Poetry.

THE MONKS OF THE WEY.

A TRUE AND IMPARTIAL RELATION OF THE DOLEFUL TUNNEL OF NEWARK, ABBEY, AND THE UNTIMELY END OF SEVERAL OF THE GHOSTLY BRETHREN.

The Monks of the Wey seldom sang any psalms,
And little they thought of religious qualms—
Running, rollicking, frolicsome, gay,
Jolly old boys were the Monks of the Wey.

To the sweet sons of Cockham devoting their cares,
They had but a short time for their beads and their prayers;
For the love of the maidens they sighed night and day,
And neglected devotion—these Monks of the Wey.

And happy, I faith, might these monks have been
If the river had not rolled between
Their abbey dark, and the convent grey
That stood on the opposite side of the Wey;

For daily they sighed, and nightly they pined,
Little to ascetic rules inclined—
So smitten with beauty's charms were they,
These jollicking, frolicsome Monks of the Wey.

But the scandal was great in the country near;
They dared not row across for fear,
And they could not swim, so far were they,
These silly, amorous Monks of the Wey.

Loudly they groaned for their fate so hard,
From the smiles of these beautiful maids debar'd,
Till a brother hit on a plan to stay
The woe of these heart-broken Monks of the Wey.

"Nothing," quoth he, "should true love sunder:
Since we cannot go over, let us go under!
Boats and bridges shall yield to clay,
We'll dig a tunnel beneath the Wey.

To it they went with right good will,
With spade and shovel, and pike and bill,
And from evening's close till the dawn of day,
They worked like miners all under the Wey;

And every night as their work begun,
Each sang of the charms of his favorite nun:
"How surprised they will be, and how happy,"
quoth he, "when we pop in upon them from under the Wey."

And for months they kept grubbing, and making no sound,
Like other black moles, darkly under the ground;
And no one suspected such going astray,
So sly were these mischievous Monks of the Wey.

At last their fine work was brought near to a close,
And early one morn from their pallets they rose,
And met in their tunnel, with lights, to survey
If they'd scooped a free passage right under the Wey.

But, alas for their fate! as they smirked and they smiled,
To think how completely the world was beguiled,
The river broke in, and it grieves me to say,
It drowned all the frolicsome Monks of the Wey.

O, churchmen! beware of the lures of the flesh;
The net of the devil hath many a mesh;
And remember, whenever you're tempted to stray,
The fate that befell the poor Monks of the Wey.

AGRICULTURAL.

SORGHO SUCRE, or CHINESE SUGAR-CANE.

[Much attention has been excited among Northern and Southern agriculturists by the introduction of the Chinese Sugar-Cane. We are this morning permitted to lay before our readers, in advance, several pages from the forthcoming report of the Commissioner of Patents, in which the manner of cultivating and crystallizing this sugar is explained. The information is especially important to those who have paid any attention to the subject. The experiment of Mr. Willett, of Haddonfield, New Jersey, proves conclusively that this plant can be grown in our northern climates to the greatest advantage. We feel assured that we could say nothing of a more interesting character before our readers, and we direct the attention to it, not only of those who are interested in agriculture, but all who are curious as to the development of another great improvement in the most important branch of all our pursuits.]

Crystallization of the Juice of the Sorgho Sucre.

The sugar of commerce, it is well known, is a crystalline substance principally obtained by evaporating the juice of a gigantic grass (grammen) called "Sugar-cane," which is extensively cultivated for this purpose in regions within and adjacent to the tropics, where the climate admits of advantageous cultivation of the plant; although sugar, nearly identical in character, is manufactured in considerable abundance from the beet-root and maple, in countries of the northern temperate zone; and there is a fair prospect of success in producing an article of equal, if not superior quality, in the same regions, from another gramineous plant, the Sorgho Sucre, already introduced. As doubts have been entertained by some as to the susceptibility of crystallizing the latter, the following facts and principles are presented, not only to throw light upon the subject, but to dispel the skepticism of those who are thus wilfully or ignorantly groping in the dark.

