

Agricultural.

The Cow's INTELLIGENCE.—That cows have memory, language, signs and the means of enjoying pleasant association, or combining for aggressive purposes, has been recognized, but scarcely to the extent the subject merits. Travelling in Italy many years ago, we visited some of the large dairy farms in the neighborhood of Ferrara. Interspersed among much low lying unhealthy land, remarkable for the prevalence in it of very fatal forms of anthrax in the summer season, one undulating pasture lands, and the fields are of great extent. We happened to stop at a farm-house, one half antenna after noon, when the cows were about to be milked. A herd of over one hundred was grazing homewards. The women took their positions with stool and nail close to the house and as the cows approached, names were called out which at first we thought addressed to the milkmaids.—Rosa, Florenza, Giulia, Sposa and many names which were noted by us at the time, were called out by the overseer or one of the women, and we were astonished to see cow after cow cease feeding or chewing the cud, and make direct, sometimes at a trot, for the woman that usually milked her. The practice we found was not confined to one farm; all the cows on each farm knew their respective names, and took up their position in the open space just as readily as the individual members of herds in this country, turned from the fields, taking their proper places in the sheds.—*The Milk Journal.*

Turkey Hogs.—For the curiosity shop, and for show purposes, the big hogs are a success, but for bacon they are a failure. Why? because so much is being said in regard of the six and eight pound round breed which are easily understood. The people are not fools. All know that hogs weighing three to three hundred and a half net, are full up to the measure for either bacon or ham pork. When is the farmer who would not prefer hogs in size, even less than this for his bacon? and yet we read in the papers daily, reports of great large hogs complimented for their monstrosity, as if some advantage of improvement was gained by their great size.

Now, there are a dozen reasons why large hogs are objectionable, and but one thing only can be said in their favor, and that is, they make a bigger show than hogs of two or three hundred weight. The big hog charges the feeder for every pound he weighs. The man who raises him pays as much per pound for the eight hundred weight hog, as he would pay to get the same amount in three pens. And our experience in hog feeding said that it cost more to fatten this amount of meat from one hog than it did from three; and then the bacon was much more valuable in three hogs than in one hog, overgrown monster, whose carcass would not cool when slaughtered, unless the weather was freezing cold—and when put down in salt it is most difficult to get the big hams and shoulders finished of the bone, so as to pack well in the hot summer weather.—*Rural World.*

The EARLY Rose POTATO.—It is a source of great satisfaction to find that the Early Rose potato has proved so valuable in almost every quarter. We expressed our doubts on its first appearance as to the probability of its being real advantage to the general cultivator, and these doubts seemed to be confirmed when a generous friend sent us when they were worth a dollar each, three or four specific specimens of all sizes, to test their quality. We did not eat them raw, but boiled on two occasions—but the result was the same. They were utterly unfit to eat. They were as full of water as sponge. Still we were not willing to condemn them outright on a first trial, believing that there was something in the soil in which they were grown that exercised that remarkable influence over them, or at least that another season would change all this. We were anyway willing to wait that long and see if it came to pass as we thought it might. The potato, except in rabi seasons, proved dry, mealy, and of first rate quality, as well as exceedingly productive. This ground maintains up to the present season. It is beyond all odds our best early variety; and with the white Peach-flower or the late crop, we are abundantly supplied with good potatoes.—*Gardening Telegraph.*

BLANCHING CELERY.—The last of August is the time to begin心脏ing up celery that will be wanted for use in October or November. The crop designed for winter use need not be earthed up until later in the season, for if blanched too early it will be neither as good nor keep as well as that which is blanched in cool weather. In earthling up, some care is required to prevent the roots of the plant from touching the earth. The head and stem in one hand, holding them together with the other the earth should be drawn around the plant and pressed firmly against it. A very little earth will suffice for this purpose, and more can be added if required, when both hands are free to use the heel or sole. If the plants are not growing as vigorously as required, then give them a liberal supply of liquid manure a few days before the first earthing up. Of course, the liquid should not be too thick and rank, for this would cause them to rust; but let it be strong, and their dilute with considerable water, so that the earth around the plants may be well soaked; and not merely sprinkled. Celery intended for a late crop should be frequently held during this next month; and if the weather is dry, water freely, adding some kind of stimulating manure necessary.

PRESERVING THE FLAVOR OF BUTTER.—The German Agriculturist says that a great portion of fine flavor of fresh butter is destroyed by the usual mode of washing, and it recommends a thorough kneading for the removal of the buttermilk, and a subsequent pressing in a linen cloth. Butter thus prepared, according to our authority, is preeminent for its sweetness of taste and flavor qualities, which are retained a longer time. To improve manufactured butter, we are advised by the same authority to work thoroughly with a strong cold water, and then to wash it in clear water, and it is said that even ranch butter may be rendered palatable by washing it in water to which a few drops of a solution of chloride of lime has been added.

Clothing.

TO THOSE GETTING THEIR CLOTHING MADE TO ORDER.
You should study two things. First, to get them where first-class clothing is made.

Secondly, WHERE THEY ARE SOLD CHEAP.

And in a place where a good article cheap, merchant must understand his business, and know how, where and what to buy as a practical man does; and a

PRACTICAL TAILOR.

In all its branches I profess to be, having had

EIGHTEEN YEARS EXPERIENCE

in the business. Have been a cutter in some of the best houses in

NEW YORK CITY.

I do my own buying, selling and cutting, and divide my profits with no man, so that I will not be compelled to pay extra expenses for services, thus making the cost of carrying on the business very small.

