree of cold which destroys vines, but the sudden changes, and the exposure to the exhaustive winds of winter. This is doubtless the fact to a considerable extent. If vines are kept covered with snow during the winter, it will be ample covering. If they are properly sheltered from wind, and from sun until the time arrives when they should feel its influence, it is all that is necessary. We were talking with an experienced grape grower, in his vineyard, during the autumn, who told us he believed as many vines were injured, fruit buds destroyed, and vineyards made barren by the process of laying down as from exposure. He denounced the practice of burying the vine. In the spring, and sometimes in mid-winter, the freezing and thawing, the gathering of water about the vine, was its sure destruction. He laid his vines down, but did not cover them. He laid them down in order that they might be sheltered from the sweep of the winds; and he had found the laying them under the bottom slat of the trellis, clear from the ground, a sufficient protection—he had never lost a bud that he knew of by this practice. We thought him sensible.

GARDENERS.

EDS. RURAL NEW-YORKER:—Being one of the unfortunate individuals dependent upon a gardener for the management of a large greenhouse, and having been much perplexed and pestered to know whether, after letting the gardener have his own way in all things appertaining to the management of the establishment, he owned houses and all things connected therewith, or whether the proprietor did, I am led to make the following queries:—Why is it that all "professional gardeners" are Germans, Irish, Scotch, or born in some other foreign clime? And why is it that these gardeners own the premises and are emphatically "bosses" in less than sixty days after being employed? They always command wages equal to their entire earnings, say \$75 to \$100 per month; are, as a class, insolent and overbearing to all—proprietors, laborers and visitors. They receive all the cash; perhaps it is accounted for and may be not.

There are, it is true, a few honorable exceptions, but they are quite as rare as hens teeth. Out West, we will give a "right smart" premium on a good gardener—one who labors for his employer and minds his own business and attends to it. Why are there no American gardeners? The demand and wages, saying nothing of the many pleasures connected with the business, must be and are attractive to any young man seeking an honest livelihood. Indianapolis, Ind., Dec., 1864. W. H. L.

REMARKS.—Our correspondent makes a complaint that is both very common and for which there is too much cause. His complaint ought to be suggestive to young men who expect to depend upon their own efforts for a livelihood. The pleasure, profit, the knowledge of natural laws, familiarity with the wonderful and mysterious operations of those laws which must result to the intelligent gardener, ought to attract young men to this industrial profession. And the young man who wills can acquire it by giving time and labor to securing it. Why is there not a school established for the purpose of furnishing this kind of education? It seems to us that if such a school were established in the vicinity of large towns, or in connection with some of the larger propagating and commercial establishments, it would be found profitable to all interested. It would be a great thing for horticulture if ISAAC NEWTON, Commissioner of Agriculture, would instruct the accomplished Superintendent of the Public Gardens, WM. SAUNDERS, to receive and instruct a certain number of young men in this business. No man in the country is better qualified. This is a suggestion which occurs to us. Something of the sort should be done, for horticultural progress demands it.

WATERING PLANTS.

EDS. RURAL NEW-YORKER:—While traveling in Ohio last summer, during that exceedingly dry season, I noticed in a friend's garden a contrivance for watering plants, which struck me as being the best that has yet come to my knowledge. It may be old to you and to some of your many readers, yet I will venture to give it.

It was nothing more than the principle of capillary attraction applied to moistening the earth around cucumber vines. A vessel containing water was placed near the plants, from which extended a piece of old cloth to the roots of the plant. Thus water was conveyed from the vessel to the plant slowly, keeping the ground constantly in a good degree of moisture. One vessel answered for several hills. This method I think much superior to pouring on water, which generally flows off and hardens the ground, sometimes injuring the plant more than if it had received no water at all.

I also saw in another garden another method, equally good, in practical operation. A barrel with both heads out was set in the ground half-

way, and partly filled with manure. Around the outside of the barrel the cucumbers were planted. All watering was done through the barrel and the manure. The water reached the roots from beneath, and kept the soil moist and rich. In both methods the plants were more thrifty than those treated in the common way. Plainfield, N. J., 1864. J. M. E.

REMARKS.—We thank our correspondent for keeping his eyes open and giving others the benefit of what he sees. The first mode is new to us; the second is not.

RUSTIC SEATS AND HOUSES.

"CAN you give any rules for the manufacture of rustic seats?" writes a young farmer. This suggests that there is no better time than the winter evenings for the manufacture of rustic work—and no employment in which good taste in out-door matters can be more pleasantly cultivated. The cultivation of taste in the out-door accessories to home, begets a desire for harmony in all the surroundings of home. And our farm architecture is not rural enough. The charm of unadorned nature in farm architecture is not sufficiently appreciated by farmers and architects. The home may be rustic work, and yet combine symmetry, strength, durability and beauty. Where is the rural architect who will develop this feature of rural life?

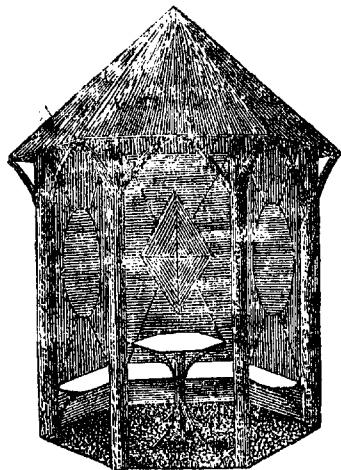


FIGURE 1—SUMMER HOUSE.

Here is a summer house erected by a gardener of this city for one of our citizens. We do not give it as a model of beauty and symmetry in rustic work, nor as a model after which all others should be built; but if our readers build like it, it will be better far than the expensive, white, glaring, unsightly conceptions and constructions which so many people set up in their gardens, forgetting to plant a vine near; or if not forgetting to do it, do not do it because it may cover up the architectural beauty—as they suppose—of their fillagree work.

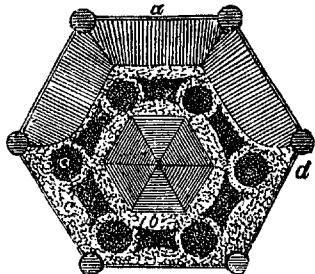


FIGURE 2—GROUND PLAN.

Fig. 2 shows the ground plan; a is the seat, made of pine boards covered with bark; b, hexagonal table. The top of this table is cut out of a wide board, and the sections are covered with small maple rods, from a quarter to half an inch in diameter, putting the smallest at the center. Nail these rods on the board with inch brads, in the direction shown by the lines of the engraving. The supports or legs of the table are made of rough branches; c, cedar posts that support the roof; e, floor, paved with small pebbles, of different colors, in Mosaic. The ground work may be light-colored pebbles, and different patterns, to suit the taste, formed by those of a darker color.

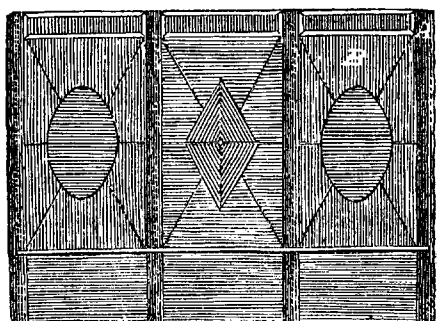


FIGURE 3—PANELS.

Fig. 3, plan of panels; A, posts; B, spaces between the posts, is filled in with common boards, the outside of which is covered with basswood bark; the inside is overlaid with rods of different colors, from one-half to three-fourths of an inch in diameter, in the way shown in the plan.

The roof of this summer house is covered with boards, with bark nailed on the outside, and the inside is lined with moss.

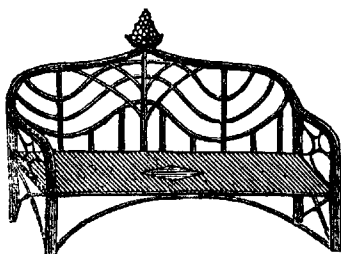


FIGURE 4—RUSTIC SEAT.

Fig. 4 is a design for a Rustic Seat. To construct a seat of this kind, procure two crooked

limbs of the shape shown in fig. 5; a, to form the back; the arms and front legs may be formed of two pieces similar to fig. 6. The open work at the back can be formed with pieces something like b and c, using, when necessary, smaller pieces for filling in. For the

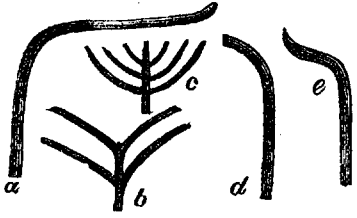


FIGURE 5—SECTIONS OF FRAME WORK.

seat, use a piece of pine board; mark out with chalk any figures that fancy may dictate, and nail on the outline pieces of grape vine, which, from its flexible nature, is admirably adapted to this kind of work, as it can be readily bent to any shape. Then fill the spaces with some smooth kind of bark of a sufficient thickness to bring it even with the top of the grape vine outlines. A suitable ornament for the center of the back, is a good-sized fir cone.

Fig. 6 is a design for a Rustic Chair. The back of this can be formed by taking two pieces of the shape shown in fig. 5, d, and joining them nicely together at top. The front legs and arms can be made of two pieces similar to e, fig. 5. The seat may be made of smooth, clean rods, nailed on the back and front rail, the interstices being filled in with moss, and the open work at the back may be formed with pieces of grape vine.

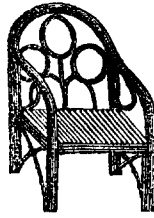


FIG. 6—CHAIR.

HENRY WARD BEECHER ON THE APPLE.

THE following is a report of a characteristic speech made by HENRY WARD BEECHER at the fruit meeting at Iona, recently:

The apple is the unapproachable fruit of the world, the grape, with all its romance, notwithstanding. In the country of its origin it is supreme, in America unsurpassed. In Europe, certain classes having wealth and power, set the current of public opinion from center to circumference, but in America, where the intelligence of the common people has wrought out such gigantic results in all departments of truth, the popular opinion determines from surface to center. "Popular" is a word which is much despised, but may be made respectable. In this country wealth is obliged to pay respect to popular opinion, and of all fruits the apple is the most democratic—the true democratic—for some democracy that we are acquainted with spring from the first apple. This popular favor of the apple arises from the nature of the tree and the fruit. Any man who can grow corn can raise apples. In every soil, and under the most discouraging circumstances, the apple tree lives and thrives. It can bear high or low cultivation. It is not dyspeptic like the peach, or apoplectic like the pear, or scrofulous like the plum. The apple is among the fruits like the cow among animals, like the camel, and like all good things, uncommonly—for beauty is only the mask which covers everything that is evil. In the beautiful evil has struck in and affected the whole vital organism, while in homely women it is on the surface.

Have you never seen the maiden who, in a whole family of girls, remains unmarried, so homely that the lovers have all passed by her, who was the nurse, the mother, the story-teller, to a generation of little ones—the Virgin Mary of the household—the mother of God to little souls, in teaching them the better life—who was more fruitful in all except children than any of her kindred? My perfect idea of woman is my dear old Aunt Esther, who will spend ages in heaven wondering how she ever got there, and the angels will wonder why she was not always there. What such a one is to the household is the apple among fruits. Not the least among its excellencies is its hardness.

We should as soon think of coddling our forest trees as the apple tree. It will thrive in the stony lot too steep for the plow, or grow in the meadow, and repay us for more abundant nutrition. Where a mullen stalk or a hill of corn will grow the apple tree will contrive to secure an existence. It can be plain or ornate, always able to take care of itself—what I call democratic. It is emphatically the people's tree. In Florida or Canada it is equally at home, and equally good; while on the Pacific slopes it is portentous in size. Newton's apple, which originated in his brain the science of gravitation, had it grown in California, would have forever put an end to his discoveries, and have opened the heavens to his gaze.

