SUMMER BEVERAGES

Menithful Decoctions of Every Nature for Daily Use-How They are Made, the Manner in Which They are Imhibed, and the Effect They Produce, He indeed must be a curious specimen of the

senus home who knows not and cares not for the daily query, "What shall we drink?" This Hatleseness at once demonstrates his gradually pettling down into the hard or comfortable traces of certain beverages, between or ineluding the two great extremes-whisky and

This query tends not to draw forth either the imaginative or speculative powers of confirmed topers. Entirely enshrouded in physical and mental obtuseness to everything but the ardent, they are innocent of Nature's cooling draught. Their highest aspirations, their ideal conceptions and objects of earnest desire, are only seen when surrounded by a halo of stifling fumes rolling up from some seething cup. To these the question comes not. But all men are not topers, and to them this question is of unusual interest. When the hot July sun pours down his scorching rays with unrelenting intensity, making the streets spacious ovens and the cobble-stones furnaces, next to the wish that one might shuffle off this mortal coil, and have one might shuffle off this mortal coil, and have the little whiffs of wind sigh gently and coolly through his ghostly frame, is the desire to take a more practicable method of combating the everpowering simoom which Old Soi seemingly manufactures for the sois purpose, it is believed, of irritating and broiling all Philadelphian denizens. This he does effectually. Topers awake from their sonnambulent indolence and neek dejusively for some burning distillation awake from their sonnam bulent indolence and seek delusively for some burning distillation wherewith to cool their bodies, only adding thereby the calorification of the inner man to the progressive roasting of the outer. Saloons are thronged, bar-rooms are filled; assiduously, yet smilingly, the barkeepers work; glasses rattle as the healthy "jorums," mixed "toddies," cooling "beers," and stiff "brandles" cross the counter! While from far and near the huge, the small, the fat, the slim, the strong, the weak. counter! While from far and near the huge, the small, the fat, the slim, the strong, the weak, blowing and puffing, with red faces made scarlet by mopping and perspiration, increased by exertion—looking askant to that noonday tormentor—hurry forward through the sweltering crowds to the nearest sods fountain, where too sudden bibulations cause endless sneezings, and still hotter bodies. Were we to take up the various decoctions in alphabetical order, or to commence with that drink which has become so popular, we would speak of so popular, we would speak of

Beer, as having undoubted pre-emisence in our community. Our fathers knew not of this curious beverage. It is comparatively a short time since it was first introduced. The sudden influx of that curious yet staple foreign element, the Germans, to this western country, soon brought with it all the peculiarities which were so universally observed in the Fatherland. And among all these the greatest peculiarity was "beer." To our own paternals, strict in certain tenets, the embodiments of like peculiarities, and inseparably wedded to their own cartain tenets, the embodiments of the peculiarities, and inseparably wedded to their own familiar "beers," this advent of the Tentonic beverage was new and strange. But to the rising generation, who have kept pace with the constant growing popularity of beer, it is becoming almost as familiar, if not more so, than maturals own sweet cooling drangit. nature's own sweet cooling draught. How It Is Made.

There are two kinds of "lager beer," one for winter and the other for summer use. The former requires less brewing, and is ready for market as soon as made; the latter must be stored away for many months in cool places before it becomes delectable to a German palate. To prepare this drink, a cold winter is desirable. In the fall of the year the malt is purchased, and stored away until about the 1st of December. It is then placed in large mash-tubs, and soaked for some time in cold water. When sufficiently softened and swelled, warm water is added, and the temperature of the water increased gradually until the whole mass is almost boiling. This process extracts all the saccharine matter from the malt, leaving of the grain nothing but the "hull." This liquid is called warf. The liquor is drawn off from the mash-tubs into huge kettles. Hops are added, and the seething mass is kept boiling for two hours. It is then carried into immense sheet-iron pans, termed carried into immense sheet-iron pans, termed "coolers," to the depth of two or three inches, windows and doors are thrown wide open, and soon the drafts of wind cool the liquid. It is then drawn off into huge fermenting tubs, where a little yeast is added to facilitate the fermentation. Here the beer remains from six to twelve
days, according to the temperature of the atmosphere, until it has worked off all impurities.
The beer then, in its purified state, is drawn
into large tanks, holding from twenty to thirty
barrels, and stored away in immense cellars for
summer use. The process of manufacturing
lager beer occupies about one mouth, after
which it requires to stand about four months
before it is ready for use. The Winter beer is
similarly made, but does not require so much
stock, and does not need to stand so long before
use. little yeast is added to facilitate the fern Where It Is Kept.

