

THE HOUSEHOLD.

(Specially prepared for THE POST and TRUE WITNESS.)

[The Editor is prepared to reply to any questions or matters connected with this department.]

MUTTON KIDNEYS.

Cost a few cents each. They are delicious served with a cream sauce and surrounded by broiled tomatoes. As they are hardened by boiling, the perfect plan is to set them on in cold water, pouring it off as soon as it reaches the boiling point.

RICE RABBIT STEW.

One lb. rice, a rabbit or hare, a few slices bacon, four onions, pepper, salt. Cut up the rabbit, put it with the bacon and onions sliced into a stew pan, add pepper, salt, cover close, let it stew two or three hours. Soak the rice several hours, and boil it in a small quantity of water for ten minutes; and stir it gently into the stew.

BEef STEAK LOAF.

Three pounds of raw steak, chopped fine; one slice of raw pork, chopped fine; three soda crackers, rolled; one egg, one-half cup of milk, a small piece of butter, one teaspoonful of pepper, summer sage, or any herb, one ounce of parsley, mix with the hands, and pack into a tin and bake one hour and a half. It is delicious cut off into slices for supper or a side dish at dinner.

COLD MUTTON.

The following is a Swiss dish and will enable those who make it to know how very nice cold mutton may be made. A leg of mutton weighing seven to eight pounds is the best. Put the meat into a deep earthenware pan and pour vinegar over it until it is half covered. Add a small handful of sage and let it season with peppercorns and salt. Let it lie in this gravy ten days, turning it twice every day. At the expiration of this time roast it, basting it now and then with some cream. Serve with currant jelly. When cold the meat, if it has been properly cooked, is deliciously tender.

SALMON AND POTATOES.

I made a very nice breakfast dish as follows: "I take a can of California or British Columbia salmon and drain it; I boil a half-dozen potatoes and mash them thoroughly; mix salmon and potatoes all together with a little salt and place the mixture in a baking dish, scoring it nicely with a knife, and the juice of the fish I add a little chopped parsley, a very little mace, and a small lump of butter, which I pour over the top; bake quickly until it is of a golden brown; serve hot."

ALMOND BEEF.

Take a round of beef, make a great many holes through it; roll strips of raw salt pork in a seasoning made of one half-teaspoon each of thyme, salt, pepper and cloves. Then draw these strips through the holes in the beef. Put six onions, two tablespoonfuls milk and one-quarter-pound butter in a saucepan; stew the onions tender; put beef, onions and all into a pot, with water just enough to cover them; let it cook slowly five hours. Just before taking up, add a pint of claret if you choose.

POWEL LA MARENGO.

Cut a fowl into pieces and dredge with flour. Now put into a saucepan four tablespoonfuls of olive oil. When this becomes hot, lay in the chicken and fry over a moderate fire until it browns; add half a pint of stock, a small onion, a little chopped parsley, a teaspoonful of tomato catsup, a glass of sherry, a dozen of mushrooms, and salt and pepper. Simmer very gently for half an hour, skimming off the fat as it rises. Skim off the fat and pour the sauce over.

MIXED SPICES.

It is very convenient to keep a quantity of mixed spices constantly on hand for seasoning. The following quantities will make enough to last a long time: "Half an ounce each of thyme, marjoram and sweet basil and a quarter of an ounce of bay leaves, all of which must be well dried; one ounce each of cloves and white pepper and a quarter of an ounce each of mace and nutmeg. Pound the spices; enclose in a light tin or wooden box and lay in a warm place until perfectly dry." Pound fine, put through a sieve and cork tightly. A pinch of this powder is a great addition to soups, gravies and stews.

CURRIED EGGS.

Boil six fresh eggs till they are hard enough for salad, and when set away to get cold. Mix together, in a stew-pan, three ounces (or three large tablespoonfuls) of rice flavoured butter, and shake them together for five minutes over a clear but moderate fire. Then throw in two boiled onions finely minced, and let them cook gently till quite soft, adding three ounces or three large spoonfuls of grated cocoanut. Cut the eggs into rather thick slices. Put them into the mixture with a small teaspoonful of cream, or if you cannot obtain cream, with two more spoonfuls of butter dredged with flour. Let the whole simmer together, but when it approaches coming to a boil, take it immediately off the fire and serve it up hot.

CHOWDER.