The health and longevity of the apple tree are unsurpassed. Healthier than the pear, no blight or disease affects it; worms and insects may lodge upon it, but unbuckling its bark, it exposes them to the wind and storm. An acre of potatoes will not produce as much as the same area in orchard, with five times the labor. The grub only is a formidable enemy, but is so easily exterminated by a flexible wire, that if you have borers you deserve to be bored. Farmers never think of nursing their orchards. And as for longevity, I have a tree now growing on my farm at least five hundred years old. Two ladies, now eighty years of age, say that in their childhood it was called the old apple tree. At twelve feet from the ground it is fourteen feet ten inches in circumference; the fruit sweet and pleasant, though not large, I do not expect to live to see my young trees reach that size. I cannot resist a feeling of respect and awe when I stand in the presence of this gigantic tree, which heard the cannonading of the Revolution, underneath whose branches Washington may

have walked musing upon the great task to which he was devoted.

The wood of the apple tree has uses which we are not accustomed to credit it with. For fire-wood it is equal to hickory, and for cabinet work it is unsurpassed in beauty by any other wood. My best bureau is made of the apple wood, and resembles cherry. In Europe the woods are bordered by apple trees, and the fruit is free to the public, except where wisps of straw fastened to a tree indicate that the fruit is reserved to the owner of the land. How adapted to such a use is the upright apple tree; planted along our roads there would be no temptation for those juvenile saints to rob our orchards. Of all the contrivances to prevent stealing this is the most certain and easy.

The origin of the cultivated apple is still uncertain; the wild crab theory is unsettled, for no one has evidence that the seed of the crab apple ever produced an improved fruit. No Van Mons ever did for the apple what has been accomplished for the pear. Although probable, the theory must ever remain uncertain until, if by some horticultural Sunday School the crab apple has been converted into good Christian trees.

No other fruit has such a range of ripening and of use. In good cellars it is kept from July to July. Kinds so delicate—and as the General Grant of the vine would say, "so refreshing," even the pear cannot rival, and not even the peach can surpass. We can no more tire of apples than we can of bread. "As the apple tree among the trees of the wood, so is my beloved among the sons of men. I sat down under his branches with great delight, and his fruit was sweet to my taste. Stay me with flagons. Comfort me with apples, for I am sick of love." If this is the cure of love, the orchards of America can furnish an abundance of the remedy.

The peach is the fruit of a day, the apple of all days. For it, we never lose our relish; for it the appetite is never cloyed, and unlike other food, excessive eating of apples never produces dyspepsia. When he was a boy upon the hills of Connecticut it would have been thought as easy to cloy the village mill as a boy's stomach with apples. It was not considered any great feat to eat six, eight, twelve of an evening; and how often he has been down to the great bin in the cellar and brought up apples by the hatful—a boy's hat, that almost universal and most convenient basket!

In those times it was almost a pleasure to be sick, for then he was treated with roasted apples—roasted, not baked in a stove—roasted before the old-fashioned kitchen fire. To fill the stomachs of voracious children there is no end to their uses in housewifery. The apple is the germ of civilization in the kitchen. It should be eaten upon all tables; it is not so half enough. It should be eaten with meat as well as after meat. It can be made to serve as a very good substitute for meat. A small slice of pork and many slices of apples fried together—who does not remember the good qualities of such a dish! What mode of cooking ever equaled roasting an apple by a wood fire, where it draws in caloric on one side and oxygen on the other? What food was ever richer or better than sweet baked apples and milk?

O blessed fruit, in tarts, pies, jellies, preserves, puddings or dumplings—and what visions of strings of dried apples adorning the old rafters of the farm-house! For stock, what better or cheaper food? Although cider has been banished, in a measure from the table as cider, it is largely drunk under another name. It does not come to the table as formerly in the pitcher or quart mug; it comes in bottles and is called champagne. Its use, however, in its original form, is gradually creeping back, and although as a temperance man I cannot expect you to make cider, yet I do expect you, if you will make it, to make it good, but never make it into cider brandy; that is bad in all its aspects, unless we may except the charge of the rebels against Early, that it was cider brandy that caused his defeat in the Shenandoah Valley.

Notes and Queries

PLANTING TULIP SEED.—I see an inquiry in RURAL about when to plant tulip seed. I have had good success in planting in October, but never had any grown planted in spring.—MRS. B. U., Friendship, N. Y.

A NON-BLOOMING VERBENA.—I have a verberna that is over a year old that has never bloomed. It is from seed. I transplanted it into a small pot, kept last spring, in good, rich soil. It tends to spread very much, it allowed. I would like to know what will make it bloom.—MRS. B. W., Friendship, N. Y.

If sunlight and confining its roots will not make it bloom, we do not know what will.

OSAGE ORANGE PLANTS.—(WM. HOWARD, Ohio.) We have no doubt that Osage Orange plants will be advertised as soon as there is a supply for sale. The demand, the past season, has been far beyond the supply, because of a want of seed. But our advices from the West are that there is likely to be a supply the coming season. Write to C. R. OVERMAN, Bloomington, Ill., who can probably post you.

FRUIT IN NIAGARA CO., N. Y.—A writer in the Niagara Co. Intelligencer estimates the apple crop of that county sold and exported this year, at 100,000 barrels, bringing to the county \$250,000. Another correspondent believes this to be below the actual crop, and smaller in both returns and the number of barrels than that of any former crop for several years. There is a Fruit Growers' Association in that county.

EXTENSION LADDERS.—We have several inquiries about an extension ladder said to have been on exhibition in this city, which we did not happen to see and therefore know nothing about. MARY GARDNER, who says she has to pick apples and wants two of them, asks where they can be obtained. We find by reference to the list of premiums awarded, that one was given CALVIN EATON, Webster, Monroe Co., N. Y., for an extension ladder. Mr. EATON should advertise them, for they are wanted, evidently.

Domestic Economy.

PICKLED POTATOES FOR SOLDIERS.

EDS. RURAL NEW-YORKER:—I saw a wish expressed to know how to pickle potatoes for the soldiers, and will say how I saw them prepared while on a visit at Chicago last spring, at the Sanitary Commission Rooms, and in private families. They pared and sliced them as thin as they could, put them in a vessel of cold water, let stand an hour or more, then put them in a firkin or barrel. Then they heated vinegar scalding hot, put a small quantity of salt in the kettle, and poured it on the potatoes while hot.

I will tell ADDIE how I helped my sister prepare some she was going to send the soldiers. We filled our firkin part full of potatoes, and then put sliced onions and green tomatoes, (pickled of course in the spring,) and in the center she put a can of pickle Lillie for the boys. Green tomatoes and cabbage are very good to send to them. I visited with a Chaplain while in Chicago; he said if the ladies would send more of such things, it would be healthier, and the boys would relish it better than sweet-meats. If one can't fill a barrel, several can. Cut it fine, and put a little salt on. I put a layer of cabbage and sprinkle a little salt on and pound it down hard, and when full pour the vinegar on cold, and it will keep good a long time.—M. A. L., Romulus, Seneca Co., N. Y., 1864.

MAKING PENCIL WRITING INDELIBLE.

A great many valuable letters and other writings are written in pencil. This is particularly the case with the letters our brave soldiers send home from the army. The following simple process will make lead pencil writing or drawing as indelible as if done with ink.—Lay the writing in a shallow dish and pour skimmed milk upon it. Any spots not wet at first may have the milk placed upon them lightly with a feather. When the paper is all wet over with the milk take it up and let the milk drain off, and whip off with the feather the drops which collect on the lower edge. Dry it carefully, and it will be found to be perfectly indelible. It cannot be removed even with India rubber. It is an old recipe, and a good one.—G. W. P.

TO COLOR COCHINEAL.—To one pound of yarn, take one ounce of Cochineal, two ounces of cream tartar, two ounces muriatic acid; put the acid in a tumbler and pour in two ounces of melted pewter; let it remain in the acid until it stops simmering; then add the whole compound together with four quarts of water, and boil for ten minutes; then wet the yarn in warm water, immerse it in the dye and boil fifteen minutes; pulverize the Cochineal and color in a brass kettle; wash in three suds after coloring. Make the suds before you put in the yarn.—Mrs. B. W. G., Liberty, N. Y.

DOMESTIC INQUIRIES.

COLORING GRASSES.—A young lady reader of the RURAL wishes to know through your columns what kind of paints are used in coloring grasses.—LINDA.

TO COLOR FUR.—Will some one please inform me through the columns of the RURAL how to color rook martin fur a dark brown or black?—VIRGINIA, Wyoming, N. Y.

A PERFUME BAG.—Will some of your lady subscribers be so kind as to furnish me with a recipe for filling with perfume a scent-bag for handkerchief or glove box?—A WISCONSIN LADY.

DYING FRUIT.—Will some one please inform me, through the RURAL, the best way to dry fruit, whether to dry it in the sun or in a house; and the best way to build the house?—A SUBSCRIBER.

YARN TAT CROCKS.—Will some of your fair readers tell us what to do with yarn which has been colored with "extract of logwood," black, and smuts very much? We have tried salt and water, but it helps the matter none.—S. E. TURNER.

DEWEY'S COLORED FRUIT PLATES.

Society's Silver Medal awarded in 1859. Diploma for best Colored Plates awarded in 1854, by N. Y. S. Ag. Society.

SEVEN HUNDRED VARIETIES OF Apples, Peaches, Plums, Cherries, Grapes, Berries, Ornamental Trees, Roses, Flowers, &c., all drawn and colored from nature for the use of Nurserymen and Tree Dealers. Catalogues sent on application to D. M. DEWEY, Agent, Rochester, N. Y.

SPECIAL NOTICE!

To Farmers Wives and Daughters.

THE PARKER SEWING MACHINE.

PRICE \$45.

The best Family Sewing Machine in the World. It will do as much work in one hour as a good seamstress will do in 24, and in a very superior manner. They are worth more than their price merely for

EMBROIDERING.

Enclose stamps to Parker Sewing Machine Co., No. 148 West-Fourth St., Cincinnati, O., and get a descriptive circular and samples of work. Each machine warranted in every respect.

GET IT FOR YOUR BOYS.

THE EARLY LIFE OF CHIEF JUSTICE CHASE.

ENTITLED THE FERRY BOY.

ILLUSTRATED.

By a Regular Contributor to the Atlantic.

PRICE \$1.50.

This is the most interesting of the "Boy Books," and is written in an unusually attractive style.

For sale by all Booksellers, or sent by mail on receipt of \$1.50, by

WALKER, WISE & CO., Publishers, Boston, Mass.

Ladies' Department.

Written for Moore's Rural New-Yorker.
ONE TRUSTING HEART.

BY A. T. ALLIS.

Mid life, so full of care and woe,—
Of aching hearts and flowing tears,
Of transient joys that come and go,
And intermingled hopes and fears;
A balm for much of earthly ill
Is in the thought that, pure and free,
One trusting heart is beating still,
One heart is beating still for me.

Not wholly is this life unblest,
How'er its fragile barque be driven,
This heart of mine hath still some rest
While trusting love to it is given.
Each hour of pain is less severe—
Each blessing richer joys impart
While cherishing this thought so dear:
There beats for me one trusting heart

I envy not the rich their gold,
Nor covet what may not be mine,
Yet life to me would soon grow old
And weary, did no rays divine
Break through the drapery of gloom
That veils my life in mystery,
And for this one sweet thought make room:
One trusting heart still beats for me.

Though years roll on and each, alone,
Life's rugged, thorny path shall tread
Till lesser joys and hopes are flown,
And loved ones mingle with the dead,
This hope, this joy shall ever thrill
My yearning soul: that pure and free
One trusting heart is beating still—
One heart is beating still for me.

Fremont, N. Y., 1864.

Written for Moore's Rural New-Yorker.
MY DRESS.

A RURAL correspondent of Saltfleet, C. W., has expressed some regret that I did not give my opinion in regard to what women should wear, with some comments on the hoop skirt, which I wrote some time ago. As that article of apparel does not belong to the catalogue which she desired to have enumerated, the enumeration of it was not relevant to any subject. Besides, I do not assume to teach, or to dictate for others who have as much common sense as myself. To gratify my present desire, I will describe a full costume which is, in its essential principles, what I think I ought to wear until I learn of a better one. Having had four years of practical experimenting in different styles of dress, and having been but little better than an invalid during any part of that time, I consider myself capable of judging which of the different styles I have worn is best adapted to my own comfort and convenience.