By reading the above you will see why it is that

I CAN SELL GOODS CHEAPER

than men following the business, and having no knowledge of it themselves, have to employ others at large salaries to attend to it, and customers must pay accordingly.—as they say, "the system."

DO BUSINESS TO LIVE BY IT.

If you doubt the above statement, be convinced by calling on

HENRY HARRIS,

Merchant Tailor, Bridge St., Towanda, Pa.

Henry Harris, Merchant Tailor, Bridge St., Towanda, Pa.

Men's and Boys' CLOTHING, AND HATS AND CAPS.

All goods warranted, and sold at the lowest rates, south store in Belcher's block, Main St., Mayfield.

MILLINERY.

MISS E. J. KINGSLY.

Wishes to inform the ladies of Towanda and vicinity that she keeps constantly on hand a large supply of

CLOTHING.

Ever exhibited in this section, to which they invite the attention of the public.

MONUMENTS.

MCCABE & EDWARDS,

Wholesale and Retail Dealers in

OF EVERY SIZE.

AT THE LOWEST TERMS.

Persons in want of anything in our line are especially invited to call and examine our stock.

CUTTING and FITTING

In the latest fashionable styles on short notice. Entrance next door to Fox & Mercuri, up stairs. April 4, 1871.

NEW GOODS

AT THE SIGN OF THE BIG BONNET.

B. A. PETTES & CO.

Are now offering a Great Variety of

DOMESTIC AND FANCY

DRY GOODS, CHEAP,

SUCH AS

PRINTS, MUSLINS, GINGHAM,

TICKERS, &c.

LINEN AND WHITE GOODS.

BED SPREADS, &c.

DRESS GOODS,

PLAIN AND GROSSEGRAIN,

SILKS.

Extra quality

SHAWLS, LACES, LACE,

COLLARS

YANKEE NOTIONS,

REAL AND IMITATION

HAIR GOODS.

MILLINERY GOODS,

any quantity, quality, or price that the market demands.

Milliners supplied at New York prices.

Towanda, April 20, 1871—5m.

FOR SALE AND TO RENT.

AT

W. DITTRICH'S

MUSIC STORE.

ONE HUNDRED FIRST-CLASS PIANOS,

ONE HUNDRED AND FIFTY MELODIONES

TWO HUNDRED ALINET AND CHURCH,

FIVE HUNDRED VIOLINS, CLARINETS, FLUTES, BANJOS,

Guitars, Concertinas, Accordeons, etc.

Drums, etc.

PIANOS

From the old first-class manufacturers in the United States, England, Ireland, Scotland, or the principal cities and towns of Europe, can here procure

drums for that purpose.

They were utterly unfit to eat. They were as full of water as sponge.

Still we were not willing to condemn them outright on a first trial, believing that there was something in the soil in which they were grown that exercised that remarkable influence over them, or at least that another season would change all this. We were anyway willing to wait that long and see if it came to pass as we thought it might. The potato, except in rabi seasons, proved dry, mealy, and of first rate quality, as well as exceedingly productive. This ground maintains up to the present season. It is beyond all odds our best early variety; and with the white Peach-flower or the late crop, we are abundantly supplied with good potatoes.—*Gardening Telegraph.*

CELESTINE.—The last of

August is the time to begin心脏ing up

celery that will be wanted for use in

October or November. The crop

designed for winter use need not be

earthed up until later in the season,

for if blanched too early it will be

neither as good nor keep as well as

that which is blanched in cool weather.

In earthling up, some care is

required to prevent the roots of the

plant from touching the earth.

The head and stem in one hand,

holding them together with the other

the earth should be drawn around the

plant and pressed firmly against it.

A very little earth will suffice for

this purpose, and more can be added if

required, when both hands are free to

use the heel or sole.

If the plants are not growing as

vigorously as required, then give

them a liberal supply of liquid

manure a few days before the first

earthing up. Of course, the liquid

should not be too thick and rank,

for this would cause them to

rust; but let it be strong, and their

dilute with considerable water, so

that the earth around the plants may

be well soaked; and not merely

sprinkled. Celery intended for a

late crop should be frequently held

during this next month; and if the

weather is dry, water freely, adding

some kind of stimulating manure

necessary.

DEFY COMPETITION.

Having purchased the stock for cash, they feel

reassured in saying that they can offer greater in-

terest than any other in the

country.

Towanda, April 25, 1871.

FOX & MERCURI.

PURE CIDER VINEGAR AT

FOOD & MEDICINE.

DOOLEY'S BAKING POWDER.

The very best ever offered to the public, and

junct. 17. FOX & MERCURI.

GOOD MOLASSES FOR

50c per gallon to FOX & MERCURI.

Oct. 6, '70.

ASH, DOORS, AND BLINDS.

I am prepared to furnish Elkhorn Doors, Screens, and blinds of any style, size, or thickness, on short notice, and then in a week or ten days, and at a reasonable price.

Towanda, March 17, 1871.

GEORGE P. CASE.

PLASTER.

THE ITHACA WHEEL RAKE.

Plaster is a grain broomstick woven from

iron wire.

GEORGE P. CASE, I.

THE GEM TRIMMINGS JARS, THE

best in use, white sand and red.

MCNAUL & MCGOWAN.

DEFY COMPETITION.

The German Agriculturist says that a great portion of fine flavor of fresh butter is destroyed by the usual mode of washing, and it recommends a thorough kneading for the removal of the buttermilk, and a