Mrs. Key, Toronto:—If you had ever been in New York or any of the eastern cities in the United States you would not have to ask "if chowder is good." Clam chowder is the most common; but for an inland city I would recommend the following, made after a method said to have been invented partly by Daniel Webster, from one of whose family I obtained this recipe:—One tablespoonful of onions fried with pork; one quart of boiled potatoes well mashed; one and a half pounds of sea biscuit broken; one teaspoonful of thyme, and one of summer savory; half a nutmeg grated; a few cloves, mace, and allspice; a six-pound codfish cut in slices three-quarters of an inch thick; twenty-five oysters, a little black pepper, and three slices of lemon. The whole to be put in the kettle, covered with an inch of water, boiled for one hour, and gently stirred. The more common and popular "Clam Chowder" is made as follows:—One-quarter pound of fat pork, one quart of white onions, two quarts of potatoes, two cents' worth of parsley, one-half dozen large tomatoes, fifty clams; cut the pork in small pieces and fry; chop the onions fine and fry; boil the potatoes; chop the clams moderately fine; put all the ingredients together and let simmer gently until the tomatoes are cooked. The above quantity makes one gallon of chowder.

COUNTRY CAPTAIN.

This is an East India dish, and a very easy preparation of curry. Having well boiled a fine well-grown fowl, cut it up as for carving. Have ready two large onions boiled and sliced. Season the pieces of chicken with curry powder, rubbed well into them, all over. Fry them with the onion, in plenty of hot or fresh butter, and when well browned they are done enough. Take them up with a perforated skimmer, and drain through its holes. It will be a great improvement to put, at the beginning, three or four table-

spoonfuls of finely grated cocoanut. This will be found an advantage to any curry. Serve up, in another dish, a pint of rice, well washed clean in two or three cold waters. Boil the rice in plenty of water (leaving the skillet or saucepan uncovered); and when it is done, drain it very dry, and set it on a dish before the fire, tossing it up with two forks, one in each hand, so as to separate all the grains, leaving each one to stand for itself. All rice for the dinner table should be cooked in this manner. Persons accustomed to rice never eat it watery or clammy, or lying in a moist mass. Rice should never be covered, either while boiling or when dried.

six weeks before calving they will be in better condition when they come into fall flow again. It imposes a double duty on a cow to yield a large amount of milk daily, and also provide material for the growth of the foetus, and bodily waste. Give her a raspens, feed her well, and she will produce a better calf and yield a larger proportion of milk.

DEATH IN THE WIRES.

DETROIT, Mich., Sept. 30.—Rhody Carroll, an employe of the Western Union Telegraph Company, met his death at Atwater street, yesterday, from a shock of electricity. He had been engaged in changing a wire which had been engaged to Union office. One man climbed a pole and cut the wire, which fell to the ground. Carroll, seeing the pole with the intention of taking the wire up, it had fallen across a pair of wires which led to an electric light. One man took hold of the wire and called out, "Don't take hold, Rhody; there's a strong battery on it." Disregarding the warning, Carroll approached the best pole, picked up the end of the wire, and the next moment experienced a terrible shock. As he fell to the ground he called out, "cut the wire!" Osborne, a fellow workman, took his pliers and tried to cut the wire, but the current was too strong, and gave him such a shock that he could not. He called out to Settles, who was on the pole across the street, to cut the wire, and the latter did so, but it was too late. Carroll was lying in the gutter, dead, with the fatal wire grasped in his hand, having been unable to let go of it.

THE FARM.

HOLSTEIN MILK. Among the peculiarities of the milk of Holstein cattle are—1. It takes the cream longer to rise than it does from the milk of other breeds. 2. Holstein milk is more dense and does not sour so soon as other milk; hence this quality is particularly valuable to the milkman and cheese manufacturer. 3. Holstein milk is remarkably rich in casein; the cheese basis; hence for the production of cheese it has no equal. 4. Holstein milk is rich, and has a good body even after it has been skimmed. Some of my friends who are breeding Jersey cattle may question these statements, as they claim Holstein milk is thin, even before the cream is taken off. How do they know? Not one Jersey breeder in a hundred ever owned or milked a Holstein cow. I make no claim on Jersey cows, as they are good for butter, but I do know that many of the assertions made by Jersey breeders respecting Holstein milk are not true. I know whereof I speak, as I have made tons of Holstein butter and cheese; hence I know the appearance and nature of Holstein milk when it is first taken from the cow; also after it has been skimmed; and for family and general dairy purposes it has no equal. After all the cream has been taken out of Holstein milk it is not blue and thin, like the skimmed milk from Jersey cows, but is still rich in casein, and is of superior quality for raising calves and pigs.