In the making of the costume, three important points should be considered unchangeable, viz:—It should be a suitable covering and protection for the whole of the body that needs both—which, I think, includes the arms and shoulders. It should not be a "tight fit" in any part, and especially about the chest every garment should be sufficiently loose to allow the filling of the lungs at every breath. The skirts should be so short as not to be any restriction in walking, or at all troublesome in going up and down stairs, or performing any action which women of all classes find necessary to be done. In other respects, it admits more or less variety to accord with the taste, occupation, &c., of the wearer.

Since I have become accustomed to seeing them, (and I have seen nearly a hundred ladies together, for a number of months, wearing them falling to all lengths from several inches above the knee to nearly down to the ankle,) I think the skirts which reach to about an inch or two below the knee, in best taste for ladies younger than middle age. For older ones they look better some longer. About five breadths of calico and rather more of some kinds of material, is sufficiently wide for the dress-skirt. For the waist I like the Garibaldi waist, or something similar, as well as any—many other styles may as well be worn if fancied. A waist of a different color from the skirt, sometimes looks well, but the pants should be like the skirt, and the same material should reach quite or nearly to the top, instead of being sewed on to another color a little above the bottom of the dress. Those cut like the present fashion of gentlemen's pants, I think the most becoming of any I have ever seen, for ladies as well as gentlemen. The idea of wearing pants in the same shape as men's, is at first repelling, but after we have become accustomed to them, it is no more so than that of wearing gloves like theirs, or sleeves of the same cut. They should be lined, (in the lower parts at least,) and stiffened at the bottom. An objection to the Bloomer style, or those banded at the ankle, is, that if they are long enough to draw in sitting down, they will hang over the band in standing, and, with the additional fullness required, are apt to look slovenly. Plain dresses are always in good taste, but to some patterns a trimming is a pleasing addition—to the skirt as well as the waist, but not, in my opinion, to the pants—velvet, braiding, wide ruffles, &c., are pretty. A belt or girdle, fastened before, a little to one side, with a bow and long, wide ends, is very pretty for some forms. The great inclination to wearing belts too small, is an objection to wearing them at all. I have wondered if elastic ones would not be less objectionable.

I have seen dresses made of the material called ladies' cloth, worn without underskirts, that looked very well. A single one, of some rather stiff, but light cloth, like moreen, is sufficient for any dress except those of very thin texture with the skirt unlined. The color should not make a great contrast with the color of the dress. If it is desirable to wear any

hoops the upper part of a skirt may be made narrow with three or four light hoops inserted—the lower one not more than half a yard below the binding, or more than a yard and a half in circumference, for a common sized woman—and the moreen plaited on to this a little below the binding. For a permanent costume I should much prefer those made entirely of moreen, very full—as I think such substances as metal, wood, or whalebone, ungraceful in any part of a lady's dress. The skirt may be supported by suspenders or buttoned to one of the waists.

Most ladies, in changing their style of dress, think, at first, the adoption of as much of a new one as I have described, is all the change necessary. It was a whole year before it occurred to me that my dress was greatly deficient in being a suitable protection for cold weather, and I might not have thought of it then, but for the remark of one of my physicians, to whom I spoke of having pains in my arms, that it was no wonder if I wore only two or three thicknesses of light cloth on them; for I ought to be as warmly clothed as myself. I exercised my ingenuity a little, and was so successful that for the past three winters I have been entirely free from the disagreeable pains, have scarcely been troubled at all with colds, and am so well satisfied with my invention in all respects, that I would rather be reduced to half rations than to be again deprived of comfortable clothing. It is an entire suit designed expressly for warmth, made of two thicknesses, one woolen flannel, with cotton between and quilted together, and cut to fit the form so snugly that the dress will set well over it. It takes less cloth than an ordinary quilted skirt, and the comparative comfort derived from it is too evident to need argument. If this should be too warm for persons in health, a similar one could be made less so. It should be high in the neck and have long sleeves; and may be a single garment, or two separate ones buttoned together at the waist. A little reflection or experimenting will suggest the arrangement of minor matters of all parts of the dress. Lastly, or rather firstly, should be another entire suit, which it is convenient to have cut like the other, the material to be chosen with reference to being often washed, and a suitable fabric to be worn next to the flesh. I do not know what is best, but I should think the sleeping gown should be of the same, but never the same garment.

Thick, warm shoes or boots for cold and damp weather are indispensable. If one pair of stockings is not sufficient, another should be worn—a single thickness seems an insufficient protection for the ankle, with ordinary balmoreal shoes, where the pants, if long, will leave some chance for exposure to cold—a finger-length or more of seamed knitting may be worn either outside or inside of the stocking. If elastic bands are thought unhealthful, it is a good way to button the tops of the stockings to tapes attached to the sides of the upper garments.

I suppose the sight of a lady in rubber or leather boots worn outside of the pants in the rain or mud, would occasion a fainting fit to some of the delicate nerved of our species, who would not hesitate, themselves, to make any sort of display that *Madame Fashion* should order for such an occasion! If any gentlemen are shocked, they may look at the style that doesn't shock them, or take a solacing look in the glass after a half-day's tramp through the mud! I only hope we shall all have the peaceful privilege of wearing what we please!

For out-door wear a hat that will protect the eyes from the sun, is suitable—I have seen caps tastefully trimmed that looked well for winter—and a cloak or saque with sleeves. It is a good thing to have an extra pair of pants, like a cloak which is as long as the dress, to wear when needed. I should think a Scotch plaid suit, with a sash, and jaunty cap with feathers, would make some little ladies look charming for a sleigh-ride or skating costume.

I do not know any important reason why it should be proper for women to wear long hair, and men short hair with the beard long; but it seems so to me. There are objections to most ways of confining the hair, as being unhealthful, besides that of destroying what should be the effect of its length. I like to see it flowing down the back either straight or in curls, but if this is impracticable, I prefer to see it cut, rather than habitually coiled up in a distasteful knot to get it out of the way. I have similar ideas in regard to the beard, but I do not mean that I like, in any case, to see manly beauty mutilated with a razor!

FAITH WAYNE.
Barre, Orleans Co., N. Y., 1864.

AT THE DOOR.

"Who is it knocks this stormy night?
Be very careful of the light!"
The good man said to his wife,
And the good wife went to the door
But never again in all his life
Will the good man see her more.
For he who knocked that night was death,
And the light went out with a little breath—
And the good man will miss his wife,
Till he, too, goes to the door—
When Death will carry him up to life,
To behold her face once more.

INALIENABLE RIGHTS.—Every woman has a right to be of any age she pleases, for if she were to state her real age no one would believe her. Every one has a right to wear a moustache who can. Every woman who makes puddings has a perfect right to believe that she can make a better pudding than any other woman in the world. Every man who carves has a decided right to think of himself by putting a few of the best bits aside. Every woman has a right to think her child the prettiest little baby in the world; and it would be the greatest folly to deny her this right, for she would be sure to take it. Every young lady has a right to faint when she pleases, if her lover is by her side to catch her.

Choice Miscellany.

THE BRIDGE OF CLOUD.

BY H. W. LONGFELLOW.

BURN, O evening hearth, and waken
Pleasant visions, as of old!
Though the house by winds be shaken,
Safe I keep the room of gold!

Ah, no longer wizard Fancy
Builds its castles in the air,
Luring me by necromancy
Up the never-ending stair!

But, instead, it builds me bridges
Over many a dark ravine,
Where beneath the gusty ridges
Cataracts dash and roar unseen.

And I cross them, little heeding
Blast of wind or torrent's roar,
As I follow the receding
Footsteps that have gone before.

Naught avails the imploring gesture,
Naught avails the cry of pain!
When I touch the flying vesture,
'Tis the gray robe of the rain.

Baffled I return, and leaning
O'er the parapets of cloud,
Watch the mist that intervening
Wraps the valley in its shroud.

And the sounds of life ascending,
Faintly, vaguely, meet the ear,
Murmur of bells and voices blending,
With the rush of waters near.

Well I know what there lies hidden,
Every tower and town and farm,
And again the land forbidden
Reassumes its vanquished charm.

Well I know the secret places,
And the nests in hedge and tree;
At what doors are friendly faces,
In what hearts a thought of me.

Through the mist and darkness sinking,
Blown by wind and beat by shower,
Down I fling the thought I'm thinking,
Down I toss this Alpine flower.

Written for Moore's Rural New-Yorker.

SOFT-SOAP.

I PRAY you, most gentle reader, you who in your daily ablutions manipulate the most highly perfumed and daintily colored bits of condensed alkali, let not the facial muscles that govern your delicate olfactory contract in disgust as you read the above compound title. You have no good reason to scornfully treat my subject. You use the *subject matter* every day. You know you do. It's my private opinion, never before publicly expressed, that soft-soap is more universally used throughout the world, the civilized part, at least, than any other article.

And soft-soap has its virtues. It greases the wheels of society, and causes it to roll on in smoothness. And more—its outward applications, like those of some patent nostrums, affect us internally; go to our heart and soften our feelings toward our fellow men and women generally; go to our head and lull to sleep any suspicious we may chance to entertain of depravity in human nature; and soothe our troubled spirits and reconcile us to ourselves and friends!

Of the first man (it couldn't have been a woman), who evinced a talent for the use of that of which I write, History, unfortunately, gives us no account. If the origin of the trite and poetical term, "He's licked the blarney stone," were only more clearly defined, it might throw light on the subject. There was, as a matter of course, some body to whom the term was first applied; O that we only knew who that somebody was! His memory deserves a monument; soap-stone should be its chief material!

The ways and circumstances in which soft-soap is applied are many and various. Editors, good-natured bodies that they are, are so frequent recipients of such applications that it seems to me their lives must in consequence roll on as smoothly as they could wish!

"I send you the enclosed lines, Mr. Editor," writes some ambitious scribbler and BYRON, *in prospecto*, "hoping they will be inserted in your most valuable and interesting paper."

Mr. Editor reads the "lines," likewise the note in which the soft-soap is so nicely done up in italics, knows it is soft-soap, yet rather likes the application; and the "lines" are inserted in his "valuable paper!"

We use soft-soap for two reasons:—First, to please ourselves; second, to please others. In the using, however, the terms are apparently transposed, and the desire to please others stands first. But it is only to please ourselves that this desire is manifested. I say this under the firm conviction that selfishness is the groundwork of human nature, and permeates clear through! Now I hope that no one, whose study of human nature may be greater or less than mine, and thus lead him to differ with me on this point, will take exceptions to my conviction as thus distinctly set forth. But if such an one should, I should immediately make my politest bow, and with my greatest suavity of manner reply:

"My dear sir, your exception does you honor. You look at human nature from the stand-point of your own large heart, in which selfishness has never existed; but in you the exception only proves the general rule. There are doubtless a few whole-souled natures who rejoice in the total abnegation of self, but, alas! so few are these (another polite bow to my exceptional friend), that I must yet contend that my conviction, as stated, is correct!"

Do you not see how much better calculated to win him over, is this stroke of policy and soft-soap than any amount of argumentation would be? Ah! soft-soap for an argument! At any rate, let it precede the first proposition, and blend its smoothness with the refutation! In

this way you conciliate your opponent, and prepare him to receive with good will your opinions. A public speaker who has the ability to do this, finds in it one of his greatest elements of success. A skillful application of soft-soap to an auditor, or the speaker who has preceded, will win them to himself, will open their hearts and smooth the jagged edges of prejudice, will be as oil on the troubled waves of unbelief; whereas a direct procedure to the point in question, or a furious charge on the opposition will operate reversely, and widen still more the breaches of difference!

