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THE GLOBE JOB PRINTING OFFICE. THE "GLOBE JOB OFFICE" is the most complete of any in the country...

THE ANGEL OF PATIENCE.

To weary hearts, to mourning homes, God's meekest angel gently comes; No power has he to banish pain...

MOUNT VERNON.

Its History—Its Proprietors—Its Relics Reminiscences, and Present Condition.

There has probably never been so great a throng to the national shrine as at the present time. A fine steamer runs regularly thither from Washington...

At the death of Gen. Washington, in 1799, the Mount Vernon estate comprised several thousand acres of land in a solid body, extending many miles on the Potomac river.

Originally, the Mount Vernon estate consisted of one half of 5,000 acres, assigned to Washington's great grandfather, who, in conjunction with Nicholas Spencer, patented it from Lord Calpepper in 1670.

An addition erected at one end of the mansion after Washington's time has been torn away, and the structure is now in the exact form as when left by the Father of his country.

ington, and the adopted daughter of General Washington. Major Lewis erected a splendid mansion at Woodlawn in 1805, at a cost of \$24,000.

The library room, in the south end, is occupied by Miss Tracy, the accomplished and faithful agent of Mount Vernon Association. A bust of Washington, cast in plaster by Haddon, and another of Lafayette, facing each other high on the walls, are the only observable relics.

The grounds immediately around the mansion and tomb bear evidence of care and taste. The approach to the tomb and to the mansion from the river is highly picturesque and delightful.

The sarcophagus is from a solid block of pure white marble, and was placed there in 1837. Within the vault proper are the bodies of many members of the family.

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quisto marble mantel piece, wrought in Italy, shipped on an English vessel during the French Revolution, captured by the French Government when Lafayette made known that it was a present from an American wine merchant, resident at Marseilles, to General Washington.

The long, low row of brick quarters still stand as they have for 30 or 40 years, since they were partially destroyed by fire. In this row Washington had his blacksmith and carpenter establishments, and here now live the two old colored servants of whom mention has been made.

The "Ladies' Mount Vernon Association," it is well known, made their purchase in 1853, and had made their last payment of \$2,000 on the eve of the rebellion. The Association had expended also \$20,000 in improvements, in addition to paying the \$200,000 purchase money.

ASHLAND, July 7, 1845.—My Dear Little Niece:—Your parents have done me the honor to give my name to you. On that account, and at the request of your good mother, I address this note, which she wishes to preserve for your perusal, when by the lapse of time, you shall have attained an age that will enable you to comprehend and appreciate its friendly purport.

You will be surprised at the ease with which you will master branches of knowledge which at first view will frighten you. Make honor, probity, truth, and principle your invariable guides. Be obedient, and always affectionately respectful to your parents.

The Sheriff and the Widow.

The Port Gibson Herald tells a good story, of which an Alabama Sheriff is hero, as follows:

Court was in session, and amid the multiplicity of business which crowded upon him at term time, he stopped at the door of a beautiful widow, on the sunny side of thirty, who, by the way, had often bestowed melting glances upon the Sheriff aforesaid. He was admitted, and soon the widow appeared, and the confusion and delight which the arrival of her visitor occasioned, set off to greater advantage than usual the captivating charms of the widow M. Her cheek bore the beautiful blended tints of apple blossom—her lips resembled rose buds upon which the morning dew yet lingered; her eyes were like the quiver of Cupid, the glances of love and tenderness with which they were filled, resembling arrows that only wanted a fine bow (pardon the pun) to do full execution.

"Madam," said the matter of fact Sheriff, "I have an attachment for you."

"Proceed to court!" replied the lady with a merry laugh; then shaking her beautiful head she added, "No, sir, though this is Leap Year, I will not take advantage of the license therein granted my sex, and therefore greatly prefer you should 'proceed to court!'"

"But, madam, the Justice is waiting," "Let him wait; I am not disposed to hurry matters in such an unbecoming manner; beside, sir, when the ceremony is performed I wish you to understand that I prefer a minister to a Justice of the peace."

"Madam," said he, rising from his chair with solemn dignity, "there is a great mistake here; my language is misunderstood; the attachment of which I speak was issued from the office of Esquire C—; commands me to bring you instantly before him, to answer a contempt of Court in disobeying a subpoena in the case of Jones vs. Smith."

