

The Montrose Democrat
PUBLISHED EVERY WEDNESDAY MORNING, AT MONTROSE,
SUSQUEHANNA COUNTY, PA., BY
D. B. HAWLEY.
AT \$2 PER ANNUM IN ADVANCE—ON 25th AT END OF YEAR.

Three-fourths inch of space, or less, make a square.
One square, 3 weeks or less, \$1.00; 1 mo. \$1.25; 3 mo. \$1.50; 6 mo. \$2.00; 1 year, \$2.50.
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One-quarter inch, 1 mo. \$0.50; 3 mo. \$0.75; 6 mo. \$1.00; 1 year, \$1.50.
One column, 1 mo. \$1.00; 3 mo. \$1.50; 6 mo. \$2.00; 1 year, \$3.00.
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The Farm and Fireside.
About Canning Fruit.
So much has been said about preserving fruit in air tight cans or jars, that we are surprised that the majority still come for descriptions of the process. As our circle of readers widen, it each year includes new ones who do not seem to have practised this admirable household economy. Only a short time ago a letter came from Africa, saying that the writer had seen peaches from America put up in a thin liquid, and asking how it was done. In our families the canning of fruit is a matter of course, and we advise all who have never tried it to do so at once; they will be sure to keep up the practice afterwards.

The principles should be understood, in order to work intelligently. The fruit is preserved by placing it in a vessel from which the external air is entirely excluded. This is effected by surrounding the fruit with liquid, and by the use of heat to rarify and expel the air that may be entangled in the fruit or lodged in its pores. The preservation does not depend upon sugar, though enough of this is used to make it palatable. The heat answers another purpose; it destroys the ferment which fruits naturally contain, and as long as they are kept from contact with the external air they will keep. The vessel in which fruits are preserved are tin, glass, and earthenware. This is used in factories where large quantities are put up for commerce, but more skill in soldering is required than most persons possess. Besides, the tins are not generally safe to use more than once. Glass is the most perfect, and allows the interior to be frequently inspected. Any kind of bottle or jar that has a mouth wide enough to admit the fruit and that can be securely stopped, positively air-tight—which is much closer than water-tight—will answer. Jars of various patterns and patterns are made for this purpose, and are sold at the crockery and grocery stores. These have wide mouths, and a glass or metallic cap which is made to fit very tightly by an Indian-rubber ring between the metal and the glass. The devices for these caps are numerous, and much ingenuity is displayed in inventing them. We have used the jars without much difference in success, but have found there was some difference in the facility with which the jars could be opened and closed. The best are those in which atmospheric pressure helps the sealing, and where the sole dependence is not upon screws and clamps. To test a jar light a slip of paper and hold it within it. The heat of the flames will expand the air and drive out a portion of it. Now put on the cap; when the jar becomes cool, the air within will contract and the pressure of the external air will hold the cover on so firmly that it cannot be pulled off without first letting the jar cool by pressing aside the rubber or by such other means as is provided in the construction of the jar. When regular fruit jars are not used, good corks and cement must be provided.