CHARLES FOX, the rollicking, gaming CHAS. FOX—he who stood opposed to the powerful PITT, on the floor of the House of Commons—knew this well; and when he arose to commence one of those replies to his opponent that always carried his hearers with him, he invariably made such application, only then 'twas called "his art, his matchless art," and 'tis said to have died with him. But I think not. His wonderful powers of applying it may have ceased to exist, but not the "it" itself! You have seen, and so have I, many a speaker and seeker after Demosthenical fame arise with an elaborately prepared *extempore* speech in his pocket, and have heard him prelude it with

"Ladies and Gentlemen: I thank you for the unexpected honor I have of appearing before so intelligent and refined an assemblage, upon this august occasion!"

Now, you and I, my dear reader, with a few others, made up the "assemblage," and we rather liked to be addressed as "intelligent and refined;" of course we did! And we gave the speaker credit for great discrimination, and lauded his *extempore* effort in the use of all the large adjectives our knowledge of grammar afforded—*certainly!*

I must close with repeating, *soft-soap greases the wheels of society!* Whether some other lubricator would not be more profitable, is a debatable question; but, society won't use it. Society prefers soft-soap. To improve upon and poetize, the old version, society will "kiss the blarney stone!" GULIELMUM.
Penfield, N. Y. Dec., 1864.

PERSONAL GOSSIP.

"PERLEY," the Washington correspondent of the Boston Journal, in an article on the Supreme Court, relates the following anecdote of Henry Clay:—"Mr. Clay was Speaker of the House of Representatives when he was retained by the Governor of Kentucky to appear before the Supreme Court and maintain the rights of that State against the pretensions of Virginia, in a long contested suit growing out of what was termed the 'occupying laws.' When he rose, it was with some slight agitation of manner, but he soon recovered his wonted composure, and held his auditors in admiring attention, while he pronounced a most beautiful eulogium upon the character of the sons of Kentucky. The judges sat in their black robes of office, sedate and attentive. One of them, Judge Washington, (a nephew of the *Pater Patriæ*;) was an inveterate snuff-taker, and availed himself of a momentary pause in the argument, to indulge himself with the titillating restorative. Mr. Clay observing this, instead of proceeding, advanced gracefully to the bench with his thumb and finger extended, and helped himself from Judge Washington's box. As he applied the pinch, he observed, 'I perceive that your honor sticks to the Scotch,' and immediately resuming his stand, he proceeded in his argument without the least embarrassment. So extraordinary a step over the usual barrier which separates this Court and the barristers, excited not a little astonishment and admiration among the spectators, and it was afterwards aptly remarked by Judge Story, in relating the circumstance to a friend, that 'he did not believe there was a man in the United States who could have done that but Henry Clay.'"

—THE following story is told of the Archbishop (WHAT'ELY) of Dublin:

"The archbishop had a great fondness for parables in conversation, which were often rather homely ones, and for experiments. One day at a great set dinner at the lord lieutenant's, a question arose, how long a man could live with his head under water. The archbishop quitted the room, and presently returned with a great basin full of water, which he set on the table and plunged his head in before the whole company. Having held it there an enormous length of time, he drew it out, crying, 'There! none of you could have kept your heads in so long, but I know the method of it.' Another time, also, at a formal party of the Castle, he spoke of the great weight a man could support on the calf of his leg, bending it outwards. 'If your Grace of Cashel,' said he, 'will stand upon mine, as I stretch it out, I can bear your weight without the slightest difficulty.' But his Grace of Cashel would not have done so odd a thing in that company for millions."

—CHARLES DICKENS relates the following of Douglas Jerrold:—"Of his generosity I had a proof within these two or three years, which it saddens me to think of now. There had been an estrangement between us—not on any personal subject, and not involving any angry words—and a good many months had passed without my even seeing him in the street, when it fell out that we dined each with his own separate party, in the Stranger's Room, of the Club. Our chairs were almost back to back, and I took mine after he was seated and at dinner, (I am sorry to remember,) and did not look that way. Before we had sat so long, he openly wheeled his chair round, stretched out both his hands in an engaging manner, and said aloud, with a bright and loving face, that I can see as I write to you:—'Let us be friends again! A life's not long enough for this!'

Sabbath Musings.

Written for Moore's Rural New-Yorker
THE HAVEN

BY FRANCIS A. COREY.

O, LITTLE Barks, with sails unfur'd
That venture out into the world
Where storms arise, and wild winds blow—
With wreck and ruin ever near,
What is the port to which you steer,
And to what haven will you go?

O, loving Words, sent out at sea
To bring back Peace and Joy to me,
To gather Good, to disarm Hate,
Why do you not your kind aid lend,
And for the goal your white sails bend,
When I can only watch and wait?

O, cherished Hope, whose shining light
Has ever made my life so bright,
Heid back from ruin and despair,—
Wild wastes of waters stretch away,—
Fruition is the only bay,
Will you not safely anchor there?

O, earnest Faith, when will you rise
To light Doubt's ever dark'ning skies,
And point to perfect Trust and Love?
In every change, for woe or weal,
I sadly long at heart to feel
The only haven is Above.

Medina, Mich., 1864.

LOOKING FROM SELF TO CHRIST.

YOUNG Christians, and older ones, too, often fall into spiritual darkness by thinking of their own imperfections, rather than of Christ's infinite love and fullness. They see little that is good in themselves, and it drives them almost to despair. The only sure ground of hope or of strength lies in a clear view of the Saviour's infinite grace, and a childlike trust in him. Leigh Richmond, in one of his letters, gives some excellent advice:

"Your occasional doubts and fears arise from too much considering faith and repentance as the grounds, rather than as the evidence of salvation. The truth is, that a weak faith makes the soul as *secure*, though not so happy, as a strong one; and an imperfect repentance, as we deem it, may be sincere, and therefore a work of grace. Our salvation is not because we do so well, but because *He* whom we trust hath done all things well. The believer is never more happy nor secure than when, at the same moment, he beholds and feels his own vileness, and also his Saviour's excellence—

"I the chief of sinners am,
But Jesus died for me,"

is the burden of his song. You look at yourself too much, and the infinite price paid for you too little. For conviction, it is true, you must look to your own heart; but for comfort to your Saviour. Thus the wounded Israelites were to look only at the brazen serpent for recovery. The graces of the Spirit, such as love, patience, goodness, faith, etc., are good things for others to judge us by. But it is Christ as reclined on, believed in, rested upon, loved and followed, that will speak to ourselves. By looking unto him we shall grow holy; and the more holy we grow the more we shall mourn over sin, and be sensible how very short we come of what we yet desire to be. None are so holy as those who mourn they are not so. While our sanctification is still a gradual and imperfect work, our justification is perfect and complete; the former is wrought in us, the latter for us. Rely simply as a worthless sinner on the Saviour, and the latter is all your own, with its accompanying blessings of pardon, acceptance, adoption, and the non-imputation of sin to your charge. Hence will flow thankful obedience, devotedness of heart, patience in tribulation, and quiet waiting for the glory of God. Thus salvation is by faith alone, and thus saving faith works by love. Embrace these principles freely, fully, and impartially, and you will enjoy a true scriptural peace, assurance, and joy."

LOVE.

WOULD all Christians dwell on the virtues of their fellow Christians—would they talk of each other's excellencies and amiable traits and throw the veil of Christian charity over each other's little faults, how much more love would there be among the followers of Christ! How much more enjoyment among Christians! And how much more success would attend the preaching of the truth? The example of Christians would then convince the world of the reality of religion, and the unanimous exclamation of the world would be:—"See how these Christians love." Christians then would be one, and the world would know them to be followers of Christ. Then let us love one another, and be more anxious to see in each other something of the likeness of Christ, rather than notice and talk of each other's faults.—*Observer.*

THE BIBLE THE KEY OF THE HEART.—If I had a lock of very complicated construction and there was only one key that would unlock it, I should feel very sure that key was made by one who understood the construction of that lock. So when I find that, notwithstanding all the windings and mysteries of iniquity in the human heart, the Bible, and the Bible only, is adapted to it throughout, and is able to penetrate its most secret recesses, I am constrained to believe that the Bible was made by him who "alone knoweth the hearts of the children of men."—*Webster.*

A SMILE may be bright while the heart is sad—
The rainbow is beautiful in the air while beneath is the moaning of the sea.

Useful, Scientific, &c.

SOME INTERESTING PARAGRAPHS.

The Sponge Business.—The sponge business has become a prominent department of industry in the Bahama Islands. It is almost entirely the growth of the last twenty years, and nets annually about \$20,000. The sponge is fished and raked from the sandy bottom of the ocean, at the depth of twenty, forty, or sixty feet. It belongs to a very low order of animal life, organization hardly being detected. When first taken from the water it is black, and becomes exceedingly offensive from decomposition. It is so poisonous in this condition that it almost blisters the flesh it happens to touch. The first process is to bury it in the sand, where it remains for two or three weeks, in which time the gelatinous animal matter is absorbed and destroyed by the insects that swarm in the sand. After being cleansed, it is compressed and packed in bales like cotton. The sponge has been applied to a variety of new purposes, and within the past few years has quadrupled in value.

Poisoning by Buttercups.—An English paper says:—An inquest was recently held at the Bull Hotel, Dartford, before Mr. C. J. Carttar, coroner, on the body of a child named Sarah Elizabeth Heron, aged six years. It appeared by the evidence of the mother and father of the child, that some time before the death, the deceased had complained of feeling very unwell, and in great pain about the body and legs. The mother afterwards discovered that the deceased had been eating Buttercups from a field close by, and sent for a powder from a chemist; but as the deceased vomited a great deal, and presented every appearance of having been poisoned, the parish surgeon was sent for, but that gentleman did not arrive at the house till the child was dead. A *post mortem* examination had been made, which proved the deceased had been poisoned by eating Buttercups; and the jury returned a verdict to that effect.

Extracting Grape Juice.—A correspondent of the London Chemical News states that a German has devised a novel means of extracting juice from grapes. Instead of pressing them in the ordinary manner, he places them in a drum provided with a suitable strainer, and revolving at a rate of from 1,000 to 1,500 revolutions per minute. It is said the following advantages result from this plan:—1. The time required for the operation is greatly lessened, the whole of the must from one cwt. of grapes being obtained in five minutes. 2. The quantity of juice is increased by five or six per cent. 3. "Stalking" is rendered unnecessary; and 4, the agitated must is so mixed with air that fermentation takes place with great rapidity.

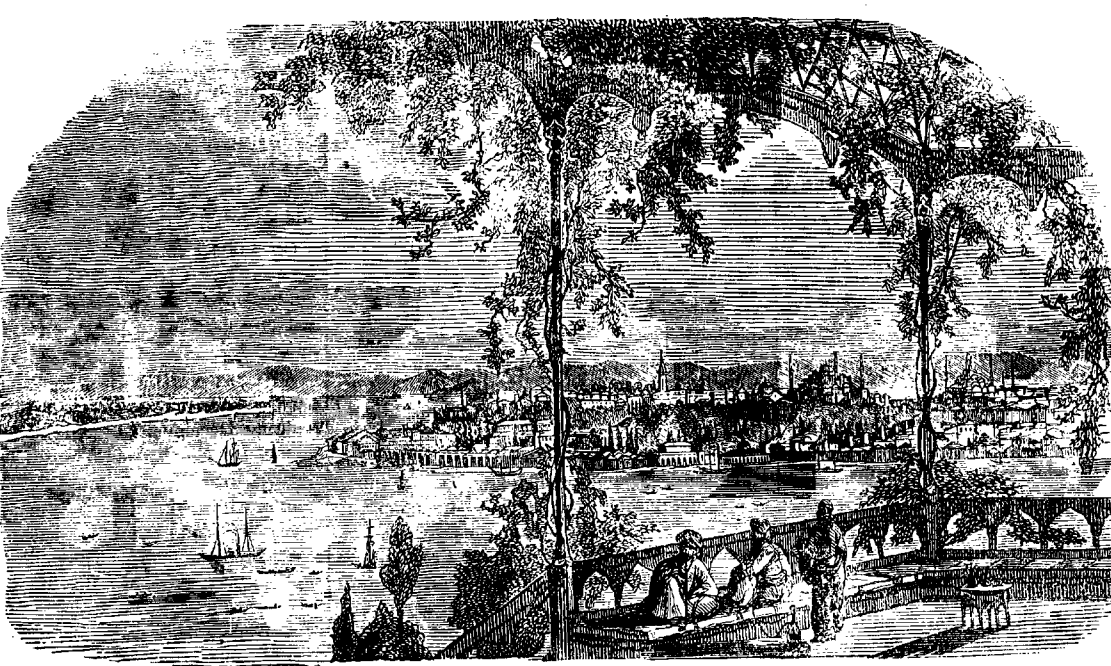
Coloring Gas Light.—An ingenious Englishman was lately permitted to try some experiments at the gas works at Malines, in Belgium, the most successful of which was the sudden appearance throughout the city of a beautiful clear red light, which threw around rays of the most brilliant description. It is said that by the addition to the gasometer of some chemical salts, an increase of light and change of color can be instantaneously produced.

