

Our Children's Corner.

Watch! Watch! Mother. Climbing over the garden wall, bounding through the busy street...

Mother, watch the little hand. Picking berries by the way; Making houses in the sand...

Mother, watch the little tongue. Prattling eloquent and wild; What is said and what is sung...

Mother, watch that little heart. Beating soft and warm for you; Wholesome lessons now impart...

A Sabbath School in Heaven.

A friend remarked in our Sabbath School a short time since, that there would be a Sabbath School in heaven, that Isaiah, Jeremiah, Paul and John would be teachers in it...

Here children love to go to Sabbath School to study God's holy word, and learn not only the blessed words of Christ, but the story of the Patriarchs, Prophets, and Apostles...

If our Sabbath Schools here are so pleasant and profitable, where there is so much sin and misery, how infinitely more profitable and pleasant will be the gathering together of God's chosen ones in heaven...

A Sabbath School in Heaven? What heavenly instruction we shall receive! What our teachers there? I think I hear some children say, I hope I shall be in David's class, or John's class, or Paul's. Yes, that would be a privilege indeed to be in the great Sabbath School of Heaven...

Mr. Johnson tells us that a friend of his attended 350 head of sheep last winter on three hundred of buckwheat per day to the hundred head, with straw for fodder and plenty of litter...

Success with a Bible-Class.

After about twenty years' experience as a Bible class teacher, I have observed that success depends greatly if not mainly on the following points: 1. Punctuality of the teacher...

Housekeeping.

Household Recipes. PIR CAUSE.—Take one pint of buttermilk, one large tumbler of lard, one tea-spoonful of salt...

THE BLUE SKY.—"Your mamma wants you to come down to the parlor and play the lady a tune," said Bridget, running into the nursery, where all the children were sitting...

FRIED OR BOILED BEAN PLANT.—Barbott it; cut into slices and season very highly with pepper and salt; fry or boil it (as you do mush-rooms) in a pan with butter. If nicely done it is very similar in flavor to the mushroom.

PICKLED CUCUMBERS.—Wash, cover with a cloth; turn over them a weak brine, boiling hot; cover closely; let them remain a few days, then raise the brine from them, and remove to cold vinegar, with horseradish and spices to taste. Keep covered closely.

PICKLED PEAS.—Scald pounds of peas, 4 pounds of sugar, 1 quart of vinegar, 1 ounce of cloves, 1 ounce of cinnamon, 1 ounce of nutmeg, 1 ounce of mace, 1 ounce of allspice, 1 ounce of cloves, 1 ounce of nutmeg, 1 ounce of mace, 1 ounce of allspice...

ROTTEN POT-TOES.—Put 1 gallon of water, 1 pound of salt, 1 pound of sugar, 1 pound of vinegar, 1 pound of cloves, 1 pound of cinnamon, 1 pound of nutmeg, 1 pound of mace, 1 pound of allspice...

THE BLUE SKY.—"Your mamma wants you to come down to the parlor and play the lady a tune," said Bridget, running into the nursery, where all the children were sitting...

When they were ready to come down stairs, and on the way to the door, Jane threw her arm around Emily's waist, and said, "Well, Emily, I will play what you can sing best." And Emily answered, "No, Jane, play what you like, and I'll sing as well as I can."

And while they were putting away their sewing and smoothing down their hair, there seemed some contention, for each wanted to have her own way; and that is the secret of the difficulties between brothers and sisters; every one wants to do as he pleases. Jane and Emily were really very lovely children; and they were really coming to an open disagreement like this. Let us see.

called the blue sky of the heart, and a very pretty saying that is. It makes blue sky in the home also, for it drives away clouds, and allows no rain and angry storm to rage there. It makes that "soft answer" which "turneth away wrath," and utters that kind word which is better than honey or the honeycomb. Are you cultivating an obliging temper?

ONLY ONE GOD.—A little boy was once asked by his mother how many Gods there were. A younger brother, near by, who heard the question, instantly replied:—"Why, one, to be sure."