THRESHING VEGETABLES. This system is well adapted on small farms where space is scarce, and the largest amount must be secured in order to get as much as possible from the soil. One theory is that the manure placed in the trenches so warms the earth that you can grow vegetables all winter, and that it draws moisture in the dry season. Some do not believe in this theory that the benefit is due to the warmth only, though the warmth and moisture are increased by such mode of growing. The plan is to dig trenches two feet deep and two feet wide. The trenches are then filled to within nine inches of the top with manure. Over this the top soil is thrown, and the plants placed upon the soil. If the subsoil is thrown back, it must be first mixed with the manure, and a small quantity of the lime sprinkled over it occasionally during the process, so as to hasten chemical action, which not only disinfects and renders soluble the subsoil, but also causes chemical action on the subsoil, which, with the top soil, or mixed with the subsoil, cannot suffer loss by water loss. The trenching system requires labor, but if any one will give it a trial he will be confident that the plants will at no time suffer for want of food, they will endure drought and cold better, and the ground will grow two or three crops, each crop being large and of superior quality. We recommend it to all interested.

CARE OF POTATOES.

Potatoes ready for harvesting, of the earlier varieties, are not improved in quality by remaining in the ground until the fall rains have begun. Dig them when thoroughly ripe; have them dry when picked up, and pack them away in a cool, dry place. If they are to be sent to market put them in clean barrels, boxes or bags; assort them handsomely, leaving in no small ones, and making a gradation of sizes in different packages as far as possible, as any good housewife will be attracted by a basket of potatoes which run evenly in size. Something might be done toward improving our potatoes by selecting seed from the best and most prolific hills, where the gain is not too manifestly due to an excess of manuring. It is the medium sized potato, about as large as the hen's egg, which has seemed to prove the best for use in nearly all experiments. Very large ones or very small tubers do not produce as great a yield, while the seed from very large potatoes seems to give an increased number of small potatoes in the next crop. This may be in part owing to the tendency to over-seeding or an overgrowth of vines. As the increase has also usually been very marked when seed from the North has been used instead of home-grown seed, it may not be profitable for the farmer to save his own seed as long as he can get such as he wants from higher latitudes.

AN OLD EXPERIMENT.

[The New England Farmer copies from an old magazine published in Boston in 1800 an account of a series of experiments made by the successive planting of the earliest seeds of the case-knife bean, commonly those nearest the roots. The largest and finest were used as seed each year for five successive years, and the ripening of the seed was forwarded twenty-six days in that time. This was an unusual gain for such a process, and probably would not be repeated, but the experiment would doubtless prove interesting and successful with different seeds. According to the dates given the gain was eighteen days the second year, thirteen more days the third year, four more days the fourth year, and four more the fifth year. By way of varying the experiments, a part of the improved seeds was planted later in the summer, and the result in their favor was about the same as with early planting. It would seem that the seeds used the first year had in some way been allowed to deteriorate in earliness, and that the three first years were nearly sufficient to recover this special loss.

DERBLINGS.

Some herbs that are in grass continually are sometimes injured. The best method is to plough under the grass, lime the land, give an application of well rotted manure, and re-seed. Some orobards do best when in grass, if the soil is rich, but the peach and plum are exceptions. The grass, however, should be ploughed under occasionally.

CRUMB'S HARD RUBBER POCKET INHALER.

Has stood the test for 13 years. Now acknowledged "Acme" of Pocket Inhalers. The only scientific and effective inhaler apparatus in use. A positive Cure for Catarrh, Bronchitis, Colds and Lung Affectio. One reduced from \$2.00 to \$1.00. Sold by druggists, or sent by mail, each inhaler accompanied with bottle of Oozoid Inhaler, to last three months. Send for Pamphlet. W. R. Crumb, M.D., St. Catharines, Ont., Canada.

Beef, Iron and Wine.

As prepared by H. BRISSETTE, of New York and Montreal, is very highly recommended for all persons of both sexes and of all ages. Debilitated persons should ask for it, a tube no other.