The manufacture of sugar from the sorgho, as well as from the tropical cane, is beset with difficulties arising not only from the extreme liability and rapid change of the juice from exposure to the atmosphere, as it runs from the crushing-mill, but often from the unripe state of the plant itself. Hence, in order to insure success, it is necessary that the process be conducted under certain conditions of temperature, modes of neutralizing the free acids contained in the juice, and the removal of the albuminous matter previous to evaporation and crystallization.

A fresh, thin, transverse section of ripe cane is diaphanous, resembling a similar slice of an apple or turnip, when seen by the naked eye. Under the microscope, it exhibits a cellular structure, the cells containing a transparent fluid, but presenting no appearance of crystals nor opaque matter. If the slice be dried, it becomes altered in its appearance, being no longer homogeneous, as seen through a common magnifying glass or with the unaided eye; little dots of opaque, whitish matter are visible, protruding, apparently, from the divided longitudinal tubes and transparent cells, as seen surrounding these opaque dots, in which, when placed in sunshine, glittering crystals are observable, which it may be inferred are sugar, formed in consequence of the evaporation of the aqueous part of the juice of the cells. These facts would seem to prove that the saccharine matter of the cane exists in it, in a state of solution, according to the commonly received opinion.

In the manner in which cane-juice is usually obtained by the pressure of rollers, it consists of a compound, not only of what it holds in solution, but whatever it contains in suspension. However carefully expressed, it is never at this time transparent, but colored and turbid, in a slight degree. If viewed under a microscope of high power, innumerable granules will be seen floating in the fluid, varying in diameter from 10,000 to 15,000 parts of an inch. By careful filtration through bibulous paper, most of these granules will be separated, and the liquid will be rendered nearly transparent. The matter of which they chiefly consist, is believed, is of the nature of gluten, and has the power of exciting fermentation, even if kept a year. It is a question not fully determined whether this glutinous matter exists suspended in the juice, when contained in the cells; whether it is separated from the walls of the cells, or is produced by the minute fragments of the longitudinal tubes of the cane, by the pressure employed. It may here be remarked that, besides gluten, there may be other proximate principles suspended in fresh cane-juice, such as starch, gum, wax, &c.; but their presence, in the minute quantities in which they occur, is probably of little importance in practice.

As to the question whether the saccharine matter contained in cane-juice is altogether susceptible of being crystallized into sugar, or in part consists of other varieties of sugar, which are not crystallizable, or only so with difficulty, it may be stated that various opinions have been expressed by chemists in this respect. M. Hervey, of France, contends that there is no uncrystallizable sugar in pre-existence in the cane, and that the formation of glucose (grape sugar) or molassas is only owing to the action of the salts contained in the liquid during the manufacturing process. Be this as it may, it is certain that the greater portion of the saccharine matter of the juice is crystallizable, and may be obtained in the state of crystals, if, after rapid boiling and filtering, the clear fluid be quickly evaporated, the latter operation being a condition of absolute necessity in sugar-making, as, by slow boiling, at a temperature of two hundred and twelve degrees, or even exposure for a considerable time to a temperature below the boiling point, glucose may be formed from the purest crystallized sugar dissolved in water. On the contrary, if the concentrated solution of sugar be heated beyond two hundred and thirty degrees F., it undergoes alteration, and is changed, at least in part, into uncrystallizable sugar, or saccharine mucilage. When we consider how nearly allied these varieties of sugar are, and likewise how nearly allied in their composition they are to other substances, such as gum, starch, woody fibre, &c., we cannot be surprised either at the conversion of one kind of sugar into another, or into these substances, or at the formation of sugar from them. The above-named substances are chemically *isomeric*; that is, nearly identical in composition, so far as their elements are concerned, and the proportions of these elements, though the substances, gum and sugar, are so different in their properties. These reflections may be applied with as much force to the results obtained in the elementary analysis of various kinds of sugar, presented in the following table:

	Car-bon.	Oxy-gen.	Hy-dro-gen.	
	Parts.	Parts.	Parts.	
Cane sugar	42.47	50.53	6.90	Gay-Lussac and Thenard.
	42.22	51.17	6.60	Berzelius.
	42.55	50.71	6.44	Prout.
Grape sugar, (diabetic)	36.71	56.51	6.78	Saissure.
	37.20	56.27	6.54	do.
Sugar of starch	36.20	56.75	7.05	Prout.
Sugar of honey	36.39	56.56	7.05	do.
	39.33	54.20	6.47	Saussay.
Sugar of manna	38.70	54.50	6.80	Prout.
	44.10	49.76	6.13	Henry & Plisson.
Glycerin	40.07	51.00	8.93	Chevreul.
	39.83	53.53	7.64	Gay Lussac and Thenard.
Sugar of milk	40.26	52.34	6.40	Berzelius.
	40.00	53.28	6.63	Prout.