"What how do you know that?" inquired the other. "Because," answered the little fellow, with promptness, "God fills every place, so that there is no room for any more."

Agriculture.

The Love of Flowers.

No man can cultivate too earnestly a hearty love for flowers. We may not measure the influence flowing from them in ethereal and invisible ways; yet no more necessary is pure air to healthy growth and broad development of body, than a loving communion with these "sweetest thoughts of God," needful for all true upbuilding and expansion of mind. The notion, that it is a weak and feminine thing—a thing for women and children—to interest one's self in flowers, is utterly false. One of the most humanizing, and therefore noblest things in the world, is a devout study of these beautiful works of God.

There are granite peaks rising themselves, harsh and bald, with forbidding aspect, which though clothed in grandeur, are nevertheless the unloveliest objects in nature. There are other peaks which have as much of majesty, yet nestled in whose rifts, and climbing up whose sides, many-colored flowers unfold their beauty, and by their soft hues relieve the sternness of the dull, harsh rock. He is the truest man whose character thus combines strength and conciliation and tenderness—whose principles are firm as mountains, yet at the same time are always adorned by the verdure of a gentle charity.

From no source can man gather so many gentle thoughts and unpolished feelings, as from intercourse with flowers. If the Infante is ever tutored from the care of circling worlds to the adornment of the violet, surely it cannot be beneath the dignity of man to follow his Maker with a reverent step, and learn the lessons which he has written for him in the humblest flower.—David New York.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

BAKED BEANS.—Few people know the luxury of baked beans, simply because few cooks prepare them. Beans generally are not cooked long enough. This is a sure method:—Two quarts of middling sized white beans, two pounds of salt pork, and one spoonful of molasses. Pick the beans over carefully, wash them, and add a gallon of boiling hot water; let them soak in it overnight; in the morning put them in fresh water and boil gently, till the skin is very tender and about to break, adding a teaspoonful of saleratus. Take them up dry, put them in your dish, stir in the molasses; gash the pork and put in down in the dish, so as to have the beans covered all but the upper surface; turn in boiling water till the top is just covered; bake with a steady fire four or five hours. Watch them, and add more water from time to time as it dries away.

MAKING BREAD.—The following are the pre-requisites for the best bread, at the fair of the Chemung County Agricultural Society. Mrs. John Shuttle's statement for making Broken Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

Mr. E. H. Prentiss's statement for making Wheat Bread.—One quart of rye meal; two quarts Indian meal; two table-spoonfuls of molasses; mix thoroughly with sweet milk; let it stand one hour, then bake in a slow oven.

STEAMSHIP E.T.A. Fall Importations.

COMPLETED AT THE "Commerce House" WOLLENS.

In Cloth, Flannels, Blankets, &c. Dress Goods in Coburgs, Winceys, Plaids, &c., an immense variety in Fancy Dresses, Flossings, &c., a splendid assortment of New Silks, unusually cheap; Velvets, Ribbons, Laces.

Fancy Goods, Millinery. Elegant Fall Trimmed Bonnets, in the latest London styles; Ladies and Misses Fall Hats, Dress Bonnets, &c., all made to order.

STAPLE & DOMESTIC GOODS, at the very lowest price. Fall assortment Haberdashery and notions, all made to order.

SANDS SASSAPARILLA THE UNRIVALLED REMEDY FOR PURIFYING THE BLOOD.

The Original & Genuine Article, Everywhere celebrated for the removal and permanent cure of all diseases arising from an impure state of the blood, or habit of the system.

Since the introduction of this Medicine, numerous imitations have sprung into existence, founding their claim to the confidence of the community on the name of the original, and the name of the great preparator and extended use of which has been mainly attributable to the many wonderful cures effected by the same.

While Sarsaparilla Kook forms an important part of the same, it is not the same, and is not to be compared with it. It is on the peculiar combination and scientific preparation of the ingredients, and the manner in which they are combined, that the efficacy of the medicine is based.