THE GOVERNMENT PROMISE AID TO THE COLONIAL MUSEUM.

TWO LIBERAL PRIVATE DONATIONS. TORONTO, September 29.—Sir Charles Tupper addressed a largely attended meeting of exhibitors at the Colonial and Indian exhibition in the City hall this afternoon. Sir Charles, after referring to the unqualified success of the exhibition, said Her Majesty had intimated that she would infinitely prefer a national to a personal testimonial in commemoration of her jubilee year, and the most acceptable form such could take would be a perpetual session of this exhibition. Steps were then taken to carry out this most desirable project. The Executive commissioners of India and the various colonies met and agreed to do their best to have the scheme carried out. Sir Charles said that, looking to the vast advantages which would be derived by Canada from a permanent exhibition, he felt it his duty to come out and discuss the matter with the Government at Ottawa. He was glad to say that the Government had authorized him to communicate through Sir Phillip Cusliffe Owen to the Prince of Wales that the Government was prepared to ask Parliament to appropriate twenty thousand pounds sterling. Sir George Stephen and Sir Donald A. Smith had also agreed to give five thousand pounds sterling each. He had also waited upon the Ontario Government and they had at once agreed to hand over the educational exhibit of the province for the purposes of the permanent exhibition and had undertaken to co-operate in maintaining it in a thoroughly efficient state. But all this would amount to nothing unless the exhibitors agreed to support them, and he therefore, asked to support them, and he therefore, asked to support them in every possible way to perpetuate the exhibition. A resolution was passed by the meeting concerning the suggestion made that exhibitors should aid in every way possible to maintain the exhibition as a permanent institution.

POLICY OR FEAR?

BANGS, Sept. 30.—The Russian organ does not expect a Russian occupation of Bulgaria. It says that as long as the Emperor William lives Russia will remain quiet, but afterwards the relations of all the European powers will be changed.

MORE PAPAL PERSECUTION.

ROME, Sept. 30.—The Vatican, in a circular to the Papal Nuncios at foreign courts, portrays the dangers to which the Pope is exposed owing to fresh persecutions which are preparing and the contumacious which the Government gives to the agitators against the Holy See.

A SERIOUS MATTER.

WASHINGTON, Sept. 30.—The Commissioner of Agriculture received yesterday from Fauquier county, Virginia, information that a disease among cattle similar to pleuro pneumonia was almost epidemic in that section, having been disseminated by catt' shipped from Chicago.

A SAD STATE OF SOCIETY.

HARMONY, Me., Sept. 30.—The terrorism caused by incendiary fires in this town is extending to neighboring towns. In Athens, Hartland, St. Albans, and other villages, the people jump out of their beds at every rustle in the night and sleep with rifles standing by their sides. There is a general fear that the whole of the neighboring places. On Monday the alarm had become so great that the Postmaster did not dare to have the mail come or leave in the night for fear it would be robbed.

PROVINCE OF QUEBEC, DISTRICT OF MONTREAL, Superior Court, No. 856.

Dame Agnes Marie Tracy, of the City and District of Montreal, wife of Robert Arthur Allway, of the same place, do hereby certify that, on the 29th day of August, 1886, she executed a will, and duly authorized to refer to the purposes of this will, Plaintiff, and the said Robert Arthur Allway, Defendant.

PROVINCE OF QUEBEC, DISTRICT OF MONTREAL, Superior Court, No. 2891.

Dame Angeline Levesque, of the City and District of Montreal, has instituted this day an action in separation from her husband, Robert Morel, of the same place.

PROVINCE OF QUEBEC, DISTRICT OF MONTREAL, Superior Court, No. 856.

Dame Agnes Marie Tracy, of the City and District of Montreal, wife of Robert Arthur Allway, of the same place, do hereby certify that, on the 29th day of August, 1886, she executed a will, and duly authorized to refer to the purposes of this will, Plaintiff, and the said Robert Arthur Allway, Defendant.

PROVINCE OF QUEBEC, DISTRICT OF MONTREAL, Superior Court, No. 856.

Dame Agnes Marie Tracy, of the City and District of Montreal, wife of Robert Arthur Allway, of the same place, do hereby certify that, on the 29th day of August, 1886, she executed a will, and duly authorized to refer to the purposes of this will, Plaintiff, and the said Robert Arthur Allway, Defendant.