Matches in San Francisco.—They manufacture matches in San Francisco which can be trodden upon or rolled under foot without igniting, and which, after having been manufactured a month, may be immersed in water for ten or fifteen minutes, and when taken out will not only ignite but hold a flame. The wood used is Port Orford cedar. They sell at wholesale for \$1.70 per gross.

The Arab Horse-shoe.—The Arab horse-shoe is a thin plate of iron covering the whole hoof; it is far lighter and gives more protection, but requires to be removed oftener than ours.

ADULTERATION OF SILK FABRICS.

What is Jute? is a question often asked by the general reader. This article, well known to those engaged in the East India trade, played an important part in the recent great fire in London. It has been demonstrated that it is a rather unsafe article to stow away on account of its ignition and tendency to spontaneous combustion. It is also unsafe in another particular, for it is the great adulterator of silk. Jute is the fiber of a species of hemp (botanically speaking, the *corchorus cap sulcatus*) which is grown in the East Indies, chiefly in Bengal. The same class of men who put shoddy into cloth, log-wood into a villainous compound, and then call it port wine, adulterate silk with jute. It has a lustrous, silky appearance, and the fraud is not easily detected. A recent English writer in the *Technologist* says that, thanks to jute, there is scarcely a piece of sound genuine silk woven in the country, and the consequence is, that the so-called silk fabrics, instead of lasting from generation to generation—as they did in the times of our grandmothers and great-grandmothers—barely last the brief period of the latest new fashion. The reason of this is evident—for in preparing this fiber for the market, it is necessary to cause it to almost putrefy, in order to develop the fine silky character so much valued in the jute intended for export. In India the cloth made from the fiber is much stronger and more durable, because they do not take much care in steeping it for home consumption. In Ure's "Philosophy of Manufacture," (newest edition) a writer says of jute "that it is mixed with the cotton warps of cheap broadcloths, and also with silk, and from its luster, can scarcely be detected." Why cannot jute be turned to more honorable and useful purposes than adulteration? Dr. Forbes Watson says that its "production admits of unlimited extension, and who



VIEW OF CONSTANTINOPLE.

THIS city, a view of which we give the RURAL reader, is situated on the southwestern entrance of the Bosphorus, upon a triangular peninsula formed by the Golden Horn, (its harbor,) an inlet of the sea, and the sea of Marmora. Its ancient name was Byzantium, and has been a city of note for nearly two thousand years. It was destroyed by an earthquake A. D., 413. Its size and population when under the rule of the Byzantine Emperors may be estimated from the fact that once in the 8th Century 300,000 of its inhabitants fell victims to a pestilence.

It is now the seat of government of the Turkish Empire, and the residence of the Greek and Armenian patriarchs. Its population is believed

to be near 1,000,000—some think 800,000 a large enough estimate. Its harbor is capable of containing 1,200 ships at once, and is thronged by vessels of all nations. The streets are very irregular, narrow, crooked, dirty; houses dilapidated and the atmosphere filled with offensive odors. The streets are not named, are badly paved, are not lighted at night, and are thronged with thousands of dogs. The houses are not numbered and are mostly of wood. Fires are frequent and of course disastrous. There are few public squares. It has fine market halls—large fire-proof buildings, lighted from above, in which hundreds of tradesmen and shop-keepers retail their wares. Some of these market

places inclose several covered streets. There are open markets for the sale of horses, cattle, fish, &c. There is an old clothes market which is called Bit Bazaar, or lice market. Avret Bazaar is set apart for the sale of female slaves. It has many public buildings, mosques, &c., which it would be interesting to describe had we space. Among its charitable institutions are 101 imarets, or soup houses, in which 30,000 persons are fed daily. In short, Constantinople is a very interesting city, in which there is abundant chance for study—the center of a large commerce and much wealth. Its local industry, however, is unimportant, but little attention being paid to manufactures.

knows but the great paper rag and the cotton question may be somewhat solved by jute?"—*Journal of Commerce.*

ICE OVER THE CONTINENT

PROF. AGASSIZ, in the *Atlantic Monthly*, comes to the conclusion that the Continent of North America was at one time covered with ice a mile in thickness. The proof is that the slopes of the Alleghany range of mountains are glacier-worn on the very top, except a few points which were above the level of the icy mass. Mount Washington, for instance, is over six thousand feet high, and the rough, unpolished surface of its summits, covered with loose fragments, just below the level at which glacier-marks come to an end, tell us that it lifted its head alone above the desolate waste of ice and snow. In this region, then, the thickness of the sheet cannot have been much less than six thousand feet, and this is in keeping with the same kind of evidence in other parts of the country; for, wherever the mountains are below six thousand feet the ice seems to have passed directly over them, while the few peaks rising on the heights are left untouched. The glacier, he argues, was God's great plow, and when the ice vanished from the face of the land it left it prepared for the hand of the husbandman. The hard surface of the rocks was ground to powder, the elements of the soil were mingled in fair proportions, granite was carried into the lime regions, lime was mingled with the more arid and unproductive districts, and a soil was prepared fit for the agricultural uses of man. There are evidences all over the polar regions to show that at one period the heat of the tropics extended all over the globe. The ice period is supposed to be long subsequent to this, and next to last before the advent of this earth.

CANDY AS A DESSERT.

PURE sugars and candies do not injure the teeth, except indirectly, by their injudicious use, in exciting acidity of stomach or dyspepsia, as will any other kind of food, or drink, or beverage, if extravagantly used. At seasons of the year when fruit and berries may not be ripe, fresh and perfect, as desserts, pure sugars and candies may be used as such in their stead to great advantage, because they are healthful, being warming, nutritious and agreeable; hence, as a table article, they are very valuable, while the almost universal love of them shows that they were intended to be eaten. If a child is not allowed to eat anything containing sugar it will sicken and die in a very short time. Children need the carbon—the fuel contained in sugar—to keep them warm: without it, they would perish from cold; hence the love of sweet things is an instinct, implanted by the kind and wise Maker of us all for the child's preservation. There are a parcel of stupid creatures in the world whose sole stock in trade of brains and logic amounts to this, that "whatsoever is good is unhealthy." It is not advised that children should be allowed to eat sugar and candy whenever they want it; but that as a dessert, after each regular meal, the use of pure sugars and candies would benefit, and not injure.—*Hall's Journal of Health.*

MASON & HAMLIN'S CABINET ORGANS.—Having taken some pains to satisfy ourselves respecting the merits of these new instruments, we are able to speak very confidently in regard to them, and to recommend them heartily to our readers. We have not found any difference in the opinions entertained of them by musicians; all value them highly, and all agree that their superiority to all other instruments of the class, American or foreign, is indisputable.—*New York Examiner.*

Various Topics.

TESTIMONY OF RICHARD COBDEN.

I HAVE traveled in most civilized countries, and I can say that the mass of the people in England don't compare favorably with the mass of the people in other countries as I should wish. I find in other countries a greater number of people with property than there are in England. I don't know a Protestant country in the world where the mass of the people are so illiterate as the mass of the people in England. These are not bad tests of the condition of the people. It is no use talking of your army or your navy, of your exports or imports; it is no use telling me that a small portion of the people are exceedingly well off. I want to bring the test to a comparison of the majority of the people of this country against the majority of any other country. I say it, with some knowledge of foreign countries, that we don't compare favorably in that way. The English peasantry has not a parallel on the face of the earth. I know no other peasantry but that of England, which is entirely divorced from the land. There is no other country in the world where you will not find men holding the plow and turning up the furrow of their own freehold. You will not find that in England. I don't want any revolution or agrarian outrages to change this. But I find that wherever I go the condition of the people is apt generally to be pretty much in accordance with the power they have to take care of themselves. If you have a country where the people have no political power, and another country where they have, they will be treated with more consideration, will have greater advantages, will be better educated, and will have a better chance of obtaining property in the latter case than in a country where they have no chance of having the political franchise.

SILK GOODS MADE IN AMERICA.

THE following is a list of the articles manufactured of silk in America at the present time: Tram and organzine, sewing silks and machine twists, embroidery and purse silks, trimmings, cords and tassels, fringes and gimps, ladies' hairnets, neck-ties, beltings, upholstery goods, gauzes, foulards, sarzentes, heavy dress and mantilla sashes, carriage trimmings and mixed goods in great variety. The duty on thrown silk is thirty-five per cent., with ten per cent. added on all that comes from beyond the Cape of Good Hope. This includes most that comes to this country—Italian silks being little imported—and China, Japan and Bengal furnishing nearly all that is manufactured here. Raw silk, which has not been thrown, is free. The present tariff, with the high price of gold and rates of exchange, affords protection to the silk manufacture in this country; and even should a change come in these respects, the business once established, as it is fast becoming, will bid defiance to foreign competition. The annual consumption of silk manufactured goods in this country, many years past, has been very large, and constantly on the increase. During the twenty years previous to 1860, the imports of silk amounted to \$370,000,000. During the two previous years they amounted to \$40,000,000—equal to one-third of all the dry goods imported. The revenue during the twenty years previous to 1860, on silk goods, amounted to \$90,000,000. The wealth to be gained from so large a manufacture would add immensely to the resources of our nation. In 1860 the annual production of manufactured silk in this country was estimated at \$2,000,000. It must have greatly increased by this time.—*New York Post.*

GARMENTS OF MOURNING.

"PUTTING on black" as a sign of mourning, was an essentially heathen custom, indicating the horror of death, and that all beyond the grave was a blank. Mrs. Ware, in her very useful little book, "Death and Life," has some excellent remarks upon these customs:—"The early Christians recognized the new aspect which the knowledge of immortality gave to the death of the body; and they soon ceased to use the signs of mourning for the dead, that till then had been universal. They felt that it was wrong to mourn for the dead; and their epitaphs in the Roman catacombs still testify to the peaceful trust and the hopeful assurance that animated the minds of those who there deposited the mortal remains, often sealed with the blood of martyrdom of those they held most dear. Among the thousands of inscriptions still to be read there, there is no allusion to be found to the grief of those who were left to perform the last offices to their friends. No inconsolable relatives immortalized their tears on those walls. The simplicity of a childlike faith that to die here was to live in the mansions of the all-loving Father, seems to have been the abounding source whence flowed the countless phrases that speak of death as always a good rather than an evil. The bad Latin in which many of the inscriptions are couched, proves that a large proportion of the dead were of the lower and little educated classes; but all ranks seem to have been animated by the same spirit. Selfish grief finds no expression there; and the historians tell us that all signs of mourning in dress were deemed unfitting in those who believed in the Christian immortality."

A PLAN TO PROLONG LIFE.