Medical Testimony. CANNON, MD., Oct 4th, 1866. Messrs. Sarsaparilla Kook, My little daughter was afflicted for a long time with Sore Throat and Eyes, and by using your Sarsaparilla was perfectly cured.

PICKLED CUCUMBERS.—Wash, cover with a cloth; turn over them a weak brine, boiling hot; cover closely; let them remain a few days, then raise the brine from them, and remove to cold vinegar, with horseradish and spices to taste. Keep covered closely.

PICKLED PEAS.—Scald pounds of peas, 4 pounds of sugar, 1 quart of vinegar, 1 ounce of cloves, 1 ounce of cinnamon, 1 ounce of nutmeg, 1 ounce of mace, 1 ounce of allspice, 1 ounce of cloves, 1 ounce of nutmeg, 1 ounce of mace, 1 ounce of allspice...

ROTTEN POT-TOES.—Put 1 gallon of water, 1 pound of salt, 1 pound of sugar, 1 pound of vinegar, 1 pound of cloves, 1 pound of cinnamon, 1 pound of nutmeg, 1 pound of mace, 1 pound of allspice...

THE BLUE SKY.—"Your mamma wants you to come down to the parlor and play the lady a tune," said Bridget, running into the nursery, where all the children were sitting...

FRIED OR BOILED BEAN PLANT.—Barbott it; cut into slices and season very highly with pepper and salt; fry or boil it (as you do mush-rooms) in a pan with butter. If nicely done it is very similar in flavor to the mushroom.

PICKLED CUCUMBERS.—Wash, cover with a cloth; turn over them a weak brine, boiling hot; cover closely; let them remain a few days, then raise the brine from them, and remove to cold vinegar, with horseradish and spices to taste. Keep covered closely.

PICKLED PEAS.—Scald pounds of peas, 4 pounds of sugar, 1 quart of vinegar, 1 ounce of cloves, 1 ounce of cinnamon, 1 ounce of nutmeg, 1 ounce of mace, 1 ounce of allspice, 1 ounce of cloves, 1 ounce of nutmeg, 1 ounce of mace, 1 ounce of allspice...

ROTTEN POT-TOES.—Put 1 gallon of water, 1 pound of salt, 1 pound of sugar, 1 pound of vinegar, 1 pound of cloves, 1 pound of cinnamon, 1 pound of nutmeg, 1 pound of mace, 1 pound of allspice...

THE BLUE SKY.—"Your mamma wants you to come down to the parlor and play the lady a tune," said Bridget, running into the nursery, where all the children were sitting...

FRIED OR BOILED BEAN PLANT.—Barbott it; cut into slices and season very highly with pepper and salt; fry or boil it (as you do mush-rooms) in a pan with butter. If nicely done it is very similar in flavor to the mushroom.

PICKLED CUCUMBERS.—Wash, cover with a cloth; turn over them a weak brine, boiling hot; cover closely; let them remain a few days, then raise the brine from them, and remove to cold vinegar, with horseradish and spices to taste. Keep covered closely.

PICKLED PEAS.—Scald pounds of peas, 4 pounds of sugar, 1 quart of vinegar, 1 ounce of cloves, 1 ounce of cinnamon, 1 ounce of nutmeg, 1 ounce of mace, 1 ounce of allspice, 1 ounce of cloves, 1 ounce of nutmeg, 1 ounce of mace, 1 ounce of allspice...

ROTTEN POT-TOES.—Put 1 gallon of water, 1 pound of salt, 1 pound of sugar, 1 pound of vinegar, 1 pound of cloves, 1 pound of cinnamon, 1 pound of nutmeg, 1 pound of mace, 1 pound of allspice...

THE BLUE SKY.—"Your mamma wants you to come down to the parlor and play the lady a tune," said Bridget, running into the nursery, where all the children were sitting...

