

The Bloomfield Times.

Tuesday, March 24, 1874.

FARM AND HOUSEHOLD ITEMS

We invite communications from all persons who are interested in matters properly belonging to this department.

Scotch Herring.

Some interesting details concerning the herring fishery in Scotland are given by an English paper. It is well known that the Scotch herrings are the finest in Europe, and that the value of these fisheries is something immense! Herring swim about in shoals extending to miles in length and breadth. They obey the instinct which leads them to favorite spots for feeding, and also for spawning, and they do not go where there is a deficiency of food. Herrings feed on minute crustaceans and floating infusoria, and small fishes are also devoured. The herrings caught in Loch Fyne, in Scotland, surpass in richness and delicacy of flavor all those caught in other parts, and the herring fishery constitutes a large source of profit, both to the fishermen themselves and to the dealers. When the fish is largest and fattest it is called a matie. The herrings are reckoned by crans, a cran being a measure of forty-five gallons. The boats are built of considerable size, so as to enable them to hold the large quantity of nets in use, and to carry the mass of fish. The culminating period for the fishery is in July and August, when in the North of Scotland the conversation is almost entirely about herrings. At Wick the population wake into new life; the shops are freshly painted, and the steaming away of boats to the fishing ground is a sight worth seeing. The Scotch herring fishery is strictly regulated by act of Parliament. As the roe of each female is said to yield in a season 68,000 young, the impression made by the fishers is, after all, but slight. The fisheries are entirely conducted by private enterprise; they cost the country nothing. One firm of herring-curers possesses fifty stations, employs 10,000 people, and turns over, in connection with this branch of commerce, £1,500,000 per annum. The take of fish in 1873 amounted to 475,437 crans, or nearly 31,500,000 gallons. The herrings, when cured, are sent to foreign countries.

A Cargo of Eggs.

One of the most valuable consignments that ever passed "across the continent" arrived in Chicago some days since through the American Express Company, via the Central Pacific and Chicago, Burlington and Quincy railroads. The public will be startled to learn that one freight car contained goods ("time goods" they were marked) whose value exceeded \$2,000,000. The enormous cost would be in itself a circumstance worthy of note, but the peculiar character in the goods gives to the affair additional interest. The consignment was nothing more nor less than a car-load of silk-worms' eggs, en route for France. They were purchased in Yokohama by the French Government, and arrived in San Francisco Dec. 15. Only three days were lost in transferring them to the freight-car, and Dec. 18 the precious packages commenced their trans-continental journey.

White Cake.

Three cups of sifted flour, one and a half of sugar, one of sweet milk, one egg, two tablespoons of butter, two of cream tartar, one teaspoon of soda, and one of vanilla, almond or lemon essence. Beat the butter and sugar to a cream, add the milk with the soda dissolved in it, then the egg—well beaten—and the essence. Mix with this, very gradually, the flour, putting the cream tartar in the last cupful, and bake in a quick oven. This is a delicious cake for jelly, chocolate, or coconut, and the beaten white of one egg and a coffee cup of fine sugar. Spread between the layers, using the upper one. This will make three layers and a plate of small ones besides.

Each ant in an ant hill knows his companions. Mr. Darwin several times carried ants from one hill to another, inhabited apparently by tens of thousands of ants; but the strangers were invariably detected and killed. Thinking there might be a family odor by which they were recognized, he put some ants from a very large nest into a bottle strongly perfumed with asafoetida, and restored them after twenty-four hours. At first they were threatened by their companions, but soon recognized and allowed to pass.

Milk Sauce for Puddings.

Mix well together, in a tin saucepan, a pint of milk, four yolks of eggs, one tablespoonful of flour, three of sugar, and a few drops of essence to flavor. Set the pan on a slow fire, stir with a wooden spoon till it becomes rather thick, then turn it over the pudding, and serve.

Barley Straw Fatal to Cattle.

A farmer in Rice county, Minn., recently lost several head of cattle by feeding them barley straw. The beards of the grain penetrated the throat and produced a fatal inflammation.

POOR HOUSE ACCOUNT.

