

FARM, GARDEY AND HOUSEHOLD.

**Household Hints.**  
**Milk Laps.**—A pound and a half of loaf sugar dissolved in a quart of boiling water, with half a pint of lemon juice, and a pint and a half of milk, makes a capital summer drink.

**Covering for Jars.**—A good water-proof paper for covering jars used in preserving, etc., may be made by brushing over the paper with a solution of gum arabic and oil, and spreading it over a line until dry.

**Sweetened Cream.**—Take some cream, and slice some preserved peaches into it, sprinkle with a little sugar, and with fine shreds of nutmeg; mix all well together and put it into glasses.

**Vermorel Pudding.**—Boil two ounces of vermorel in a pint of new milk until you have a thick cream; when hot, add a quarter of a pint of cream, five yolks of eggs, quarter of a pound of butter, a little sugar; bake it in a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

THE TOWN OF INDIANOLA.

**Description of the Place with its Commerce.**  
Indianola, the down hill town destroyed by the rebellion with a frightful loss of life, is the county town of Calhoun county, and is the port of entry of the district of Saluda. It is situated on the west shore of Matagorda bay, twenty miles from the gulf, and distant about one hundred and twenty miles from the mouth of the bay. The town contains between two and three thousand inhabitants, and is built immediately on the shore of the bay, upon a level beach of white shell sand. It contains a perfectly level stratum of shell, which extends for many miles. It is the terminus of the Western and Atlantic R.R., which runs from the town to Austin, the capital of the State, and with San Antonio, the capital of Texas. The town is connected with the State, and with San Antonio, Texas, by a line of telegraph wires, and is connected with Austin, the capital of the State, and with San Antonio, Texas, by a line of telegraph wires.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

LYNCH LAW IN OHIO.

**How the Murderer of a Young and Innocent Girl was Executed by a Mob.**  
In Logan county, Ohio, Miss Allie Schell, a young girl, was brutally murdered and her body cast into the water of the river. The murderer was caught and executed by a mob.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

SUMMARY OF NEWS.

**Items of Interest from Home and Abroad.**  
A South American telegram states that the harvest prospects are unprecedented. The wheat crop is good. The town of Vesuvius, Naples, was destroyed by an eruption of the volcano. The steamship 'Gloria,' from New York, was damaged during the recent gale. A letter from the steamship and railroad agent at Indianola states that two hundred horses were swept away by the gale.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

Waiting for a Cave.

**With three or four miles of Vicksburg, Miss., a merchant, who had been in the country, came to a small creek, beside which a native was washing his clothes.** The man looking at his garment up and down around, and as he "soused" he whistled a merry tune.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

**To Dress Cold Duck.**—Cut it in quarters, wash it in cold water according to the quantity you dress—with a little grated nutmeg, and pepper and salt, a little lemon juice, and a little cream; mix all well together and put it into a warm oven, on iron plates.

DITSON & CO'S

**SCHOOL MUSIC BOOKS**  
Complete a perfect series, covering the best music for school use. American School Music Readers! Cheerful Voices! The High School Choir! The National Hymn and Tune Book!

**REVOLVERS \$2.50**  
The High School Choir!  
The National Hymn and Tune Book!

**MAPS & CHARTS**  
The National Hymn and Tune Book!

**DEAFNESS**  
The National Hymn and Tune Book!

**DOMESTIC SEWING**  
The National Hymn and Tune Book!

**DR. RADWAY'S Sarsaparillian**  
The National Hymn and Tune Book!

**OPPIUM**  
The National Hymn and Tune Book!

**DR. RADWAY'S**  
The National Hymn and Tune Book!

STOP LEAKS, EFFECTUALLY AND CHEAPLY.

**N. Y. SLATE ROOFING CO., 7 Cedar St., New York.**  
Now is the time to subscribe!  
The New York Fireside Companion  
PROSPECTUS FOR 1876.

**The National Hymn and Tune Book!**  
The National Hymn and Tune Book!

**DR. RADWAY'S**  
The National Hymn and Tune Book!

**OPPIUM**  
The National Hymn and Tune Book!

**DR. RADWAY'S**  
The National Hymn and Tune Book!

**OPPIUM**  
The National Hymn and Tune Book!

**DR. RADWAY'S**  
The National Hymn and Tune Book!

**DR. RADWAY'S**  
The National Hymn and Tune Book!

STOP LEAKS, EFFECTUALLY AND CHEAPLY.

**N. Y. SLATE ROOFING CO., 7 Cedar St., New York.**  
Now is the time to subscribe!  
The New York Fireside Companion  
PROSPECTUS FOR 1876.

**The National Hymn and Tune Book!**  
The National Hymn and Tune Book!

**DR. RADWAY'S**  
The National Hymn and Tune Book!

**OPPIUM**  
The National Hymn and Tune Book!

**DR. RADWAY'S**  
The National Hymn and Tune Book!

**OPPIUM**  
The National Hymn and Tune Book!

**DR. RADWAY'S**  
The National Hymn and Tune Book!

**DR. RADWAY'S**  
The National Hymn and Tune Book!