PROVINCE OF QUEBEC, DISTRICT OF MONTREAL, Superior Court, No. 856.

Dame Agnes Marie Tracy, of the City and District of Montreal, wife of Robert Arthur Allway, of the same place, do hereby certify that, on the 29th day of August, 1886, she executed a will, and duly authorized to refer to the purposes of this will, Plaintiff, and the said Robert Arthur Allway, Defendant.

PROVINCE OF QUEBEC, DISTRICT OF MONTREAL, Superior Court, No. 856.

Dame Agnes Marie Tracy, of the City and District of Montreal, wife of Robert Arthur Allway, of the same place, do hereby certify that, on the 29th day of August, 1886, she executed a will, and duly authorized to refer to the purposes of this will, Plaintiff, and the said Robert Arthur Allway, Defendant.

PROVINCE OF QUEBEC, DISTRICT OF MONTREAL, Superior Court, No. 856.

Dame Agnes Marie Tracy, of the City and District of Montreal, wife of Robert Arthur Allway, of the same place, do hereby certify that, on the 29th day of August, 1886, she executed a will, and duly authorized to refer to the purposes of this will, Plaintiff, and the said Robert Arthur Allway, Defendant.

PROVINCE OF QUEBEC, DISTRICT OF MONTREAL, Superior Court, No. 856.

Dame Agnes Marie Tracy, of the City and District of Montreal, wife of Robert Arthur Allway, of the same place, do hereby certify that, on the 29th day of August, 1886, she executed a will, and duly authorized to refer to the purposes of this will, Plaintiff, and the said Robert Arthur Allway, Defendant.

Invalids' Hotel: Surgical Institute. BUFFALO, N. Y. Organized with a full Staff of eighteen Experienced and Skillful Physicians and Surgeons for the treatment of all Chronic Diseases.

OUR FIELD OF SUCCESS. Chronic Nasal Catarrh, Throat and Lung Diseases, Liver and Kidney Diseases, Bladder Diseases, Diseases of Women, Blood Diseases, and Nervous Affections, cured here or at home. Without secluding the patient. Come and see us, or send ten cents in stamps for our "Invalids' Guide Book," which gives all particulars.

DR. PIERCE'S Favorite Prescription. It is a powerful Restorative Tonic and Nutrient, imparts vigor and strength to the system, and cures, as if by magic, Leucorrhoea, etc.

DR. PIERCE'S Favorite Prescription. It is a powerful Restorative Tonic and Nutrient, imparts vigor and strength to the system, and cures, as if by magic, Leucorrhoea, etc.

DR. PIERCE'S Favorite Prescription. It is a powerful Restorative Tonic and Nutrient, imparts vigor and strength to the system, and cures, as if by magic, Leucorrhoea, etc.

ST. LAURENT COLLEGE. Near Montreal. AFFILIATED TO LAVAL UNIVERSITY, QUEBEC.

D. FOWLER'S EXTRACT-WILD STRAWBERRY CURES CHOLERA CHOLERA INFANTUM DIARRHOEA AND ALL SUMMER COMPLAINTS. SOLD BY ALL DEALERS.

HOLLOWAY'S PILLS. This Great Household Medicine Rank Amongst the Leading Necessaries of Life. These Famous Pills Purify the BLOOD, and act most powerfully, yet soothingly, on the LIVER, STOMACH, KIDNEYS & BOWELS.

HOLLOWAY'S OINTMENT. Its Searching and Healing Properties are Known Throughout the World. FOR THE CURE OF Bad Legs, Bad Breasts, Old Wounds, Sores and Ulcers!

CAPITAL PRIZE, \$75,000. Tickets only \$5.00. Shares in proportion. L.S.L. Louisiana State Lottery Company.

THE SHORTEST SEA ROUTE BETWEEN AMERICA AND EUROPE, BEING ONLY FIVE DAYS BETWEEN LAND AND LAND. The steamers of the Liverpool, London and Montreal Mail Service, sailing from Liverpool on Thursdays, and from Montreal on Thursdays, calling at Long Point to receive on board and land mails and passengers to and from Ireland and Scotland, are intended to be despatched, from Quebec:

Capital Prize, \$75,000. 100,000 Tickets at Five Dollars Each. Fractions in Fifths in proportion.