Where it is kept.

If no other convenience is at hand, or if circumstances will not permit of any other accommodations, large celiars are dug, roofed over with soil, which generally is made to have a prolific covering of verdure to protect the roof—dirt, beams, and all—from becoming heated by the sun. In many cases, brewers transform rocky cravices into spacious halls, and by blasting and drilling often extend them far into the bosom of the earth in order that the suscendibosom of the earth, in order that the suscepti-ble beverage may not be influenced by the deleterious effects of warm a atmosphere. The digging of these immense stone-house cellars is the great obstacle the brewers have to contend with, and could they but obtain these

at less expense, the manufacture of lager beer would be doubled.

The Brewer's Harvest

comes with the advent of the sultry season. When perspiring Teutons and sweltering man generally seek for some cooling draught "to sat them up." which it often does most effectually, from the cowels of the earth—where, during the winter and spring months they have been in silent repose—come the barrels and kegs. At early dawn, before the city awakes from its alumbers, the beer carts rattle; each beer saloon receives its complement, each German soon receives his glass. In this city more than 200,000 barrels of beer, of 31 gailons each, are drunk annually, or an average quantity of ten gallons for each inhabitant, and an average daily sale of four-quarter barrels by each saloon daily sale of four-quarter barrels by each saloon in the city.

How It Is Popularized. As a sinequanom to the use of "lager," summer gardens were erected, and at least 18 of the 24 hours of the Sabbath laid under contribution to its popularization. With the advent of this German beverage, "beer house," "beer gardens," and "beer establishments" sprang up like magle in every part of the community. The influence of music, the effect of the beer, the foud calls for "more," the geniality of all present, the songs of the "Fatherland," and the tenacity of the saited "pretzels"—all combined to make these places paradistacal abodes for German delectation. Daily this decoction is becoming more celebrated, and the enthusiastic. Tentons valorously declare, and dogmatically Tentons valorously declare, and dogmatically contend, that it will soon drive from the com-munity the stronger and more intoxicating

At the present time there are eighteen bun-dred breweries in this country—our city having its fair share—while "Gotham" is honored with 150. On every hand they are springing up to meet the constantly increasing demands for

Just at this time, when the thermometer marks \$0° in the shade, divilized humanity seeks for some cooling and invigorating draught to refresh both body and mind, and place them in their normal condition. The heart sickens at the thought of gin, and for brandy, the various qualities of the "ardent," and heavy beverages of like tendencies and properties, men have no appetite. To them one of the most popular drinks for summer is soda water, palatable, safe to drink, refreshing, and easily obtained. Soda Water.

palatable, safe to drink, refreshing, and easily obtained.

Barrels, nay, hogsheads, of soda water are swallowed every day in this city by the warm and thirsty. From every corner, in every saloon, drug shop, and hotel, that hissing sound betokens its presence. But few know how it is made, or of what it is composed. It is simply pure cold water impregnated with carbonic acid gas, or, more plainly, "aerated water," occasionally containing minute particles of earbonate of soda, or, Rochelle saits; but these ingredients in the pure beverage nowadays are entirely discarded.