FRIED OR BOILED BEAN PLANT.—Barbott it; cut into slices and season very highly with pepper and salt; fry or boil it (as you do mush-rooms) in a pan with butter. If nicely done it is very similar in flavor to the mushroom.

PICKLED CUCUMBERS.—Wash, cover with a cloth; turn over them a weak brine, boiling hot; cover closely; let them remain a few days, then raise the brine from them, and remove to cold vinegar, with horseradish and spices to taste. Keep covered closely.

PICKLED PEAS.—Scald pounds of peas, 4 pounds of sugar, 1 quart of vinegar, 1 ounce of cloves, 1 ounce of cinnamon, 1 ounce of nutmeg, 1 ounce of mace, 1 ounce of allspice, 1 ounce of cloves, 1 ounce of nutmeg, 1 ounce of mace, 1 ounce of allspice...

ROTTEN POT-TOES.—Put 1 gallon of water, 1 pound of salt, 1 pound of sugar, 1 pound of vinegar, 1 pound of cloves, 1 pound of cinnamon, 1 pound of nutmeg, 1 pound of mace, 1 pound of allspice...

THE BLUE SKY.—"Your mamma wants you to come down to the parlor and play the lady a tune," said Bridget, running into the nursery, where all the children were sitting...

FRIED OR BOILED BEAN PLANT.—Barbott it; cut into slices and season very highly with pepper and salt; fry or boil it (as you do mush-rooms) in a pan with butter. If nicely done it is very similar in flavor to the mushroom.

STEAMSHIP E.T.A. Fall Importations.

COMPLETED AT THE "Commerce House" WOLLENS.

In Cloth, Flannels, Blankets, &c. Dress Goods in Coburgs, Winceys, Plaids, &c., an immense variety in Fancy Dresses, Flossings, &c., a splendid assortment of New Silks, unusually cheap; Velvets, Ribbons, Laces.

Fancy Goods, Millinery. Elegant Fall Trimmed Bonnets, in the latest London styles; Ladies and Misses Fall Hats, Dress Bonnets, &c., all made to order.

STAPLE & DOMESTIC GOODS, at the very lowest price. Fall assortment Haberdashery and notions, all made to order.

SANDS SASSAPARILLA THE UNRIVALLED REMEDY FOR PURIFYING THE BLOOD.

The Original & Genuine Article, Everywhere celebrated for the removal and permanent cure of all diseases arising from an impure state of the blood, or habit of the system.

Since the introduction of this Medicine, numerous imitations have sprung into existence, founding their claim to the confidence of the community on the name of the original, and the name of the great preparator and extended use of which has been mainly attributable to the many wonderful cures effected by the same.

While Sarsaparilla Kook forms an important part of the same, it is not the same, and is not to be compared with it. It is on the peculiar combination and scientific preparation of the ingredients, and the manner in which they are combined, that the efficacy of the medicine is based.

Medical Testimony. CANNON, MD., Oct 4th, 1866. Messrs. Sarsaparilla Kook, My little daughter was afflicted for a long time with Sore Throat and Eyes, and by using your Sarsaparilla was perfectly cured.

PICKLED CUCUMBERS.—Wash, cover with a cloth; turn over them a weak brine, boiling hot; cover closely; let them remain a few days, then raise the brine from them, and remove to cold vinegar, with horseradish and spices to taste. Keep covered closely.

PICKLED PEAS.—Scald pounds of peas, 4 pounds of sugar, 1 quart of vinegar, 1 ounce of cloves, 1 ounce of cinnamon, 1 ounce of nutmeg, 1 ounce of mace, 1 ounce of allspice, 1 ounce of cloves, 1 ounce of nutmeg, 1 ounce of mace, 1 ounce of allspice...

ROTTEN POT-TOES.—Put 1 gallon of water, 1 pound of salt, 1 pound of sugar, 1 pound of vinegar, 1 pound of cloves, 1 pound of cinnamon, 1 pound of nutmeg, 1 pound of mace, 1 pound of allspice...

