

# The Daily Bradford Reporter.

Furniture.

BRIDGE STREET  
**Furniture Store.**

TWO STORES IN ONE!

Having doubled our facilities this year by occupying two stores, we are prepared to offer you a larger stock than ever before, and at reduced prices.

We are selling

**FURNITURE**

Of all kinds at

**CHEAP**

IF NOT

**CHEAPER**

THAN THE

**CHEAPEST.**

At the same time, we keep up the standard of our goods!

**In Undertaking,**

(Our Specialty.)

**We Guarantee Satisfaction.**

We are prepared to do anything in that line on short notice, and are determined to do so.

**Call and See for Yourself.**

N. P. HICKS.

Towanda, Pa., Oct. 1, 1879.

Household Recipes.

**LAYER CAKE.**—Two teacupfuls of granulated sugar; one half teacupful of butter; one teacupful of sweet milk, three eggs, three teacupfuls of flour; beat all the ingredients together, reserving a little of the flour to add last, with a teacupful of soda and two of cream-of-tartar. Bake in layers.

**PRUNE PIES.**—Take a pound of prunes and soak them over night, so that the stones will slip out easily; stew in some water with as many raisins as you wish, and sweeten; use less water than for sauce; when both are soft grate in the rind of two lemons and fill the pie, allowing two crusts.

**HOW TO PREVENT HONEY FROM CANDYING.**—After being taken from the comb, put it into a kettle and over the fire; boil it gently, and as the scum rises skim it off until it becomes clear, when it can be turned into the vessel you wish to keep it in, where it will keep clear and fresh without candying.

**TAPIOCA CREAM.**—Four table-spoonfuls of tapioca, one-half pint of water; put the tapioca in the water, then put it in the dish in hot water, and set it over the fire, stirring occasionally till it is soft. Put in a quart of milk, let it scald, then add the yolks of three eggs, and one-half cup sugar; flavor; when cold, spread over the whites of the eggs, beaten stiff, with sugar.

**BROILED QUAIL.**—Pick them carefully so as not to break the skin; split each one down the back and baste with melted butter; then broil over a bed of live coals and baste twice while cooking. As soon as done lay each bird on a thin slice of buttered toast, sprinkle with pepper and salt, put a little more butter and a teacupful of current jelly on each dish and serve immediately.

**MCLASSES CANDY.**—One pint of sugarhouse syrup; one teacup of brown sugar; a small piece of soda. Put this in a tin dish and boil until done. When it will snap it is done. This is easy to tell if you put it in water or pour a little on the snow. Be sure and not let it burn, and do not put in the soda until it is nearly done. Pour on a greased tin. When cold enough pull until it is white.

Foundry.

**CHAS. JOHNSON & CO.'S  
Foundry and Machine Shops,**

TOWANDA, PA.

Manufacturers of

**Circular Saw Mills, Shingle Mills,  
Lath Mills, Parnell's Improved  
Feed Cutter, Stroud's Key-  
stone Tire Shrinker, Cris-  
wold's Boss Water  
Wheel, Ward's Patent  
Buckwheat Clean-  
er, &c., &c.**

Ladies, we invite your attention to the Merits of

**JOHNSON'S IMPROVED  
Fluting & Polishing Irons.**

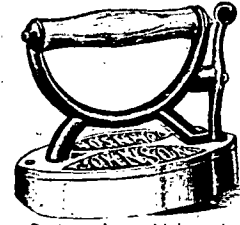
The unapproachable merits of these Irons can only be known by an examination. They are entirely new in construction and principle. The points of superiority over all others are these:

**THE FLUTER**



Flutes any width, pulling without folding in the center. Any width fluting can be fluted, leaving no break in the work whatever. It adjusts itself to the fullness of the goods. There is no danger of cutting the cloth, breaking stitches or straining the fabric. Circles and corners can be fluted with perfect ease. It flutes and gathers close to the hand. There are two heating-bed pieces, so, while using one, the other is heating, and no time is lost. They are so simple a child can use them. The work is done lengthwise of the grooves of the face-plate, which is just the reverse of all other fluters now in use. No sharp corners or angles to cut the goods.

**THE POLISHER**



Is a revolving iron, double pointed; having four faces, which can be readily changed for the variety of work for which it is used. It has one flat side for plain ironing, one convex side for polishing shirt fronts, collars & cuffs, two edges which are both flat and convex for shaping collars, ladies' flaring cuffs and corsets, ironing bands, embroidery, between seams and pressing seams. Any number of Irons can be used with one handle, and, as the handle is never hot, no holder is needed. The Iron being reversible enables us to do twice as much work with the same heating as the old Irons.

All parts coming in contact with the goods are elegantly nickel-plated. Every Iron is guaranteed to work perfectly in every respect. Every purchaser is presented with a recipe for the celebrated French Starch Polish, so that with the use of this Polishing Iron glossing can be done on shirt fronts, collars, cuffs, &c., equal to laundry work.

**GOOD CANVASSERS WANTED**

In every Town and City to take orders for these goods. Ladies preferred. None but those who can give me acceptable references need apply.

CHAS. J. ALLEN, Gen'l Agt.