M. ROBIN, an eminent French chemist, in a memoir recently presented to the French Academy, expresses a belief that the human life may be greatly prolonged, and enters into an argument to show that his opinion is based upon sound reasoning. He gives the result of his personal observations on this subject, and proposes to demonstrate the truthfulness of his position by actual experiments upon animals whose lives are of short duration. His argument is, that the mineral matter, which constitutes an ingredient in most of our food, after the combustion, is in our systems to incrust and stiffen the different parts of the body and to render imperfect many of the vital processes. He compares human beings to furnaces which are always kindled; life exists only in combustion, but the combustion which occurs in our bodies, like that which takes place in our chimneys, leaves a detritus or residuum which is fatal to life. To remove this, he would administer lactic acid with ordinary food. This acid is known to possess the power of removing or dissolving the incrustations which form on the arteries, cartilages and valves of the heart. As buttermilk abounds in this acid, and is, moreover, an agreeable kind of food, its habitual use, it is urged, will free the system from these causes, which inevitably cause death between the seventy-fifth and one hundredth year. CURE FOR A FELON.—As soon as the part begins to swell, get the tincture of lobelia and wrap the part affected with cloth thoroughly saturated with the tincture, and the felon is dead. An old physician says he has known this to cure in scores of cases, and it never fails if applied in season. LAUGHTER and tears are meant to turn the wheels of the same machinery of sensibility; one is the wind-power and the other water-power.

Reading for the Young.

EVENING PRAYER.

ERE in my bed my limbs I lay,
God grant me grace my prayer to say!
O God, preserve my mother dear
In health and strength for many a year!
And O, preserve my father too,
And may I pay him reverence due;
And may my best thoughts employ
To be my parents' hope and joy!
My sisters and my brothers both,
From evil guard, and save from sloth;
And may we always love each other,
Our friends, our father, and our mother;
And still, O Lord, to me impart
A contrite, pure, and grateful heart,
That after my last sleep I may
Awake to Thy eternal day! Amen.

"I HAVN'T A MOTHER LIKE THE REST."

THE weather had been unusually mild, for two or three days before Christmas, so that the ice of the big pond was rather rotten; but daring Harry thought he could brave it; it would be a pity to spoil the fun now, and so many admiring eyes fixed upon him, too! He made a bold dash—his little figure, upright and graceful, was balanced upon the ice. Then there was a crash! the dangerous cake gave way; and with a loud cry, Harry fell amid the rush of ice and water. The group at the window seemed for a moment paralyzed with horror. Then there was a scattering for the pond, and a screaming and crying from one and all. "He's under the water—father! father! Harry's going under the ice!" Every particle of color had gone from Farmer May's face; he trembled in every limb, and threw up his hands wildly. His strength seemed to have ebbed away in the tide of grief. "O help me!" he cried. "My boy—my boy! and I can't swim!" "But I can!" shouted a voice, brave and clear as an angel's almost; "I can swim, and I'll save him!" and dashing past weeping Mother May, Joseph [Craig plunged headlong into the freezing water, swimming for dear life. How they watched him, breathless and excited, their hearts hanging by a thread as it were! How they shuddered when they saw him grasp once, twice, at a dark object under the water, and then rise, his face gashed and bleeding from contact with the ugly ice corners. He was some way out now, and made a third dive; then there was a faint hurrah, and, breasting the ice, he just managed to swim to the bank, with one arm holding up poor Harry. "My child! my boy!—thank God!" cried the happy parent, folding him in his arms. They bore him to the roaring fire in the sitting-room, and rubbed him until he opened his eyes and smiled. Very soon he was able to sit up, and laugh and talk naturally. And where was Joseph all this time? Sitting on the kitchen floor, squeezing his wet clothes and rubbing the great painful gashes in his arms and face, from which the blood was still streaming. "Joseph!" He listened; it was Farmer May's voice, unusually soft and tender. The poor apprentice lad shook like a leaf; before he was aware a strong arm came round behind him, lifting him from the floor. He found himself, as if by magic, sitting beside Harry, and Harry's bright head resting on his bosom, with great tears rolling down the grateful boy's cheeks. "If there's anything you wish for now, Joseph," said the farmer, huskily—"anything you'd like to have, just name it, my boy. You have saved us many a year of sorrow, and given us cause to remember this Christmas before all others. Come, speak out, my boy." How could he speak, when he felt so happy? Twice he tried to gulp down the sobs rising in his throat, sobs of joy they were. "Only be kind to me, sir," he gasped out at length; "only drop a kind word now and then, for I haven't any mother like the rest." How was it now with Farmer May? He felt all at once what great lack there had been in his otherwise kindly heart. It quite broke him down, that appeal to his better nature; so he leaned on Mother May's shoulder, and sobbed aloud. Joseph sat as if in a dream; his beautiful Christmas had come at last, no more hunger and thirsting of spirit now. How the joyous red sparks of fire light ran up the white wall, the whole room shining! Harry squeezing him tightly with one arm, and Tiny, her cheeks flushed with crying, thrusting her pretty doll into his lap, whispering, "There, there! keep it, Joseph. I don't want it, indeed, and double-deed, I don't, and then running away in the corner, her face turned (to the wall, lest by looking back she might repent the immense sacrifice. Well—well, tears cannot always last, and very soon the May family were bright and smiling again, Joseph the happiest of all. And when the Christmas dinner was set on, and all the friends were gathered about it, they made a place for Joe among the children; and Mother May could not hear his plate enough with the good things; and the poor lad felt as if he were more ready to cry than to laugh, at all the kindly words which every one had for him. Oh, what a blessing there is often in a few kind words. THE true test of the purity of our feeling is whether we are rejoiced to see another receive greater approbation than ourselves for a better thing than ours. LET us be patient to live. Not that we should not have aspirations; but, till the flying time comes, let us brood contentedly upon our nests.

Rural New-Yorker.

NEWS DEPARTMENT.
ROCHESTER, N. Y., DECEMBER 17, 1864.

The Army in Virginia.

A CORRESPONDENT writing from the headquarters of the Army of the Potomac on the 6th inst., says that yesterday at daylight the 5th corps, with the 3d division of the 2d corps and two divisions of Gregg's cavalry, started south. They were heard from yesterday, and had crossed the Nottoway, on the Jerusalem road, without meeting opposition of any consequence. They crossed on pontoons which they took up after crossing.

Deserters state that Mahone's division was sent out to meet our advance corps, but as no firing has been heard in that direction it is not believed that any engagement has taken place.

DEC. 9.—A reconnoitering force went out on the left this P. M., striking the rebel pickets on the Vaughn road, driving them over two miles, where they had breastworks erected, and where they made a stand.

Skirmishing continued some time, when the object of the movement having been fully accomplished, the expedition returned.

Our loss was seven wounded; that of the enemy not known.

Some of those who accompanied this party report that heavy firing was heard in the direction of Stony Creek, which indicates that fighting was going on between Gen. Warren and the enemy.

Reports are current that the evacuation of Petersburg by the rebels may be looked for at an early day.

The *Herald's* Army of the Potomac correspondent of the 9th, says that on Wednesday night, owing to the annoyance by rebels firing upon working parties on the Dutch Gap Canal, portions of three regiments of colored infantry, and a portion of Martin's 5th regular artillery, under Gen. B. C. Ludlow, crossed to the north side of the James, drove back the rebels and effected a lodgement at the upper terminus of the canal, where they entrenched themselves, thus protecting the laborers on the canal. Rebel batteries subsequently opened upon the position, but did no harm.

A dispatch from the army before Petersburg dated the 7th inst., says this has been rather a calm day along the lines in front of Petersburg. Some little firing was indulged in on the right of the line, but the artillery on both sides was very quiet.

Considerable activity prevailed on the lines north of the James river to-day, but the rain storm which set in early this morning seems to have put a stop to whatever changes, if any, were intended. Firing was kept up at Dutch Gap all day as usual.

The *Tribune's* Washington special of Dec. 10, says a few days ago Gen. Stevenson, commanding the post of Harper's Ferry, sent out a scouting party of thirty men in the direction of Waterford, Loudon county, to watch Mosby, who was reported by citizens to be preparing for a raid into Maryland. At Waterford our cavalry struck the head of Mosby's force and a skirmish immediately ensued, in which we lost seven men killed, wounded and captured. The rebels, who outnumbered us three to one, lost equally as many, if not more.

Among their killed was Capt. Montjoy, one of Mosby's ablest officers. At Leesburg, on their return, the party gobbled up a member of the rebel Gen. Gordon's staff who was visiting a lady.

Department of the South.

The Savannah *Republican* of December 1st, says it mentioned in a previous issue that a force of Federals had landed in Broad River and were advancing on the railroad in the direction of Grahamsville.

During the night the Confederates had transported an effective force to that point, which, uniting with that already on the ground, marched forward under command of General Gustavus Smith, of the Ga. State troops, to meet them.

The *Republican* says the Federal troops numbered five thousand men with 16 pieces of artillery.

Smith was attacked at a place called Honey Hill, three miles from Grahamsville.

The Confederates had only 1,400 muskets and seven pieces of artillery. The fight lasted till dark. "We," the paper says, "repulsed every attack, and finally drove the enemy's right and center, but the left stood unmoved at the close of the action.

The rebels received re-enforcements, but notwithstanding their boasting, admit it was a drawn battle.

"Last night, the 30th," the *Republican* says "seven or eight transports loaded with troops were going up Broad River, which gives assurance that the fight will be renewed to-day."

Department of the Gulf.

A LETTER from New Orleans, 26th, via Mississippi river, says Gen. Canby is rapidly recovering from his severe wound, and is now able to attend to his official business daily.

Gen. Ullman is now in chief command of all the forces at Morganzia.

Min's celebrated 2d Mass. Battery is now stationed at Morganzia.

On the 25th ult., Acting Lieut. Thatcher, commanding the gunboat *Gazelle*, was murdered by rebels, while ashore on an island below the mouth of the Red River, and his body terribly mangled. The Mississippi River has risen 18 feet at Morganzia in one week.

AFFAIRS AT WASHINGTON.

THE President's Message was sent to both Houses of Congress at one o'clock P. M., on the second day (the 7th inst.) of the session. Like all similar State Papers, the Message does not meet the approval of both political parties either in or out of Congress. While a portion of our politicians regard President LINCOLN'S policy best calculated to bring back the balmy days which characterized our happy country previous to the winter of 1860-61, another portion—equally patriotic—believe exactly the reverse,—that the country will be plunged into bankruptcy and irretrievable ruin,—that the fates of Ancient Rome and Greece are but the prototypes of the downfall of our Republic,—that satyrs, jackals and other doleful creatures will make both day and night hideous among the debris of a once mighty but overthrown and defunct political structure. We give only the four closing paragraphs of the Message, which foreshadows, as all will see, the administrative policy of the President, in regard to the great question now agitating the country:

"In presenting the abandonment of armed resistance to the national authority on the part of the insurgents as the only indispensable condition to ending the war on the part of the Government, I retract nothing heretofore said as to Slavery."

"I repeat the declaration made a year ago, that while I remain in my present position I shall not attempt to retract or modify my Emancipation Proclamation, nor shall I return to slavery any person who is free by the terms of that Proclamation, or by any of the acts of Congress."

"If the people should, by whatever mode or means, make it an Executive duty to re-enslave such persons, another and not I, must be their instrument to perform it."

"In stating a single condition of peace I mean simply to say that the war will cease on the part of the Government whenever it shall have ceased on the part of those who began it."

The Secretary of the Treasury reports the cash receipts into the Treasury during the last fiscal year (to the 30th of June) at \$84,076,646.77; disbursements, \$86,234,087.86, which leaves a cash balance of \$18,842,558.71. The public debt on the 1st of July last is reported at \$1,740,690,489.49. The resources for the coming year (to June 30, 1865), the Secretary estimates at \$783,354,947. It is calculated that the debt will be increased, should the war continue, \$500,000,000 more.

The Secretary of the Navy's report shows that the Navy, on the first day of the present month, consisted of 671 vessels, having a tonnage of 510,392, and carrying 4,610 guns. This is an increase of 83 vessels and 167 guns since December, 1863.