The manner of aerating this water, though requiring costly apparatus, is yet a simple operation.

ration. A heavy iron vessel, line with percelain, 72 tothst9 3

holding about fifteen gailons, is filled two-thirds inli of water as cold as it can be obtained. This vessel is called a fountain, and is the article we see attached to every soda apparatus in the city. The vessel is then, with several others, placed upon a rack, which is rocked to and fro by machinery. A tube leading from the generator where the gas is made is then attached to the mouth-piece of the fountain, and sufficient gas forced therein to fill the vessel full, and when in that state often maintains a pressure of 122 pounds to the square inch. While the gas is being numped in, the fountain is rocked rapidly, shaking and mixing completely the squeous and gassous elements within. The gas is made from pulverized common marble, which contains equal parts of lime and carbonic acid in a generator, where it comes in contact with sulphuric acid, which combines with the lime, liberates the carbonic acid gas, which passes through clear water for its purification. It is then forced into the fountains as described, fully impregnating the other element therein, and producing what is known as soda-water.

other element therein, and producing what is known as soda-water.

The cost of manufacturing this scrated water is trifling—about two cents per gailon; but the expenses incurred in its delivery, etc., make its wholesale cost about twenty cents. Even were the purest and best syrups used in flavoring it, its retailed cost could not be more than 4½ cents per glass, leaving a margin of 5½ cents. The flavoring liquids used, when pure, consist simply of white sugar, eggs, water, and such delectable extracts as the manufacturer chooses to add.

Sparkling Catawba. This exhilarating beverage is made so by a simple process. By a late invention in fountains, all manner of choicest wines; can be made to sparkle and effervesce. It is but a glass compartment enclosed in a heavy iron case, the space between the two being filled with carbonic acid gas. The glass vessel being filled with white wine, is partially impregnated with gas. The act of drawing it, however, opens little valves, which allow the confined gas to mingle with the liquor, and a fine article of champagne is the result. Native wines are thus served, and sparkling Catawba, etc., produced. served, and sparkling Catawba, etc., produced.

Flavoring Syrups. For the benefit of our readers, we publish below the various formulæs for compounding syrups for flavoring mineral or soda water. They will be found useful to all, and should be cut out and preserved:—

Sarsapartita Sgrup.—I. Take of white sugarhouse syrup, I gallon; water, I pint; holding in solution one-eighth ounce each of extract of liquorice, gum arabic and sulphate of iron. A portion of the syrup to be rubbed up with a quarter of an ounce of wintergreen and sassafras.

II. Take of simple syrup, 4 pints: compound syrup of sarsaparilla, 4 fluid ounces: caramel, 1½ fluid ounce; oil of wintergreen and sassafras, of each, 6 drops.

of sarsaparilia, 4 fluid ounces: caramel, 115 fluid ounce; oil of wintergreen and sassafras, of each, 6 drops.

Lemon Syrup.—I. Dissolve I ounce of citric acid in 4 of water, and add to 9 pints of simple syrup; also add 4 fluid ounces of muclinge acache and a half fluid ounce of spiritus Himonia.

II. Grate off the yellow rind of lemons, and beat it up with a sufficient quantity of granulated sugar, Express the lemon-juice, add to each quart of juice 1 pint of water, and 35 pounds of granulated sugar, including that jubbed up with the rind; warm until the sugar is dissolved, and strain.

III. Dissolve 6 drachms of tartaric acidfand I ounce of gum arabic, in pieces, in one gallon of simple syrup; then flavor with 115 fluid drachm of best oil of lemon. Or flavor with the saturated tincture of the peel in cologne spir is.

Orange syrup,—I. To be prepared from the irult in the same manner as No. II of lemon.

II. Dissolve 6 drachms of citric acid in one gallon of simple syrup, and add 2 fluid drachms of fresh oil of orange in 2 cunces of alcohol; or, instead of the alcohol solution of the oil, use the saturated tincture obtained by macerating the fresh peel for ten days in sufficient cologne spirits to cover.

The lemon and orange syrups when strained are to be diluted with an equal bulk of simple syrups. One dozen of the fruit is sufficient to make one gallon of finished syrup.—Mix 2 fluid ounces of fluid extract of vanilla with 4 pints of stuple syrup.

Vanilla Syrup.—Mix 2 fluid ounces of fluid extract of vanilla with 4 pints of stuple syrup.

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Vanilla Syrup.—Mix 2 fluid ounces of fluid extract of vanilla syrup and Raspberry Syrups.—Mash the fresh fruit, express the juice, and to each quart add 3½ pounds of granulated sugar. The juice, hea

time.