"Why, you see, when a man comes a courtin' me," said Mrs. Dobson, "I hadn't the least thought of what he was after—not I. Jobie came to our house one night dark, and rapped at the door. I opened it, and sure enough there stood Jobie right before my face and eyes."

"Come in," sez I, "and take a cheer." "No, Lizzie," sez he, "I've come on an errand, and I always do my errands fast."

"But you'd better come in and take a cheer. What is yer errand?" "Courtin' business. My wife's been dead these three weeks, and everything's going to rack and ruin right straight along. Now, Lizzie, if you've a mind to love me, and take care of my home an' children, an' my things, tell me, and I'll come in and take a cheer; if not, I'll get some one else to."

"Why, I was skeered, and said: 'If you've come on this courtin' business, come in. I must think of it a little.' 'No, I can't fill my errand's done.' 'I should like to think about it a day or two.' 'You needn't, Lizzie.' 'Well, Jobie, if I must, I must, so here's to you, then.' 'So he came in. Then he went after the squire, and he married us right off, an' I went home that very night. I tell you what it is, these long courtin's don't amount to nothing at all—Just as well to do in a hurry."

Preserving Fruits in Bottles, Cans, Jars, &c.

The following description of the way of putting up fruit by the Oneida Community, is copied from their organ, The Circular:

The fruit is first suitably prepared by hulling, assorting, or paring and cutting, as the case demands; and, in most instances, is immediately placed in clean glass bottles, filling them fully and when such fruit as peaches, pears, quinces, &c., are put in large pieces, it is best to take some pains to crowd the fruit into the bottle—otherwise the heating process will not leave the bottle properly filled with fruit.

Next prepare a syrup of melted, refined or white sugar, and pour into the bottle by the following rule:—Allow six ounces of sugar to one quart of fruit or more ten pounds of sugar in one gallon of water, and give one half pint of the syrup thus produced to one quart bottle of fruit. This rule is adapted to the strawberry, cherry, peach, and other similar fruits. More acid fruits, like the currant, require a greater proportion of sugar. Sugar, for a few years, and especially the present season, has been so high that the temptation has been for those who put up fruit for sale to make the proportion of sugar much less than the above rule requires, and some parties have acknowledged that they had reduced the quantity of sugar to three ounces for one quart of fruit. Fruit put up in tight will, of course keep just as well without sugar as with it; but it is thought much better to heat the fruit in syrup, rather than to heat it in water and apply sugar as it is used for the table.

The filled bottles are then placed in a steaming box—best when made throughout of wood—the bottles rest on a false bottom of narrow slats, covering the steam-pipe—cold water is then let into the box until the bottles are two thirds covered; the fruit is then gradually heated to the boiling point by letting steam into the water through a pipe leading from the engine room in another part of the building. It requires from forty five to sixty minutes to properly heat or cook most kinds of fruits. They are commonly allowed to boil five minutes, but in some instances are taken out of the steam box before they reach the boiling point.

Corks are made sufficiently flexible by steaming them twenty minutes with the fruit. They should be large enough to fill the neck of the bottle tightly and require some force to crowd them in. Formerly one cork, as prepared of dealers, was made to stop two bottles, but it is now considered better to use a whole cork for each bottle.

Until the last year the Community used for sealing wax a compound of the following proportions: 1 lb. of rosin, 1 1/2 oz. of tallow, 3 oz. of beeswax; but common boat pitch is now used, and it is found to answer quite as well, and is much cheaper. It is prepared by first being boiled a few minutes, and then heated every time a batch is to be sealed.

The fruit being sufficiently heated, the corks steamed, and the boat pitch ready, the bottles are taken successively to a table and quickly corked.—The corks may be forced in by a blow from a mallet, or better by a small lever arrangement, or best by such a machine as that used here, and in other fruit establishments, which worked by hand and foot, performs the operation easily and rapidly. The portion of the cork remaining above the bottle is pared off with a sharp knife, and left in a convex form.

