



And make room for the Sovereign Balm Pills. It is now about four years since Dr. E. L. Soule introduced the Oriental or Sovereign Balm Pills to the public...

None are genuine, except those bearing the name of Dr. E. L. Soule & Co. on the face of each box. For sale by...

A NATURAL REMEDY

Wright's Indian Vegetable Pills. Suited to the Human Constitution, and equal to the best of every curable disease...

These extraordinary Pills are composed of plants which grow spontaneously on our own soil, and are therefore better adapted to our constitutions...

WIRE WEAVING

THE SUBSCRIBER would respectfully inform the public that he continues to carry on the above business at his shop in the vicinity of Lerayville...

CHAIRS AND BEDSTEDS

THE subscribers still continue to manufacture and keep on hand at their old stand, all kinds of chairs and bedsteads...

GLASSES AND WATCHES

THE subscriber not being in full communion with the firm of M... he is not prepared to boast of having never learned the cabinet making business...

TERMS OF THE BRADFORD REPORT

Two dollars and fifty cents per annum. Payment deducted if paid within the year; and for CASH generally in advance...

FOREIGN PERIODICALS

REPUBLICAN OF THE LONDON QUARTERLY REVIEW. THE EDINBURGH QUARTERLY REVIEW. THE FOREIGN QUARTERLY REVIEW. THE WESTMINSTER REVIEW.

For any one of the four Reviews, \$5.00 per annum. For any three do 7.00. For all four of the Reviews, 8.00.

Four copies of any or all of the above works will be sent to one—on payment of the regular subscription for three—the fourth copy being gratis.

NEW BLACKSMITH ESTABLISHMENT

IN TOWANDA. Prices 25 per cent. cheaper than have ever been known in Northern Penna.

CLOCKS, WATCHES, JEWELRY & SILVERWARE

W. A. CHAMBERLIN has just returned from the city of New York with the largest assortment of FASHIONABLE JEWELRY...

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TOWANDA ACADEMY

THE next year of this Institution will commence on Monday the 15th day of August. MR. J. C. VANDERCOOK, Principal, Miss E. G. BLACKMAN, Preceptress.

Tuition, per term of eleven weeks: \$2.50. For the common English studies, 50c. For the higher branches, including Natural, Intellectual and Moral Sciences, 60c.

ENOS TOMKINS, J. D. MONTAGNE, C. L. WARD, J. P. MEANS, DAVID CASH, B. KINGSBERRY, W. S. MERCER, H. M. ELWELL.

WILLIAM SCOTT, ATTORNEY AT LAW

WILL promptly and punctually render his professional services in Agencies, Collections, and other matters in his profession entrusted to his care.

BOOT & SHOE MAKING

WILCOX & SAGE have associated themselves in the Boot and Shoe Making business, in the borough of Towanda...

NEW ESTABLISHMENT AND NEW PRICES

L. M. NYE & CO. would respectfully inform the citizens of Towanda and the public generally, that they have on hand and manufacture...

CABINET FURNITURE

MAY BE HAD at our shop much lower than it has ever been sold in Towanda. Goods are cheap, and when lowered, and that is the reason we can afford all for to do it.

A CERTAIN CURE FOR PILES

Dr. A. Upham's Vegetable Elettary. AN INTERNAL REMEDY, INVENTED BY DR. A. UPHAM, a distinguished Physician of New York City...

CLAREMONT HOUSE

RESPECTFULLY informs his friends that he has leased the above House, situated on the south side of the public square, lately occupied by A.M. Coe...

DR. BENJ. SMITH'S IMPROVED INDIAN VEGETABLE SUGAR COATED PILLS

THE increasing popularity of Dr. BENJ. SMITH'S IMPROVED INDIAN VEGETABLE SUGAR COATED PILLS, has induced a number of persons to make something they call pills and coat them with sugar...

DR. BENJ. SMITH'S IMPROVED INDIAN VEGETABLE SUGAR COATED PILLS

Use and Recommendation. Dr. Smith's Pills than all others. It is to certify that I have used the Sugar Coated Pills manufactured by G. Benjamin Smith...

DR. BENJ. SMITH'S IMPROVED INDIAN VEGETABLE SUGAR COATED PILLS

DR. BENJ. SMITH'S IMPROVED INDIAN VEGETABLE SUGAR COATED PILLS, and I have but a few boxes left. Every box I have sold has given entire satisfaction.

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A Corn Meal Cake

For one pint of meal take one teaspoon of sweet milk, one cup of sour cream, half a cup of molasses or treacle, one egg well beaten, one teaspoonful carbonate of soda, half a teaspoonful of salt, cinnamon, nutmeg, or other spices may be used to suit the taste.

Corn Dolegers

To one quart of meal pour boiling water till thoroughly wet; add two tablespoonfuls of flour, a teaspoonful of salt mix it well; spread it smooth in a skil. et. or pan; first heat and oil the pan well, then set on the coals till you can run a knife under and turn it round, then set it up before the fire to toast.

Hoe Cake

Three tablespoonfuls of sugar; three of cream; three eggs; one teacup of buttermilk. Stir in the meal till it is a little thicker than batter, and salt and spice to your liking.

Corn Muffins

Take one quart of buttermilk, three or four eggs well beaten, a small quantity of flour; mix them together and then make it quite thick with corn meal; add a tablespoonful of melted butter, and salt to suit the taste; butter the pan in which it is baked.

Corn and Flour Bread

Prepare this batter by wetting sifted meal in cold water, and then stirring it into that which is boiling; salt, and when it is lukewarm, add yeast, and as much flour as there is common meal; bake in deep dishes in an oven when risen.

Yankee Brown Bread

To two quarts of corn meal, pour one quart of boiling water, stir yeast into two quarts of rye meal, and knead together with two quarts of lukewarm water. Add, if you please, one gill of molasses or treacle.