Pincapple Syrup.—Same as above.

Nectar Syrup.—Mix 8 pints of vanilla syrup with 1 each of pineapple and lemon syrup.

Sherbet Syrup.—Mix equal parts of orange, pineapple, and vanilla syrup.

Grape Syrup.—Mix naif an ounce of brandy, quarter of an ounce of spirits of lemon, and sufficient thacture of red Saunders. With one gallon of simple syrup.

Wild Cherry Syrup.—Use either the Pharmacopedia process, or prepare from the fresh cherries by expressing them with the stones

Crean Syrup.—Take of Borden's condensed milk, 1 pint; water, 1 pint; sugar, 1½ pound. Heat to boiling, and strain. This will keep for over a week in a cool place.

place.

Orgent Syrup.—Cream syrup and vanilla, each I pint: oil of bitter almonds, 4 minims.

Maple Syrup.—Dissolve 3½ pounds of maple sugar in I quart of water. (Most of the syrups not made from fruits may have a little gum arabic added, in order to produce a rich froth.)

Checolate Syrup.—Baker's chocolate, 4 cunces, dissolve in 20 cunces of boiling water, and dissolve in this I pound av. of granulated sugar.

FINANCIAL.

HARRISBURG, JUNE 29, 1867.

TO THE HOLDERRS

LOANS

OF THE .

COMMONWEALTH' OF PENNSYLVANIA

DUE JULY 1, 1868.

THE COMMISSIONERS OF THE SINKING FUND WILL RECEIVE PROPOSALS UNTIL SEPTEMBER 3, 1867, FOR THE REDEMP-

MILLION OF DOLLARS

Loans of this Commonwealth

DUE JULY 1, 1868.

Holders will address their proposals to the Commissioners of the Sinking Fund, Harrisburg, Pennsylvania, and endorsed "PROPO-SALS FOR THE REDEMPTION OF LOANS OF 1868."

FRANCIS SORDAN,

SECRETARY OF STATE. HIVARW ARRADA

JOHN F. HARTRANFT,

AUDITOR-GENERAL

WILLIAM H. MEMBER.

STATE TREASURED.

CLOTHING.

ROCKHILL & WILSON.

CLOTHING HOUSE.

Nos. 603 and 605 CHESNUT St.

The Public are invited to examine our extensive assortment of Men's, Youths', and Boys' Clothing, for Spring and Summer Wear, just made of fresh materials, and in the latest and most approved styles.

Clothing made to order for Gents and Boys in the most artistic manner, and reasonable prices.

The best Cutters and Workmen employed.

Our Stock of Ready-made Clothing is well made, well trimmed, and Reliable.

FINANCIAL

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REGISTERED LOAN OF THE

LEHIGH COAL AND NAVIGA-TION COMPANY,

DUE IN 1897. INTEREST PAYABLE QUARTERLY, FREE OF UNITED STATES AND STATE

TAXES, AND OFFER IT FOR SALE AT THE LOW PRICE OF

NINETY-TWO,

ACCRUED INTEREST FROM MAY 1.

This LOAN is secured by a first mortgage on the Company's Railroad, constructed and to be con-structed, extending from the southern boundary of the borough of Mauch Chunit to the Delaware River at Easton, including their bridge across the said river now in process of construction, together with all the Company's rights, libertless, and franchises appertainng to the said Railroad and Bridge,

Copies of the mortgage may be had on application at the office of the Company, or o either of the undersigned.

DREXEL & CO.

JAY COOKE & CO. [6 1111 W. H. NEWBOLD, SON & AERTSEN.

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William Ervien, Osgood Weish, Frederick A. Hoyt, Wm. H. Rhawn, WM. H. RHAWN, President,

Late Cashier of the Central National Bank, JOS, P. MUMFORD Cashier, Late of the Philadelphia National Bank

REMOVAL.