Some fruit preservers, at this stage, pack their fruit away, laying the bottles down on the side and trusting to the cork, thus kept moist, to exclude the air, and sealing the bottles when they fill orders for market, and when they are less hurried; but the Community have always sealed their fruit immediately after it is corked, which is done by dipping the mouth of the bottle in sealing wax, as to cover the bulb. Then transfer it to a basin of cold water, dipping to the same depth to cool the wax. If the dipping is carried beyond the mouth of the bottle, there is danger of cracking the glass. Now examine the sealed part to see if the wax has formed blisters. If there are blisters, rub them away with the finger, using a little tallow or oil to prevent sticking. It was formerly thought necessary to repeat the dipping operation in wax and water, but it is now only done when the first dipping leaves the cork imperfectly covered. The fruit ready to be packed away on shelves or in chests, in a cool, dry cellar. If placed on shelves, a cloth should be hung before them to exclude

the light. In a few days after packing away, inspect the bottles to see if any show signs of fermentation, which may be detected by a foamy appearance of the fruit. If this is observed in any bottle, it denotes either a crack in the glass, or that the sealing was imperfect. The bottle should be opened and examined, the contents scalded and the process of sealing repeated as before. In some cases during the season, a little vegetable mould may be seen to gather on the surface of the fruit in the bottles; but this is not to be regarded, as it can be readily separated on opening the bottles, leaving the mass of fruit untouched.

There is a variety of methods practiced in preserving tomatoes. Our people scald and peel them, and then place them in a steam boiler, where they are boiled for twenty minutes to half an hour. The bottles are filled directly from the boiler—having been previously heated in the steam box, so as to avoid the danger of bursting—and are then ready for sealing.

The steam boiler is worthy of separate mention. It is made of copper, tinned on the inner surface and costs about sixty dollars. It has a double bottom for one third of its height; and steam passing through the two lower surfaces, anything being placed in the boiler will be speedily cooked in fifteen minutes. Vegetables, puddings, &c., may thus be prepared for the table in a much shorter time than in ordinary kettles placed over a common fire.

The Community have the present season put up a few thousand cans of sweet corn. It was formerly thought difficult to preserve this article except by drying. Here the corn is boiled fifteen minutes, then sealed in cans, and then boiled five hours.

Tomatoes, squashes, beans and other vegetables are put up with a syrup of any kind. Apples are put up in fresh apple juice, and are thought to be much better than when put in water. On account of the corroding effects of the acid which most fruit contains, it is better to preserve them in glass than in tin; besides in this form they are more attractive and saleable. Of glass fruit bottles a great variety is found in market—some of which deserve commendation, and most which avoid the necessity of corking and sealing. They are however in general too expensive for those who put up fruit in large quantities for sale. For this reason, and because the Community deem the corking and sealing process, which I have attempted to describe, the most sure plan yet devised, a form of bottle invented by Mr. Thacker is much used.

WHAT EXTRAVAGANCE LEADS TO.—Never was there made a more correct observation than this: Moderation is the silver string that runs through the pearls of all virtues; and the string once broken they are scattered. When people begin to make a show of which they cannot afford, either in dress or at home—or any thing else—virtue is threatened. We increase our own unhappiness by multiplying our wants. We attempt to dazzle our acquaintances and to assert our equality with those above us, and we sacrifice our interests and peace of mind. The splendour of the retrencher, or adopt dishonorable means for procuring money. It is easy to see what course he would be likely to pursue, and what consequences he will soon incur.

PRINTING PAPER MADE FROM BAMBOO.—The Albany Journal is now printed on paper made from bamboo. The bamboo is brought from Jamaica, where it is produced in unlimited abundance, and costs, delivered here, from ten to twelve dollars per cord. It is cut into five feet lengths, conveyed to the manufactory, where it is soaked in warm water for a time; it is then put in steam gas in the form of ordinary cannon, where it is thoroughly saturated with steam and then exploded, under an immense pressure, which tears it into fibres. When thus torn it is placed in an immense pulping boiler, where it is boiled under a pressure of 60 lbs. to the inch, and from thence blown into a receiving tank. It is then perfect pulp, ready to be made into paper.