Corn Bread

To one quart of sifted meal, add one teacup of cream, three eggs, one teaspoonful of carbonate of soda dissolved in water, buttermilk to make it quite soft; stir it well, and bake it in a cake kettle or oven.

Brown Bread Biscuit

Two quarts of Indian meal, one pint and a half of rye meal; one teacup of flour, two spoonful of molasses. Add a little carbonate of soda to the yeast, and let it rise over night.

Indian Dumpling

To one pint of soured milk with carbonate of soda, add one quart of meal, and a large spoonful of flour; roll out with flour and put in an apple, and cook as before.

Green Corn Pudding

Take eighteen ears of green corn, split the kernels lengthwise of the ear with a sharp knife, then with a case knife scrape the corn from the cob; mix it with three or four quarts of rich sweet milk; add four eggs well beaten two tablespoonful of sugar, salt to the taste, bake it three hours. To be eaten hot with butter.

Hominy

This article is considered a great delicacy throughout the southern states, and is seen on almost every breakfast table. It is prepared thus. The corn must be ground not quite into meal. Let the broken grains be about the size of a pin's head. Next shake the grains in the sieve, so as to make hulls or bran come to the top, when they can be removed with the hand. The grains must then be washed in several waters and the light articles weigh rise to the surface poured off with the water through the fingers so as to prevent the escape of the grains. Have a pot or boiler ready on the fire with water in it, add the grains at the rate of one pint to two pints of water. Boil it briskly about twenty minutes, taking off the scum, and occasionally stirring it. When the hominy is thoroughly soaked up the water, take on the boiler off the fire, cover it and place it near, or on a heated part of the fire, and allow it to soak there about ten minutes. It may be eaten with milk, butter, treacle, or sugar. The flour or meal sifted out can be used to make bread or cake.

Hasty Pudding

Put in three pints of water and a tablespoonful of salt, and when it begins to boil, stir in meal until it is thick enough for the table. Add if you choose, sour apples chopped. Cook for twenty or thirty minutes. Eaten with milk, butter or treacle.

Fried Hasty Pudding

Cut cold pudding into smooth slices, and fry brown in a little butter or pork fat.

Hasty Pudding Bread

Prepare the pudding as before; when lukewarm add yeast; and after rising, bake in a deep dish, in a hot oven.

Corn Meal Pudding

Seal four quarts of milk, stir into it one quart of sifted meal, one cup of molasses, a table spoonful of salt, a little spice of any kind you like; bake it three or four hours in a pretty hot oven.

Bless the Honest Laborer

Bless the honest laborer, The hardy son of toil, The worker in the clattering mill, The driver of the soil.

Who with the early dawn Begins to gather nature's store— Bless to the yellow corn! Who plants in nature's bosom wide

The fruitful golden grain, As light to his barbarian care, The sunshine and the rain.

Who binds the massive keel, Who bends the trusty sail, Who battles with the gale; Who rows the tall and slender mast

Where floats to every breeze, The stars and stripes of liberty, As rainbow, o'er the seas.

Who binds whose ribbed palace rests Upon the heaving sea, Who storms the dangers of the flood, Who breaks the guard-ship's head,

Who in the ocean cradle sleeps, Who in storm-fraught boat, Unfearing that his bark will fall Before the tempest's power.

Who gives each beauteous thought A resting place, a name, And claims its transient glories With the fearless wreath of fame;

Who sends it forth on every breeze, And bids it live to bless, While careless flies the slender type, And crosses the printing press.

Who all who toil, God's blessing rest On them with double power, Whose honest brows the sweat drops deck In every daylight hour.

Who though poor, and may they win No wealth can never gain, Contentment with their lot on earth, A claim for every pain.

Who them, and may the workman's hand That framed the giant earth, To bid each star in glory shine, To bid each sea its tribute bring;

Who on high a resting place Without the realms of light, For every honest son of toil, When pass'd death's darksome night.

Baricultural

Corn Doings

From the Coshen Democrat, the following receipts for making Corn Bread, for the benefit of our females need some of them may be new—

These were published in England by Eiliu of the Learned Blacksmith, (now on a visit to this country,) with a view of inviting English housewives into the art and mystery of converting Indian meal into human food.

It does not much faith that it will ever be introduced in England—so far as we are concerned with John Bull's tastes, we should suppose that will prefer his wheat bread, and his plum pudding, to any of our "corn doings." We have never seen an Englishman who is partial to corn doings; we think the English will ever prefer to eat corn meal as a luxury, or as a delicacy—the opinions and predictions of the gastronomers to the contrary notwithstanding.

There are, however, many of the poorer class who will doubtless, use it, through economy, if it can be purchased cheaper than wheat flour, and an extensive market may thus be opened for this great western staple. The publication of these receipts on the other side of the Atlantic may not, therefore, be entirely without advantage.—Fort Wayne Sentinel.

An Olive Leaf

From the Housewives of America to the Housewives of Great Britain and Ireland: Or, Receipts for making various Articles of Food of Indian Corn Meal.

Common Journey or Johnny Cake.—Into one quart of meal, stir one pint of boiling water, with salt; spread it on a board an inch thick, and bake it over the fire, or otherwise on an open fire.

Superior Johnny Cake.—Take one quart of meal, two eggs, one pint of boiling water, half a pint of milk, one teacup of carbonate of soda, one teacup of wheat flour, one teacup of Indian meal sufficient to make a batter of the consistency of Pancakes. Bake quick in greasy buttered, and eat it warm with butter or milk.

Indian Pound Cake.—Eight eggs, the weight of the eggs in sugar; the weight of six eggs in milk; half a pound of meal; half a pound of butter, and one large nutmeg.