In comparing these numbers, it will be seen that cane-sugar, which can be considered as the prototype, may be represented chemically by an atom of carbon and an atom of water; and that the proportion of water increases as the sugar becomes less capable of compact crystallization. Accordingly, the sugar of grapes, of starch, of honey, &c., has less carbon and more water than cane-sugar. The results of the different analyses are also the more discordant as the sugar is less regularly crystallizable and associated with a greater number of foreign substances, as in the sugar of manna and the sugar of milk. And the analysis which exhibits the greatest proportion of hydrogen is precisely that of the sweet matter, (glycerin,) which is procured from the most highly hydrogenated of all these substances, namely, oil and fatty matters.

Although the principles of sugar-making are simple, the practice, as before stated, is beset with difficulties and attended with loss and injury of material, arising from the extreme susceptibility to change of the cane-juice itself. The latter, as it runs from the crushing-mill, is nearly colorless; but a very brief exposure to the atmosphere, in warm weather, hastens decomposition, which, unless checked, rapidly advances, and in a short time converts this sweet-tasted, bland liquid into a spirituous or acescent product, turbid, from insoluble suspended matter, and wholly unfit for the purpose to which it was intended to be applied. To guard against this evil, the operator always endeavors to conduct the first part of the process, at least, as expeditiously as possible. But instead of heating the freshly-expressed juice of the sorgho, in order to insure its crystallization, in a large vessel to blood-heat, or upward, and adding a little slaked lime, as is usually the case, to neutralize the free acids, which are always present in the juice of the sugar-cane, the lime should be applied while the liquid is cold, conformably to the method discovered by Mr. Leonard Wray, of London, and recently patented by him in Europe and elsewhere. The lime is employed for the purpose of saturating these acids, which should be done as quickly as possible, in order to restore the gluten contained in the liquid to its original insolubility, so that it may subsequently coagulate and be skimmed off, enveloping in its substance all these textures impregnated with green or gummy matter. Let it be borne in mind, in connection with this process, that the lime will absorb a greater quantity of free acid, and this more rapidly in a cold than in a warm state, in a similar manner as cold water will dissolve more lime than warm, as stated at page 203 of the present report. After this proceeding, the liquid may be strained through cloths or fine sieves, and then clarified with nut-galls, or other tannic substances, aided by the action of strong heat, until it is reduced to what is supposed to be a proper consistence for granulation, on cooling, conformably to the method patented by Mr. Wray.

In a letter from M. Louis Vilmorin, of Paris, bearing date of April 20, 1857, he says: "The crystallization of the sugar of the sorgho, it seems, should be easily obtained in all cases where the cane can be sufficiently ripened; and, as the proportion of the sugar is an unfailing index of ripeness, it follows that we could always be sure of obtaining a good crystallization of juices the density of which exceeds 1.075, whilst weaker ones could not yield satisfactory results after concentration.

"I attribute this peculiarity to the fact that the sugar is preceded in the juice by a gummy principle, which seems to be transformed, at a certain date, for its proportion diminishes in exact correspondence with the increase of the saccharine matter.

"The uncrystallizable sugar, or glucose, undergoes the same change; that is to say, it is more abundant before than after the complete maturity; but its action seems less unfavorable to the progress of crystallization. The gummy principle obstructs it in two ways; for, besides being a serious obstacle to the commencement of crystallization, it afterward renders it almost a matter of impossibility to purge the crystals, if obtained.

"However, as I observed, this difficulty only presents itself in the employment of unripe canes, for, as soon as the juices attain the density of 1.080 and more, they contain but little else than crystallizable sugar, and their treatment presents no difficulty.