NOTICE.—NOTICE IS HEREBY GIVEN TO THE PARLIAMENT OF CANADA, that application will be made to the Court of Montreal, in the City of Montreal, in the District of Montreal and Province of Quebec, to obtain a bill of divorce from her husband, WILLIAM MANTON, of parts unknown in the United States of America, of the grade of desertion, and because the said William Manton, having obtained a divorce from the said William Manton, in the State of Massachusetts, has contracted a second marriage, Montreal, 13th September, 1886. JULIETTE HAINVILLE, MARCEAU, Attorneys for the said Dame Suzanne Ass.

CANADA, PROVINCE OF QUEBEC, DISTRICT OF MONTREAL, Superior Court, No. 137. Dame Josephine Laviole, of the Parish of St. Genevieve, in the District of Montreal, and the same County, duly authorized to appear in judicial proceedings, Plaintiff, against the said Robert Arthur Allway, Defendant, has instituted this day an action in separation from her husband, Plaintiff, and the said Robert Arthur Allway, Defendant, and has instituted in this case the Tenth day of September, Eighteen hundred and eighty-six.

PROVINCE OF QUEBEC, DISTRICT OF MONTREAL, Superior Court, No. 137. Dame Josephine Laviole, of the Parish of St. Genevieve, in the District of Montreal, and the same County, duly authorized to appear in judicial proceedings, Plaintiff, against the said Robert Arthur Allway, Defendant, has instituted this day an action in separation from her husband, Plaintiff, and the said Robert Arthur Allway, Defendant, and has instituted in this case the Tenth day of September, Eighteen hundred and eighty-six.

PROVINCE OF QUEBEC, DISTRICT OF MONTREAL, Superior Court, No. 137. Dame Josephine Laviole, of the Parish of St. Genevieve, in the District of Montreal, and the same County, duly authorized to appear in judicial proceedings, Plaintiff, against the said Robert Arthur Allway, Defendant, has instituted this day an action in separation from her husband, Plaintiff, and the said Robert Arthur Allway, Defendant, and has instituted in this case the Tenth day of September, Eighteen hundred and eighty-six.

CARTER'S LITTLE LIVER PILLS. Sick Headache and relieve all the troubles incident to a bilious state of the system, such as Indigestion, Nausea, Drowsiness, Distress after eating, Pain in the Side, &c. While their most remarkable success has been shown in curing

CARTER'S LITTLE LIVER PILLS. Sick Headache and relieve all the troubles incident to a bilious state of the system, such as Indigestion, Nausea, Drowsiness, Distress after eating, Pain in the Side, &c. While their most remarkable success has been shown in curing

ALLAN LINE. Under Contract with the Government of Canada and New Brunswick for the conveyance of the CANADIAN and UNITED STATES Mails.

1886—Summer Arrangements—1886. Allan Line. The steamers of the Liverpool, London and Montreal Mail Service, sailing from Liverpool on Thursdays, and from Montreal on Thursdays, calling at Long Point to receive on board and land mails and passengers to and from Ireland and Scotland, are intended to be despatched, from Quebec:

THROUGH MILLS OF LADING. Persons desirous of bringing their friends from Britain can obtain a new system of treatment. Two British emigrants have obtained the highest award. An experienced surgeon carried on each vessel. Rates not exceeded will be paid for.

BUCKEY BELL FOUNDRY. Bells of Fire Copper and Tin for Churches, Schools, Fire Alarm, Farms, etc. FULLY WARRANTED. Catalogue sent free.

MENEELY BELL COMPANY. The Finest Grade of Church Bells. Greatest Experience. Largest Trade. Illustrated Catalogue mailed free.

BAYLEY'S COMPOUND. For Coughs, Croup, Bronchitis, Hoarseness, Sore Throat, Whooping Cough, Asthma, and all other ailments of the Lungs.

BAYLEY'S COMPOUND. For Coughs, Croup, Bronchitis, Hoarseness, Sore Throat, Whooping Cough, Asthma, and all other ailments of the Lungs.

McShane Bell Foundry. The Finest Grade of Church Bells. Illustrated Catalogue mailed free.

FARM FOR SALE. 300 acres (90 of which are under cultivation), 3 miles from Roman Catholic Church, Barns, Dwelling Houses, and Saw and Grind Mills. TERMS EASY. Particulars at 410 COMMERCE STREET.