Cement is made by melting 1 1/2 oz. of tallow with 1 lb. of rosin. The mixture of the cement may be governed by the use of more or less tallow. After the jar is corked, tie a piece of stout drilling over the mouth. Dip the cloth on the mouth of the jar into the melted cement, press on the cloth with a stick to break up the bubbles, and leave a loose covering. Everything should be in readiness, the jars clean, the covers well fitted, the fruit packed over and otherwise prepared, and cement and corks, if they are used in hand. As the bottles or jars are to receive a very hot liquid, they must be gradually warmed beforehand, by placing water in them, to which boiling water is slowly added. Commence by making a syrup in the proportion of a pound of white sugar to a pint of water, using less sugar if to a quantity will make the fruit to sweat. When the syrup boils, add as much fruit as will cover, let the fruit heat in the syrup gradually, and when it comes to a boil ladle it into the bottles or jars which have been warmed as above directed. Put in as much fruit as possible, and then add the syrup to fill up all the interstices among the fruit; then put on the cover or insert the stopper as soon as possible. Have a cloth at hand dampened in hot water to wipe the necks of the jars. When one lot has been bottled, proceed with more, adding more sugar and water if more syrup is required. Juicey fruits will diminish the syrup much less than others. When the bottles are cold, put them away in a cool, dry, and dark place. Do not tamper with the covers in any way. The bottles should be inspected every day for a week or so, in order to discover if any are imperfect. If fermentation has commenced, bubbles will be seen in the syrup and the covers will be loosened. If taken at once, the contents may be saved by thoroughly re-heating. Another way to place the fruit in the bottles is to heat the fruit, and then set the bottles nearly up to their rims in a boiler of cold water. Some wooden slats should be placed at the bottom of the boiler to keep the bottles from contact with it. The water in the boiler is then heated and kept boiling until the fruit in the bottles is thoroughly heated through, when the heat is put on, and the bottles allowed to cool. It is claimed that the flavor of the fruit is better preserved in this way than the other.

All the fruits that are used in their fresh state for pies, etc., and Rhubarb or Pie-plant, and Tomatoes, Green Peas and Corn cannot readily be preserved in families, they require special apparatus. Strawberries—hard fleshed sour varieties, such as the Wilson, are better than the more delicate kinds. Directions for these, as well as for Raspberries will be found in a Basket item.

Currants need more sugar than the foregoing. Blackberries and Huckleberries are both very satisfactorily preserved, and make capital pies. Cherries and plums need only picking over. Peaches need peeling and quartering. The skin may be removed from ripe peaches by scalding them in water or weak lye for a few seconds, and then transferring them to cold water. Some obtain a strong peach flavor by boiling a few peach meats in the syrup. We have had peaches kept three years, and were then better than those sold at the stores. Peas are peeled and halved, or quartered, and the core removed. The best high-flavored and melting varieties only should be used. Coarse baking pears are unsatisfactory. Apples. Very few put up these. Try some high-flavored ones, and you will be pleased with them. Quinces. There is a great contrast between quinces preserved in this way and those done up in the old way of pound for pound. They do not become hard, and they remain of a fine light color. Tomatoes require cooking longer than the fruits proper. Any intelligent person who understands the principle upon which fruits are preserved in this way, will soon find the mechanical part easy of executing and the result satisfactory.—American Agriculturist.

Job Printing executed neatly and promptly at fair prices.

On the 19th of October, the Georgia State Agricultural Society will hold their annual Fair near Atlanta. Twenty-five thousand dollars in premiums are to be offered. The citizens of Atlanta offer a special premium of \$2,000 for the fastest trotting horse, \$500 for the next best—open to the world. A resolution has been unanimously adopted by the Georgia State Agricultural Society, extending a cordial welcome to the North, to the East, and to the West, to participate in the grand exhibition. Trains will leave Atlanta for the Fair Ground every thirty minutes in the day during the fair, and special arrangements will be made for the accommodation of the press. Premium lists can be obtained upon application to the Secretary, Georgia State Agricultural Society, Atlanta, Ga.

A man attached to a traveling circus in Tennessee saw a non-paying head bobbing inward under the edge of the canvas, and aimed a blow at it for the purpose of making it literally a "dead-head." He succeeded in reducing the head to a state of insensibility, and upon its removal the post-mortem examination was found to be the head of a young man who had been killed by a bullet from the circus. Another outrage upon the prescribed race.

A very domestic and devoted wife says she cares more for her eccentric husband's income than she does for his outfit. Although Jenkins says he only eats once a day, still he has three meals—rye meal, Indian meal, and meaty potatoes. The apple crop in New Hampshire is immense, and the fruit is already glutted with the fruit; fifty cents a bushel being the ruling price at present.

We hear much at times about the expense of "carrying out" the government. Pretty soon we will be counting the cost about carrying it about. The Report that Commodore Vanderbilt was suddenly stricken down by apoplexy turns out to be a heartless hoax, originated for stock jobbing purposes by some desperate rascal.