"The lime employed, even to a slight excess, is not so detrimental, it seems to me, in practice, as theory would perhaps indicate. Perhaps, a slight fermention, which is inevitable, may disengage enough carbonic acid to destroy the uncrystallizable compound formed by its union with the sugar. The fact is, that the best crystallizations obtained have occurred in those experiments in which I feared to have used too much lime."

Subjoined is an extract of another letter from Mr. Madinier, of Paris, on the same subject:

"Up to the present time, the making of sugar from the sorgho has received but little attention, in France, owing to the present state of commerce, which makes it much more advantageous to convert the cane into alcohol than into sugar. Aside from this fact, it is certain, that from this plant, crystallizable sugar can be extracted similar in every respect to that made from the cane of the tropics. Of this I entertain the highest conviction, which is supported by authentic, though not very numerous, facts.

The stalks of the sorgho contain crystallizable sugar, without furnishing a greater quantity of molasses than the cane. An experiment made at Verrieres, with Clerget's apparatus, showed the juice to contain 16 per cent. of sugar, of which there were only 10½ per cent. crystallizable, and 5¾ per cent. uncrystallizable; yet we can by no means depend upon a result gained from plants grown in the department of the Seine and Oise, in a climate altogether beyond the range adapted to the sorgho."

This it will be seen that the making of sugar has been much aided by science. It was a philosophical chemist who first introduced the vacuum-pan method into use, by which such facility was given, with a remarkable reduction of the price of the article, to the refining of sugar. It has been by the application of chemical science in France that the sugar from the beet-root, the produce of that country, has been able to compete with cane-sugar, affording a remarkable instance of the conquest, and it may be said, the triumph, effected by science, as the proportion of saccharine juice of the beet-root is only about half as much as that of the cane, and is mixed with substances more difficult of separation, and more injurious in their reaction. Let the same skill, directed by science, be applied to the making of sugar from the Sorgho sucre, and we may reasonably expect the happiest results. D. J. B.

* The first analysis published by Berzelius differs considerably from this, being carbon, 44.2; oxygen, 49.01; hydrogen, 6.78. Berthollet and Saussure obtained results corresponding with those of Gay-Lussac.

THE AMERICAN CHESS CONGRESS.

[From the New York Tribune.]

There is no nation in the civilized world in which the game of chess is not known and played by thousands. Various countries claim superiority in its pursuit; the Mandarins of China assert their pre-eminence in the knowledge of its intricacies; the Hindoo Brahmins divide their time in studying chess, their Vedas and Shasters; Arabians battle over the chequer board with European travellers; Turks and chessmen are well nigh inseparable; the extended Russian plays the game from Archangel to Odessa; France boasts of her Philidor, Labourdonnais, and Deschapelles; England of her Staunton, Scotland of her Macdonnel, and Germany dares the world of the present day in her Anderson and Von de Lasa.

Chess was invented—when, and by whom? Scholars assert that it was introduced among the Grecian army during the ever-memorable Trojan War. Arabians point to Arabia Petrea as its birthplace; Hindoos pretend to trace its origin in their mythology, and the Celestials claim the honor of its introduction, as they do of gunpowder and the mariner's compass. We, printers, have something to do with chess in years gone by; for the first book ever printed in the English language was "Ye Game of Chesse," by brave old William Caxton.