I. B. TROSTLE, Treasurer.

ACCOUNT of the Directors of the Poor and House of Employment for the county of Perry, of the Revenues and Expenditures for the year ending February 1st, A. D. 1874:

Table with columns for RECEIPTS and EXPENDITURES. RECEIPTS includes items like 'Balance in the hands of Treasurer at last settlement' and 'To amount of county checks'. EXPENDITURES includes 'Out-Door Support' and 'Miscellaneous'.

Table listing names and amounts, likely a continuation of the Poor House account or a similar ledger. Includes names like Annie B. Simpson, J. Rickard, and various amounts.

having examined the accounts of the Directors of the Poor of said county, do report, that we have carefully compared them with the documents and vouchers produced in support of the same, and hereby submit the foregoing for the fiscal year ending February 6th, A. D. 1874, and find a balance of \$780.29 due the Treasurer.

By order of the Board. J. L. RITTER, Clerk. March 5, 1874.

Iron in the Blood



MAKES THE WEAK STRONG.

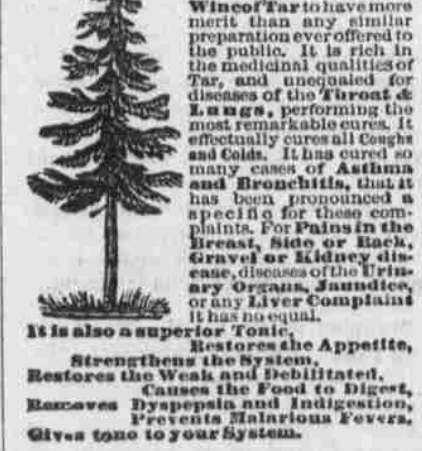
The Peruvian Syrup, a Protected Solution of the Protoxide of Iron, is so combined as to have the character of an aliment, as easily digested and assimilated with the blood as the simplest food. It increases the quantity of Nature's Own Vitalizing Agent, Iron in the blood, and cures "a thousand ills," simply by Toning up, Invigorating and Vitalizing the System. The enriched and vitalized blood permeates every part of the body, repairing damages and waste, searching out morbid secretions, and leaving nothing for disease to feed upon.



Dr. J. Walker's California Vinegar Bitters are a purely Vegetable preparation, made chiefly from the native herbs found on the lower ranges of the Sierra Nevada mountains of California, the medicinal properties of which are extracted therefrom without the use of Alcohol.

The properties of DR. WALKER'S VINEGAR BITTERS are Astringent, Diaphoretic, Carminative, Nutritious, Laxative, Diuretic, Sedative, Counter-Irritant, Sudorific, Alterative, and Anti-Bilious. Grateful Thousands proclaim VINEGAR BITTERS the most wonderful Invigorant that ever sustained the sinking system.

DR. CROOK'S WINE OF TAR



It is also a superior Tonic. Restores the Appetite, Strengthens the System, Causes the Food to Digest, Removes Dyspepsia and Indigestion, Prevents Malarious Fevers, Gives tone to your System.

KEEP THE BLOOD PURE

And the health of the system will follow. There is a preparation of Iron and Foké Root more effectual than all others, which will remove from your system the impure and vitiated blood which causes disease, and at the same time build up your health and strength. It never fails to cure. If you have Scrofula, Scrofulous Diseases of the Eyes or Ears, or Scrofula in any form, Tetter, White Swelling, Old Sores, Ulcers, or Scrofulous Eruptions, you can rely on being cured with this preparation known as Dr. Crook's Compound Syrup of Foké Root.

Fortify the body against disease by purifying all its fluids with VINEGAR BITTERS. No epidemic can take hold of a system thus fore-armed. Dyspepsia or Indigestion, Headache, Pain in the Shoulders, Coughs, Tightness of the Chest, Dizziness, Sour Eructations of the Stomach, Bad Taste in the Mouth, Bilious Attacks, Palpitation of the Heart, Inflammation of the Lungs, Pain in the region of the Kidneys, and a hundred other painful symptoms, are the offspring of Dyspepsia. One bottle will prove a better guarantee of its merits than a lengthy advertisement.