THE UNION NATIONAL BANK

S.E. CORNER OF THIRD AND ARCH STS. Where they will be located during the erection of their NEW BANKING HOUSE. N. C. MUSSELMAN,

8.21 fmwlmrp

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THE GENUINE EAGLE VEIN, THE CELE wood coal, Egg and stove, sent to all parts of the city at \$6.50 per ton; superfor LEHIGH at \$8.75.
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All the new materials for short dresses. Goat's Hair in all the new shades. Plain Alpacas and Poplin Mixtures. Lawns and Organdies, select styles. Black Goods of every description. CALICO COUNTER,

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Silk and Cloth Sacques reduced in price.

MEN'S WEAR. Stout Linen Drills and Duck.
French Padded Urills, for hest custom.
Fancy Drills and Duck for pants.
Coatings for business, dress, hot weather, etc.
Cassimeres, 75 cents up, all grades, immense stock.
Rapidly selling at almost lowest old prices.

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GREAT REDUCTION IN PRICES.

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FINE SCOTCH TABLE CLOTHS AND NAPKINS. RICHARDSON'S TABLE CLOTHS AND NAPHINS. SCOTCH TOWELLINGS, SCARCE GOODS. BLOOM DAMASK TOWELS. LINEN DRILL STAIR CRASH, RED BROWN LINEN CRUMB CLOTH, 2%, 3 AND 4 YARDS WIDE.

SEVERAL BALES POWER-LOOM TABLE LINENS. LINEN CAMBRIC DRESSES, NEW STYLES TO SHITHTING LINEWS.

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IN CONSEQUENCE OF ALTERATIONS

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We shall sell sill that time our Stock of

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SUMMER GOODS

GREAT REDUCTION.

PERKINS.

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S. E. Cor. NINTH and ARCH Streets.

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Musins, Bleached and Unbleached, icc. per yard White Goods in every variety and price.

White Goods in every variety and price.
Quilts in every variety.
Calicose. 10, 193, 15, and 18c.; best qualities.
We now have a complete stock of Ladies' and Gents'
Hoslery at competition prices.
Our stock of Shirt Fronts better than ever; every
style and pattern, and every price; guaranteed all
Lines, and warranted to give salisfaction.
Cheap lot Table Liness, 5-4, 45c.; bargains. Bleached,
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Madame Foy's Corset and Skirt Supporters; every
lady should have one.
Lawns closing out at 20c. per yard.

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Novelties Opening Dally;
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—Pointe Applique Laces.
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Ehirred and Tucked Lace Muslins; India Twilled
Long Cloth; Plaid, Stripe, and Piain Nainsooks; soft
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BALANCE OF STOCK AT COST. — IN stock of Cloth, Silk, and Lace Mantillas, we have marked these nown at cost. MRS. E. HENRY, No. 16 N. EIGHTH Street

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AND P. R. R.

FOURTH OF JULY EXCURSION.

EXCURSION TICKETS WILL BE SOLD TO WEST CHESTER DURING THE HOLIDAYS, good

M. Wood, General Superintendent,

FOURTH OF JULY EXCURSIONS, VIA

NORTH PENNSYLVANIA RAILROAD.

Excursion Tickets, at reduced rates, will be issued to the principal points on this road and its connections from the

to the principal points on this road and its connections, from the PHILADELPHIA TICKET OFFICES, an 1st, 2d, 3d, and 4th of July. Good to return until 6th of July, inclusive.

These Excursions will afford a capital opportunity of inspecting the industrial establishments of the Lehigh Valley, and enjoying the grand and brantful acceptry of the Upper Lehigh and Wyoming Valleys, while being assured of good accommodations in the first-class hole at the various points-of interest along the reute. Trains leave Berks Street Depot at 745 A. M., 130 and 520 P. M. [6267t] ELLIS CLARK, Agent.