THE BLUE SKY.—"Your mamma wants you to come down to the parlor and play the lady a tune," said Bridget, running into the nursery, where all the children were sitting...

FRIED OR BOILED BEAN PLANT.—Barbott it; cut into slices and season very highly with pepper and salt; fry or boil it (as you do mush-rooms) in a pan with butter. If nicely done it is very similar in flavor to the mushroom.

PICKLED CUCUMBERS.—Wash, cover with a cloth; turn over them a weak brine, boiling hot; cover closely; let them remain a few days, then raise the brine from them, and remove to cold vinegar, with horseradish and spices to taste. Keep covered closely.

PICKLED PEAS.—Scald pounds of peas, 4 pounds of sugar, 1 quart of vinegar, 1 ounce of cloves, 1 ounce of cinnamon, 1 ounce of nutmeg, 1 ounce of mace, 1 ounce of allspice, 1 ounce of cloves, 1 ounce of nutmeg, 1 ounce of mace, 1 ounce of allspice...

ROTTEN POT-TOES.—Put 1 gallon of water, 1 pound of salt, 1 pound of sugar, 1 pound of vinegar, 1 pound of cloves, 1 pound of cinnamon, 1 pound of nutmeg, 1 pound of mace, 1 pound of allspice...

THE BLUE SKY.—"Your mamma wants you to come down to the parlor and play the lady a tune," said Bridget, running into the nursery, where all the children were sitting...

FRIED OR BOILED BEAN PLANT.—Barbott it; cut into slices and season very highly with pepper and salt; fry or boil it (as you do mush-rooms) in a pan with butter. If nicely done it is very similar in flavor to the mushroom.

PICKLED CUCUMBERS.—Wash, cover with a cloth; turn over them a weak brine, boiling hot; cover closely; let them remain a few days, then raise the brine from them, and remove to cold vinegar, with horseradish and spices to taste. Keep covered closely.

PICKLED PEAS.—Scald pounds of peas, 4 pounds of sugar, 1 quart of vinegar, 1 ounce of cloves, 1 ounce of cinnamon, 1 ounce of nutmeg, 1 ounce of mace, 1 ounce of allspice, 1 ounce of cloves, 1 ounce of nutmeg, 1 ounce of mace, 1 ounce of allspice...

ROTTEN POT-TOES.—Put 1 gallon of water, 1 pound of salt, 1 pound of sugar, 1 pound of vinegar, 1 pound of cloves, 1 pound of cinnamon, 1 pound of nutmeg, 1 pound of mace, 1 pound of allspice...

THE BLUE SKY.—"Your mamma wants you to come down to the parlor and play the lady a tune," said Bridget, running into the nursery, where all the children were sitting...

FRIED OR BOILED BEAN PLANT.—Barbott it; cut into slices and season very highly with pepper and salt; fry or boil it (as you do mush-rooms) in a pan with butter. If nicely done it is very similar in flavor to the mushroom.

PICKLED CUCUMBERS.—Wash, cover with a cloth; turn over them a weak brine, boiling hot; cover closely; let them remain a few days, then raise the brine from them, and remove to cold vinegar, with horseradish and spices to taste. Keep covered closely.

PICKLED PEAS.—Scald pounds of peas, 4 pounds of sugar, 1 quart of vinegar, 1 ounce of cloves, 1 ounce of cinnamon, 1 ounce of nutmeg, 1 ounce of mace, 1 ounce of allspice, 1 ounce of cloves, 1 ounce of nutmeg, 1 ounce of mace, 1 ounce of allspice...

ROTTEN POT-TOES.—Put 1 gallon of water, 1 pound of salt, 1 pound of sugar, 1 pound of vinegar, 1 pound of cloves, 1 pound of cinnamon, 1 pound of nutmeg, 1 pound of mace, 1 pound of allspice...

THE BLUE SKY.—"Your mamma wants you to come down to the parlor and play the lady a tune," said Bridget, running into the nursery, where all the children were sitting...