Prominent Southern men have lately held a consultation in Washington city, and it is now stated that a movement will shortly be inaugurated by which great inducements will be offered to the mechanics and laborers of Northern and Western States, to emigrate to the South. It is even hinted by well informed Washington correspondents, that the movement has the sympathy of those high in authority, who regard it as the surest and safest mode of reclaiming the Southern States to peace and prosperity. It is conceded that free white labor is alone capable of the task.

—Let your expenses be such as to leave a balance in your pocket. Ready money is always a friend in need.

A Good Wife.

How much of this world's happiness and prosperity are contained in the compass of these two short words! Her influence is immense. The power of a wife, for good or evil, is irresistible. Home must be the seat of happiness, or it must be forever unknown. A good wife is to a man wisdom and courage, and strength and hope and endurance. A bad one is confusion, weakness, discomfiture, and despair. No condition is hopeless, when the wife possesses firmness, decision, energy, and economy. There is no outward prosperity which can counteract indolence, folly and extravagance at home. No spirit can long resist bad domestic influence. Man is strong; but his heart is not adamant. Man delights in enterprise and action, but to sustain him he needs a tranquil mind and a whole heart. He expends his whole moral force in the conflicts of the world; his feelings are often lacerated to the utmost point of endurance by perpetual collisions, irritations and disappointments. To recover his equilibrium and composure, home must be to him a place of repose, peace, cheerfulness, comfort, where his soul renews its strength, and again goes forth with fresh vigor, to encounter the labor and trouble of the world. But, if at home he finds no rest, and is there met with bad temper, silliness or gloom, or is assailed by discontent, complaining and reproaches, the heart breaks, the spirits are crushed, hope forever vanishes, and the man sinks into almost total despair. A lazy, ignorant, extravagant, restless, ill-natured wife, is indeed a curse; while one possessed of the opposite qualities is truly "the angel of the house."

Married Belles.

That wives should constantly endeavor to cultivate social graces, and render themselves as fascinating as possible, I hold it to be their sacred duty; but beauty should be preserved and accomplishments perfected to bind their husbands' hearts more closely, to make their homes more attractive instead of being constantly paraded before the world for the unholy purpose of securing the attention and adulation of other gentlemen. I do not desire to see married women reckless on the contrary, I believe that society has imperative claims upon them, which should be met promptly, and faithfully and gracefully discharged. But these degraded wives who are never seen with their husbands when they can avoid it—who are never happy unless riding or receiving their attentions at theaters, concerts or parties, are a disgrace to the nation, which they are gradually demoralizing and corrupting. From the influence of these few deluded, weak libels on our sex, may God preserve our age and country! Statesmen are trained up around the mothers' arm chair, and she can imbue the boy with lofty sentiments and inspire him with aims which, years hence, shall lead him in Congressional halls to adhere to principles, to advance the truth—though, thereby, votes for the next election fall away like stricken leaves of autumn. What time has the married belle for this holy heart-stone mission? The conscientious devoted and patriotic christian woman of a nation are the safeguards of its liberties and purities.—Miss Evans.

THE WADE AND DAVIS MANIFESTO.

Carpenter, the artist, in his reminiscences of Mr. Lincoln, relates the following: Last year, upon the appearance of what was known as the 'Wade and Davis manifesto,' an intimate friend and supporter, who was very indignant that such a document should have been put forth just previous to the Presidential election, took occasion to animadvert very severely upon the course that prompted it. "It is not worth fretting about," said the President, "it reminds me of an old acquaintance, who, having a son of scientific turn, bought him a microscope. The boy went around experimenting with his glass upon everything that came in his way. One day, at the dinner table, his father took up a piece of cheese.

"Don't eat that, father," said the boy, "it is full of wigglers."

"My son," replied the old gentleman, "taking at the same time a huge bite, 'let 'em wiggle; I can stand it if they can.'"

—Charley W—, a manly little fellow of five years, fell and cut his upper lip so badly that a surgeon had to be summoned to sew up the wound. He sat in his mother's lap during the painful operation, pale, but very quiet, resolutely shutting his eyes and moans. In her distress the young mother could not refrain from saying, "Oh, doctor, I fear it will leave a disfiguring scar!" Charley looked up into his mother's tearful face, and said in a comforting tone, "Never mind, mamma, my moustache will grow!"