FOR CAPE MAY—ON TUESDAYS, THURSDAYS, AND SATURDAYS, THURSDAYS, AND SATURDAYS, THURSDAYS, AND SATURDAYS, Will commence running
to Cape May on SATURDAY, June 28, leaving OHESNUT Street wharf at 9 A. M., returning on Monday,
The Felton will leave Philadelphia on Tuesdays,
Thursdays, and Esturdays, and return on Mondays,
Wednesdays, and Fridays, during the season, Fare
to Cape May, \$2.50, including carriage hire; Servants,
\$1.75; Children, \$1.25.
Freight will be received until 8 M A, M. Freight will be received until 8-30 A. M. 6,26 6t G. H. HUDDELL,

FOURTH OF JULY EXCUR-WILMINGTON.
The steamer ARIEL will leave CHESNUT STREET
WHARF on ITH URSDAY MORNING at 9½ o'clock,
and returning. leave I Wilmington at 2 o'clock, stopping at Chester and Hook each way.
Excursion tickets to Wilmington, 40 cents.
Excursion tickets to Chester or Hook, 25 cents.

EXCURSION TO CAPE MAY
ON THE FOURTH OF JULY.—The
new and swift steamer SAMUEL M. FELTON, Captain L. Davis, will leave CHESNUT Street Wharf on
THURSDAY MORNING, July 4, at 9 o'clock, and
returning, leave Cape May on FRIDAY MORNING
at 8 o'clock. Excursion tickets, 44, including carriage
hire. Each way, \$250.

EXCURSIONS UPTHE RIVER.—
The splendid steamboat JOHN A.
WARNER makes daily Afternoon Excursions to
Burlington and Bristol. stopping at Riverton, Torresdaile. Andalusia, and Beverly. each way. These
excursions leave CHESNUT STREET WHARF at
2 o'clock in the Afternoon. Returning leave Bristol
at 4 o'clock. Arriving in the city at 6 o'clock P. M.
FARE—Excursion, 40 cts. Each way. 25c. [5 25 3m

EXCURSIONS ON THE SCHUYLKILL.—Steamers leave Fairmount Park (toot of Coates street).

FOR LAUREL HILL CEMETERY. THE FALLS OF SCHUYLKILL.
First boat leaving Fairmount at 7 A, M.: last boat at 630 P. M Last boat leaving Fails of Schuylkili at 645 P. M 651m

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TO LET—A COMMODIOUS STONE MAN-SION, with large Garden, Carriage House, etc., attached, on PROSPECT HILL, near Frankford, Twenty-fifth Ward. Easy of access by Fifth and sixth Streets Railroad. Inquire of JOHN G. STET-LER, No. 1821 GIRARD Avenue. \$\infty\$ 15 tap

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ACCRECATE AND ADDRESS. FIRE AND BURGLAR SAFES!

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THOROTOHLY FIRE-PROOF.

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Steamship Tioga, Philadelphia and Southern M teamship Company, etc. etc. MEAD & CO., Manufacturers of Silver-Plated Ware and Furnisher of Hotels and Steamers,

NO. 910 CHRSNUT STREET,

SOUTH SIDE, SECOND FLOOR. CARD TO THE PUBLIC The undersigned would call the attention of trade, as well as the public, to the large and super STERLING SILVER AND PLATED WAR To be found at their manufactory.

No. 35 South THIRD Street, and at the Wareroom.

No. 1125 CHESNUT Street.

These goods are all of their own manufacture. A

Mr. SMYTH is a practical workman, their PLATE
and SILVER-WARE is superior to any in the
market.

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Having furnished some of the largest hotels is the country when he was the practical partner of the late firm known as Mead & smyth, the goods can been in daily use, and will recommend themselves at the following hotels—
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ST. (HARLES HOTEL, Philadelphia,
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NATIONAL HOTEL, Washington, D. C.
Albough we keep constantly on hand a large and varied stock of the above goods, when desired the may be made to order of any given pattern, at shor notice,
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AMERICAN CROQUET COMPANY. HOSKINS & CO.,

NO. 918 ARCH STREET, BOLE AGENTS. CROQUET, \$7.50, \$10.00, \$12.00, AN 814.00 PER SET. OUR \$7.50 SET IS EQUAL TO OTHE MANUFACTURERS' \$10.00 SETS. WHOLESALE AND RETAIL.

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Nos. 1 and 3 North Sixth Street, Philadelphia, would invite the attention of his friends

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Improved Pattern Shirt; the material, workmanship and finish cannot be surpassed by any in the Market. [lateph

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