As a man was driving cattle, and wishing to alter their course, he called out to a boy at a short distance, to turn them. Says the boy, they are right side out now. Well, head them then. They have heads on. Whose boy are you? I don't know; I'll go in and ask mother.

An Irishman who had been reduced to a mere shadow by a severe illness, was asked by his physician what he thought of a future state. "Ah! doctor, it makes no difference," was the answer, "you ain't left enough of me for the devil to naturalize."

An editor in the village of Mitchell, C. W. says: "One little garden patch of ours, was profitable last season. The snails eat up the cucumbers; the chickens eat up the chickens; and now we can get hold of something that will eat up the cats, we'll try again." At an assemblage of a few friends, one evening, the absence of a lady was noticed, which was apologized for by an acquaintance who stated she was detained by a little incident. "Ah, yes, exclaimed Mrs. John Smith, "and a beautiful little incident it is, too; weighs just nine pounds and a half."

From this day forward, we shall sell Flour at retail at

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FEED, MEAL, SALT, LIME CEMENT, GROCERIES, PROVISIONS, &c.

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WELLS' CARBOLIC TABLETS

THE GREAT AMERICAN TEA CO.

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AGENTS WANTED FOR THE AMERICAN JEWELRY

TO PHYSICIANS.

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NEW STORE,
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SPLendid STOCK,
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Nov. 5, 1862—11

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FANCY GOODS, JEWELRY, and PERFUMERY.
All the leading and best kinds of

PATENT MEDICINES,
In short, nearly every thing to restore the sick, to please the taste, to brighten the eye, to gratify the fancy, and also to conduce to the rest and substantial comforts of life. The most complete assortment of all the kind is a newspaper. Call at the Drug and Variety Store of

FARM FOR SALE!
The subscriber offers for sale his Farm, situated in the east part of New Milford township, containing

ONE HUNDRED AND SEVENTY-THREE ACRES,
125 acres improved, well watered by springs, and a small creek. The balance is in woods, and is well timbered with one new and other outbuildings, and two good orchards. Terms made easy. For further information call on or address the subscriber, New Milford, N. J.

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CANNON SPRINGS, AXLES, SKIRTS AND
BOOTS, BELTS, BITS AND LEADERS,
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CEMENT, HALL & CHINDEN'S
FRENCH WINDOW GLASS, LEAD, AND FINDINGS
FAIRBANK'S SCALES.

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PLEASE TAKE NOTICE: The extensive Furniture
Establishment of William V. Smith, having been
relocated and greatly improved, the proprietor respectfully
announces to the citizens of Montrose and vicinity,
that he is constantly making and keeps on hand the
largest and most assortment of
FURNITURE
to be found anywhere in this State of New York City,
Desks, Dressers, Trunkcases, Lounges, Posture Saws,
Center Tables, Parlor Tables, Bedsteads, and
extension tables.
Chairs—Case and Woodcase Bookcases, Cases, and
all kinds of furniture of every variety and style,
and of the most durable and artistic workmanship.
—Case and style.
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A large assortment—cheapest and best in the market.
Cane Seat Chairs.
I am now enabled to supply my customers with a new
substantial cane seat chair, of the latest and most
improved style, and which will be found to be
superior to any other chair in the market, and
will be found to be a great improvement on the
old style. I have also a large stock of
CANE SEAT CHAIRS RE-SEATED.
I have ready made on hand and furnished at
short notice. Please call on me in readiness if desired.
I intend to do my work well, and sell it as low as can
be afforded.
WILLIAM V. SMITH.
Montrose, Feb 15, 1863.

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SHEPHERD'S NATIVE GRAPE BRANDY, distilled
strictly pure, and of the highest quality, including
Cherry Brandy, Elder Brandy, &c. Nearly all the
different kinds of wine, old and new, and
Whisky, Alcohol, Pure Spirit, Bay Rum, &c., constant
on hand and for sale by
ABEL TURRELL,
Montrose, March 24th, 1863.