The officers and men now on duty number 51,000—officers 6,000, men 45,000. There are six squadrons on duty, viz: the West Gulf, Admiral Farragut; East Gulf, Commodore Stribling; South Atlantic, Admiral Dahlgren; North Atlantic, Admiral Porter; Mississippi, Admiral Lee; and Pacific, Admiral Pearson, besides the Potomac Flotilla, Commodore Parker.

The West India Squadron, as an organization, has been discontinued.

The consumption of coal the past year in the Navy has been 500,000 tons.

The blockade extends along a coast line of 3,549 miles—a greater extent than the whole coast of Europe, from Cape Trafalgar to North Cape.

The Iron-clad Fleet has been increased to seventy-one vessels. They carry 375 guns, all of heavy metal.

The number of prizes captured during the year was 324. Eighty-eight of these vessels were steamers.

The gross proceeds from condemned prizes was \$14,393,250, and the expense \$1,237,153. The balance of \$13,156,097 was divided equally between the captors, as prize money, and the Government, as a naval pension fund.

There are 1,609 persons on the naval pension roll, and they received \$159,659 during the past year.

The pension fund on the 1st of January next will amount to \$7,000,000, yielding an annual income of \$420,000, sufficient for the entire pension roll.

The Navy Department has cost \$230,647,261 in four years. Of this aggregate \$85,733,262 were expended last year.

The available resources for the fiscal year ending June 30th, 1865, are \$139,289,059. The balance on hand at the beginning of the present year was \$30,032,244.

Secretary Welles says the blockade of the port of Wilmington is more difficult than any other on the coast of the United States; that the Navy is ready to attack Wilmington as soon as there is a land force to co-operate.

The withdrawal of a large part of our land forces from the islands in Charleston harbor had necessarily put a stop to serious demonstrations against Charleston, and thrown upon the iron-clad fleet the burden of insuring the safety of the coast and retaining the harbor. Rear Admiral Dahlgren has kept his vessels where Admiral Dupont and others said they could not be kept, for the past seventeen months.

He refers to the destruction of the pirate Alabama at length; to the capture of the forts near Mobile; the vessels building; the Navy Yards; the enlistments; the honors, and apparently everything else relating to the Navy which is necessary for the guidance of Congress.

The Secretary of the Interior reports that 4,221,342 acres have been disposed of from the 30th of June, 1863 to September 30th, 1864. The cash receipts for the sales of public lands, including homestead and location fees, were \$1,019,446. A large part of the land granted by the Government was to holders of military warrants, for railroads, to persons acquiring farms under the homestead law, and to those holding "agricultural script." The quantity of public lands surveyed, but not disposed of,

on the 30th of September last, Secretary Usher reports to be 133,517,587 acres.

The mining interests are reported as very encouraging. A moderate tax is recommended to be imposed upon miners and the products of the mines. It is considered advisable that land be granted to secure the construction of roads to and in some mining districts now almost inaccessible.

The Union Pacific Railroad Company, since the adjournment of the last session of Congress, has expended more than half a million of dollars upon the main line of the road from Omaha, westward. One hundred miles have been permanently located, and forty miles are in process of location. The branch road in Kansas is built forty miles. Work is suspended on account of difficulties which, it is hoped, Congress will remove.

The Indians during the past few months have given the Department much trouble. A different policy, in some respects, is recommended.

There are 51,135 pensioners on the rolls. Of these 5 are revolutionary soldiers; 1,418 widows of revolutionary soldiers; 22,767 army pensioners; 25,433 orphans and mothers of army pensioners, and 1,605 sailors. The pensions last year amounted to \$4,695,376, and 1,812 bounty land warrants, representing 286,960 acres of land. Of the whole amount expended for pensions last year, \$3,500,000 were granted on account of disability or death resulting from the service in the war of the rebellion.

It is estimated that over seven millions of dollars will be necessary to meet the claims accruing under the pension laws during the current fiscal year.

The inventive genius of the country is stimulated rather than depressed by the war. Last year 6,740 applications were made for new patents; 989 caveats were filed; 29 applications for extension were received; 4,843 patents were issued, (including re-issues,) and 40 extensions granted. The finances of the patent office are in a prosperous condition. Receipts to Sept. 30, amounted to \$268,571; expenditures \$212,453.

The volume on population of the last census has been printed and distributed, and that on agriculture is nearly ready for distribution.

The Post-master General reports the revenues for the fiscal year ending June 30, 1864, at \$12,438,253; the expenditures during the same period, \$12,644,786. During the past year stamps to the value of \$10,574,329 have been issued.

On the 30th of June there were in the loyal States and Territories 6,083 mail routes in operation with a length of 139,173 miles. Total cost of mail transportation, \$6,366,222.

There were, June 30th, 28,878 post-offices in the United States, including 8,902 in the disloyal portion of the country. The aggregate number includes the suspended offices. During the year 619 post-offices have been established, 788 discontinued, and 211 changes of names and sites; 4,713 post-masters have been appointed.

The number of dead letters received and examined during the year was 3,508,825.

Hon. SALMON P. CHASE of Ohio, has been appointed Chief Justice of the United States vice ROGER B. TANEY, deceased. The President sent to the Senate the name of Judge CHASE for appointment on the 6th. The Senate immediately confirmed the nomination.

THE ELECTORAL COLLEGE OF NEW YORK.

THE Electors of President and Vice President of the United States assembled in the Senate Chamber at Albany, on Tuesday, the 6th inst., at 4 o'clock P. M. The Secretary of State called the College to order. The roll of members was then called, and the whole number (33) were found to be present. The usual oath of office was administered, and on motion of Hon. PRESTON KING, HORACE GREELEY of New York city, was elected President. WILLIAM BRISTOL of Wyoming county, and HIRAM HORTON of Franklin county, were chosen Secretaries. The College being duly organized, it adjourned till the next day (the 7th) at ten o'clock.

On re-assembling, pursuant to adjournment, and prayer being offered by Rev. Mr. WILLIAMS of St. Peter's, the President announced that the College was now prepared to proceed with business. Messrs. PELTON of New York, and STREBENS of Monroe, were appointed Tellers. The roll was then called, and all the Electors answered to their names.

The members then proceeded to ballot for President of the United States—each Elector depositing his vote as his name was called.

The Tellers announced, as the result of the ballot, that ABRAHAM LINCOLN of Illinois, had received thirty-three votes.

A vote was then taken for Vice President of the United States. The Tellers reported the result to be thirty-three votes for ANDREW JOHNSON of Tennessee.

JAMES TERWILLIGER of Syracuse, was appointed Messenger to convey the result of the ballot to the President of the United States Senate, Washington, and S. M. BRADLEY to convey the same to the Judge of the Northern District of New York. A Committee was also appointed to deposit one copy of the result in the Post-office in Albany, directed to the President of the United States Senate. Each member of the College then affixed his name to three certified copies of the result, as the law directs, the certificates placed in envelopes and sealed by the President and delivered to the Messengers and the Committee. The certificate placed in the hands of the Committee was immediately deposited by them in the Post-office. They received a receipt from the Post-master for the document, and produced the same to the College, which soon after adjourned sine die.

THE WEST.—But little has transpired "Out West" of a military character, the past week.

NEWS PARAGRAPHS.

ATTORNEY GEN. SPEED has been appointed only for the unexpired portion of Mr. Bate's term, until the fourth of March next. He is in politics an Old Whig.

THE Stars and Stripes have lately been planted on Mount Baily, Nevada. The summit of Mount Baily is nine thousand four hundred and seventy-eight feet above the level of the sea.

ON the 1st inst., a new side-wheel steamer was sunk in Charleston harbor by one of our gunboats, while attempting to run the blockade. All on board were taken, except the captain and pilot.

A GREAT Northwestern Fair, for the relief of the freed colored people of the South, opens at Chicago December 20. All the leading clergymen of the Northwestern States join in the appeal for it.

THE will of the King of Wartemburg (lately deceased,) contained only seven short paragraphs. Some men who have but an acre to bequeath, make more of a fuss than this one who left a kingdom.

ANOTHER draft was made in Washington on the 7th, to fill the quota of troops from the District of Columbia. Among the names drawn was that of S. P. HANSCOM, editor of the National Republic.

TWO hundred and fifty-seven acres of land, in a certain portion of West Virginia, were worth two years ago \$267. Two weeks ago, a million and a quarter of dollars were paid for the same land. "Struck it."

ELIZABETH WASHINGTON, a great-grand niece of the immortal Washington, died at the National Capital a day or two since. Had she lived a few days longer, she would have completed her ninety-second year.

AT the Corlies-steam-engine company's works, Providence, on Saturday, the largest quantity of molten iron ever used at one casting in New England—34 tons—was moulded into a hundred-inch cylinder for the works of a gunboat.

EZRA CHAPPELL of New London, long known for his philanthropy, commenced on the 5th to supply the poor of that place with 3,000 loaves of bread per month. He is now 89 years old, and each year increases his Christian benevolence.

A LOT of camels were sold at auction last month in Virginia City, Nevada, for prices ranging from \$100 to \$200 in gold per head. The camels make excellent pack animals and cost next to nothing to feed them in that part of the country, filled as it is with the sage brush.

A LONDON letter in the New York *Tribune* says it is broadly reported there in financial and political circles that half the rebel debt is held in England, and if it is not paid eventually, half of the British money-bags will collapse. This is the secret of John Bull's adherence to the Confederacy.

GEN. THOMAS FRANCIS MEAGHER has reported for duty to Gen. Steadman, at Chattanooga, and the *Gazette* of that place says he has been assigned to the command of a provisional division, composed of troops from the various corps, who, from whatever cause, did not accompany General Sherman on his campaign.

KOSSUTH has three nephews in the Union army—Colonel L. Zulavsky, who, when General Asboth was disabled in the late engagement at Marianna, Florida, took the command and brought the action to a successful close; Maj. A. Rutising, commanding the First Florida cavalry, and Lieut. E. Zulavsky, in his brother's regiment.

GEN. SHERMAN'S father-in-law, the Hon. Thomas Ewing, expresses great confidence that "Cums will come out all right." This is the family appellation, abbreviation from his middle name Tecumseh. The General, by the way, was married in Washington, when his father-in-law was Secretary of the Interior, he then being a Captain in the regular army.

GENERAL SHERMAN is described by a Chaplain as a man with a gaunt look—about as if he got hungry when a boy and never got over it. A nervous man, never quiet, pulling his whiskers or buttoning his coat, or twisting a string, or rubbing a finger—never quiet, but with a kind of look in his face that reminds one of a panther, if he gets angry; fiery, keen, powerful and a genius.

The rebel prints are howling loudly over the "devastations" of Sherman. They admit that he is sweeping everything before him; admitting that, they admit everything. The fact that he cuts a wide and clear swath, proves that he is taking things leisurely, and is confident of coming out all right. If he were hard pressed, he would not be likely to stop long on his way to destroy barns and cotton-gins.

GOV. BROWN, of Georgia, is reported to have released all the convicts from the jails and penitentiaries, put arms in their hands and sent them out against Sherman. What a foe to pit against our brave boys, and what a "moral influence" this army of thieves and cut-throats must exert! It reminds one of the emptying of the prisons of Paris during the great Revolution, and dubbing the inmates with the title of "Soldiers of the Republic."

GEN. SHERMAN'S WHEREABOUTS.—It was reported last week that Sherman's army had reached the sea-board; but later advices go to show that such is not the case. The rebels still think, however, that he will succeed in reaching the coast, and very probably pounce upon Savannah. So far as we can learn, Gen. Sherman is making slow but sure progress.

List of New Advertisements.

Row's Premium Cheese—H. & E. F. Cooper.
Empire Wind Mills—Mills Brothers.
Munro's Ten Cent Novels—Geo. Munro & Co.
Rochester Express—C. D. Tracy & Co.
Mason & Hamlin's Cabinet Organs—Gibbons & Stone
A Strange Story—H. A. Catlin & Co.
Get it for your Boys—Walker, Wison & Co.
Demorest's Illustrated Monthly—W. J. Demorest.
Special Notice—Frank Baldwin.
Commission Merchants—Cooley & Opdycke.
Dewey's Colored Fruit Plates—D. M. Dewey.
Potatoes for Sale—H. A. Catlin.
Farm for Sale—Wm. Miles.
First Class Farm for Sale of 120 Acres.

SPECIAL NOTICES.

Atlantic Monthly—Ticknor & Fields.
Our Young Folks—Ticknor & Fields.

The News Condenser.

- There are 50,000 John Chinsmen in America.
- A headless child was lately born in Missouri.
- An extensive watch factory is to be established at Chicago.
- The Sultan of Turkey has prohibited the Circassian slave trade.
- Philadelphia will commence 1865 with a debt of over \$41,000,000.
- Capt. C. F. Hall, the Arctic explorer, was at Rome's Welcome, August 27.
- Nova Scotia and New Brunswick oppose the new Canada confederation.
- The King of Prussia is chief of all the lodges of Freemasons in his kingdom.
- Tom Thumb and his lady are now holding levees at St. James Palace, England.
- Oberlin College (Ohio) catalogues 801 students, 409 gentlemen and 392 ladies.
- Kerosene Oil applied to the parts affected, is the latest remedy for rheumatism.
- There is an Irish temperance society at Globe village, Mass., with 60 members.
- A dancer in one of the Cincinnati theaters died lately from drinking ice water.
- A steamer arrived at New York on Monday week with 1,038 emigrants on board.
- The coffee, cotton and indigo crops of Central America are very large this year.
- Sledding began in Russia Sept. 28th—the earliest winter known there for ten years.
- Three hundred disbanded California volunteers have re-enlisted for actual service.
- The Richmond Enquirer complains that the whole South is infested with Yankee spies.
- The Detroit Advertiser says the low stage of water in the western lakes is something remarkable.
- The Indianapolis, Pittsburg, Cleveland and Bell-fontaine Railroad Companies have been consolidated.
- The Chicago Historical Society is about to erect a fire-proof building for the better security of its collections.
- Mrs. Henry J. Brough of Hartford, Conn, was lately burned to death by the overturning of a kerosene lamp.
- N. C. Trowbridge, a convicted blockade-runner, has been sentenced to ten years' imprisonment at hard labor.
- An approaching insurrection in Austria, Galicia, and Hungary is positively predicted by one of the Paris papers.
- With 21,616 more families than Philadelphia, New York had, in 1860, 23,601 fewer dwellings to shelter them in.
- F. L. Burr, an editor of the Hartford Times, lately injured his hand by a rusty nail so badly as to become delirious.
- A brother and sister met in Lowell, Mass., Thanksgiving day, who had not seen each other for more than forty years.
- The Illinois soldiers are raising a fund for the purpose of purchasing a residence to be presented to Gov. Yates.
- Foretchalk, the famous pianist, is about to give his farewell concert here before leaving for Havana and Mexico.
- One New York butcher has recovered \$5,000 from another New York butcher for calling him a "black muzzled thief."
- Amos Green, alleged to be the Grand Commander of the Sons of Liberty in Illinois, is now lodged in a military prison.
- Applications for pensions are now presented at the rate of five thousand per month, and the rate is constantly increasing.
- A Philadelphia firm is in luck with a lot of ladies' belt buckles, left over, twenty-eight years ago, and now just the rage again.
- The minimum standard of height for recruits for the volunteer service has been fixed by the War Department at five feet.
- Wm. Burr, the inventor of the casemate iron-clad system, died a few days since at Greenfield Hill, in the State of Connecticut.
- A law suit was recently terminated in Hungary, which had engaged the courts in that country one hundred and eighty years.
- It is said that a black traveling bag is one of the most uncomfortable articles of luggage one can carry to New York at present.
- The first quaker that has been drafted in Portland has been accepted, and submitted with no outward demonstrations of reluctance.
- The marine losses for November amount to 42 vessels valued at \$1,987,000, and of this number eight were captured by rebel pirates.
- Notwithstanding the heavy tax on tobacco, cigar dealers assert that the demand for the weed has increased rather than the contrary.
- One hundred clerks are detailed every night from the War Department Rifles, at Washington, for guard duty since the incendiary alarms.
- The latest illustrious Englishman who has visited our shores has given it as his opinion that our youths are smoking themselves to death.
- The "fragments" of the Thanksgiving feast to the soldiers at the Lovell General Hospital, R. I., were 500 turkeys and two barrels of apples.
- The trade of Montreal and Quebec has largely decreased within the last year, principally owing to the low price of breadstuffs in Europe.
- Gen. Sheridan in early life was a news-boy. An exchange says he is now somewhat like the publisher of a morning paper—he goes to press early.
- A petition from 50,000 citizens of Illinois will be presented at the coming session of the legislature of that State for the repeal of the Black Laws.

PUBLISHER'S NOTICES.

For Club Terms, Small Premiums, &c.—See next page; and for list of Large Prizes, send for Circular, &c.

Show Bills, Premiums, &c., sent free (with specimen numbers) to all disposed to act as Agents for the RURAL.

Remit by Draft.—Whenever drafts can be obtained Club Agents are requested to remit them in preference to Currency or P. O. Money Orders. As we pay cost of exchange, and allow them to be sent at our risk, it is the safest and the cheapest to remit by draft.

Direct to Rochester, N. Y.—Persons having occasion to order the RURAL NEW-YORKER will please direct to Rochester, N. Y., and not as many do, to New York, Albany, Buffalo, &c. Money letters intended for us are almost daily mailed to the above places.

Form Clubs Now!—Don't wait for the close of the year and volume, but "pitch right in" and see how large a club you can raise before New Year's Day. If the trashed papers and cheap re-prints get the start of the RURAL you will be sorry, and so will—the Publishers! But they won't, if you are as kind and active as have been our friends in former years.

Remit Early!—Agents will please send in their lists, or parts of them, as soon as convenient, in order that we may get names in time for mailing machine as fast as possible. Those forming clubs of ten or more, can send 4, 6 or 8 names at the club rate for 10, and after that fill out lists and secure extra copies, premiums, &c. Please "report progress," also, friends.

The Rural for Soldiers, &c.—We will send the RURAL to soldiers in the Union Army or to the family of any volunteer in the army, at the lowest club rate—only \$2.00 per copy. We are sending the paper free to many Army Hospitals, and wish we could afford to do more for both well and the sick and wounded soldiers.

We will also furnish the RURAL to Clergymen and Teachers at the club rate.

The Rural as a Present.—Any subscriber to this Journal wishing to send it to distant friends, as a present, will be charged only the lowest club rate—\$2.50 per yearly copy. Many think it the best present they can make, as it reminds the recipient of the generous giver fifty-two times in the course of the year. Quite a number of copies of our next volume have already been ordered as presents.

Show the Paper!—The best way to procure new subscribers is to show a number of the RURAL, so that it can be examined and compared with other papers. Reader, take this, or any number, in your pocket and use as a sample; if lost, or worn out, we will endeavor to supply another. And don't "forget to remember" to show the paper to friends who call, inviting them to subscribe.

No Clipping with the Magazines.—The prices of the Magazines are so high this year that we cannot advantageously club the RURAL with them as heretofore. To accommodate our agents and subscribers, however, we will furnish them as follows:—Harper's Magazine or Weekly, or Atlantic Monthly, \$4; Ladies Repository, \$3.50; Godey's Lady's Book, \$3; Ladies' Friend, \$2.50; Horticulturist, or Arthur's, or Peterson's Magazine, \$2.50. No subscription taken for less than one year.

Our Club Terms for 1865.—An Agent writes:—"Am I to understand by the recently published club terms of the RURAL NEW-YORKER for 1865, that it will be positively furnished during the year at those rates, without increase or diminution to clubs sent in before the commencement of the year; or will they be required to pay a percentage more should the cost of publishing increase at any time during the season? An immediate answer is requested."

—You are to distinctly understand that we always do just as we agree; and having promised to furnish the RURAL at the rates published—did not change them without giving due notice—we shall not be likely to either increase or diminish the rate at present. As to what change may be made in rates during the year, that will not affect those who may pay in advance, as it did not (except favorably) those who paid for this volume—for though we lost largely on clubs, we have not thought of asking any extra. We hold a contract to be a contract, "make or lose," and if we lose again next year we must stand it—whereas, if prices diminish, subscribers will be safe, for we expect to give them "value received" for their money, in any event.

A CONTRACT IN PUBLISHERS.—On the advent of "high prices" for white paper, the publisher of the American Agriculturist cut away eight whole pages from his paper, and then advertised his (reduced) sheet as published at its original price! It is scarcely necessary to say that the publisher of the Agriculturist has not performed the miracle of selling his paper at less than its cost, and making money at the business. Mr. Judd has undoubtedly given all the paper he could afford for the money, but the publisher of the RURAL NEW-YORKER took the loss on subscription the past year; and he has no reason to complain that he ever made as much as he does now.

—Our attention has been called to the above with a request to copy. In complying, it is but proper to state, in justice to our excellent contemporary (the A. A.) and the public, that, in addition to the material reduction in size mentioned above, the terms of the Agriculturist have recently been advanced from \$1 to \$1.50, which will do for a monthly journal.

Special Notices.

SEND 25 CENTS for a Specimen Number of the

Atlantic Monthly

and a circular showing the remarkable features of the Magazine for the year 1865. The first American authors contribute regularly. The position of the ATLANTIC is now firmly established as the LEADING AMERICAN MAGAZINE of its class. Terms \$4.00 a year, 25 cents the single number. Club rates liberal. Address the publishers, TUCKER & FIELDS, Boston.

ATTENTION, CHILDREN!

We have just published the first number of a New Magazine for the young, called

Our Young Folks

It will be published once a month, and will contain capital pictures. It will be full of STORIES AND SKETCHES, TRAVEL AND ADVENTURE, OUT-DOOR AND IN-DOOR SPORTS, GAMES AND PUZZLES, and all sorts of entertaining and instructive miscellany. Terms \$2.00 a year for single copies; Clubs much less. More about it next week. Send 10 cents for a specimen number and a circular to the publishers, TUCKER & FIELDS, Boston.

ECONOMICAL HOUSEKEEPERS USE

Pyre's SALT-BREAD, Pyre's O. K. SOAP, Pyre's CORN-TARTAR, Pyre's BLUEING POWDER, Pyre's BAKING SOAP, Pyre's STOVE POLISH. Articles designed for all who want the best goods, full weight. Sold by best Grocers everywhere. Each package bears the name of JAMES PYRE, Manufacturer, New York. 776-13t

Markets, Commerce, &c.

Rural New-Yorker Office, ROCHESTER, Dec. 15, 1864

THE business of the past week has been light, and there is but little change to make in quotations since our last. White wheat flour, \$11.50; red do., \$9.00; extra State, \$9.50. White wheat, \$2.00; red do., \$2.10; spring do., \$1.40; white, \$1.50. Corn, \$1.00; yellow, \$1.00; white, \$1.00. Oats, \$1.00; No. 1, \$1.00; No. 2, \$1.00. Rye, \$1.00; Timothy, \$1.00. Buckwheat, \$1.00; Oats, \$1.00; Sheep, \$1.00; Hogs, \$1.00. Turkey, \$1.00; Potatoes, \$1.00; Onions, \$1.00. Beans, \$1.00; Merg Pork, \$1.00; Lard, \$1.00. Hams, \$1.00; Shoulders, \$1.00; Dressed Hogs, \$1.00. Eggs, \$1.00. Butter, \$1.00; Cheese, \$1.00; Salt, \$1.00.

THE PROVISION MARKETS.

NEW YORK, Dec. 12.—Flour, \$3.55 for State, according to brand. Rye flour, \$3.00; white, \$2.50. Corn meal, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Meal, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Turkey, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Potatoes, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Onions, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Beans, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Merg Pork, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Lard, \$1.75; No. 1, \$1.75; No. 2, \$1.75; No. 3, \$1.75. Hams, \$1.75; No. 1, \$1.75; No.