America is preparing to vindicate her fealty to the "king of games." We have native born citizens in our midst who do not take the odds of a pawn even from any player in the Old World; and many of these have signified their intention of participating in the Grand National Chess Congress, which will open in this city on the 5th of next October. We have some of the best European players scattered over the States, and these too are preparing to meet in this Convention. Gentlemen have sent in subscriptions and promises of attendance from Pennsylvania, Illinois, Louisiana, Ohio, California, Maine, Massachusetts, Connecticut, New Jersey Maryland, Virginia, the Carolinas, Alabama, Missouri, Iowa, Minnesota, and our own State. The programme of proceedings consists of sessions for debate, in which the interests of American Chess and the present condition of the Chess code will be fully discussed. The principal feature, however, is the grand tournament, the competitors in which will only be those who never receive odds from any player. The entrance fee to this great trial of intellectual strength will be $10, and the contestants will meet on the 5th of October, to be paired off by lot. The games will commence simultaneously the following day, and the winners contested afresh. When all have been vanquished, with the exception of four, these four, who will obviously have beaten off all other contestants, will be entitled to receive the four prizes. To determine the order in which these are to be distributed, the four winners will be paired afresh, and each couple will play the best of five games. The successful two will then contest each other, and the first to checkmate his adversary five times will carry off the principal prize and be looked upon as the American Chess Champion. His opponent will receive the second prize, and the other two will then play for the third—the fourth prize going to the loser. There will also be the Minor Tournament, in which such will compete as ordinarily receive the odds of a pawn and move from their adversaries. Prizes will also be given for the best Chess Problems, and these are open for competition to the whole world. Finally, a book of the Congress will be published, containing—

1. A Historical Sketch of Chess in America.
2. A complete account of the Congress, from its inception to its end.
3. Such reports made, papers read, or addresses delivered, as may seem of interest.
4. All or such of the games as may be desirable, illustrated by full and accurate notes.
5. The Prize Problems.
6. A list of subscribers to the general fund.

The town marshal of Pilatka, Fla., recently discovered $3,290 buried in the ground. It is supposed that the money belongs to a United States paymaster, who passed through the town, and who, on his arrival at Tampa, discovered a loss of $4,000.

Coal.

HAZELTON AND SPRING MOUNTAIN, Lehigh, Hickory and Locust Mountain Schuylkill Coal, for sale at KNOWLES' Depot, NINTH and WILLOW Streets. au14-1m

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Orders left at our Office, No. 151 SOUTH FRONT street, above Walnut.

Orders left at our Yard, CALLOWHILL street, below BROAD street.

Orders left at our Wharf, WATER street, above CALLOWHILL—or sent to either place per Dispatch Post, will receive prompt attention.

Purchasers for Family use will do well to call and examine our Coal before purchasing elsewhere. aud-tf

BUCK MOUNTAIN COAL—Direct from the Company's Mines, and the only authorized agents, by retail, south of Kensington.

Also Lehigh and Schuylkill Coal.

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SCHUYLKILL AND LEHIGH COAL.—I am daily receiving, at my yard, the best quality of SCHUYLKILL AND LEHIGH COAL. My customers and all others who may favor me with their orders, may rely on getting Coal that will be satisfactory to them.

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LUMBER AND COAL.—MONTGOMERY & NEALL having connected the Coal with the Lumber business, inform their friends that they have made contracts for a supply of the best qualities of Lehigh and Schuylkill Coal, and are now ready to receive orders, Twelfth and Prime streets. Orders may be left with Mr. S. KILPATRICK, No. 13 S. FIFTH street, or with Mr. WM. D. NEALL, corner PINE and WATER streets. au18-3m

Attorneys at Law.

J. J. MCCALL. [W. B. KOONTZ.

MICHEL & KOONTZ—ATTORNEYS AT LAW, No. 23 *Camp Street, New Orleans.*

REFERENCES IN PHILADELPHIA: Caleb Cope & Co., 183 Market street. Smith, Murphy & Co., 97 Market street. Wm. H. Brown & Co., 108 Market street. [au27-2m*

HORACE L. PETERSON, ATTORNEY AT LAW, No. 417 SANSOM street. au22-6t

GEORGE H. ARMSTRONG, ATTORNEY AT LAW AND CONVEYANCER, 1,344 Lombard street, below Broad. au17-1m*

DANIEL DOUGHERTY, ATTORNEY AT LAW, Southeast Corner of EIGHTH and LOCUST Streets, Philadelphia. au1-1y

MYER STROUSE, ATTORNEY AT LAW, CENTRE street, Pottsville, Pa. au4-1y

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BANK LOCKS, Equal to any now in use.

IRON DOORS, SHUTTERS, &c. On as good terms as any other establishment in the United States, by

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PLEASE GIVE US A CALL. au13-tf

For Sale and to Let.

FOR SALE, OR TO LET ON GROUND RENT, the Lot on North side of High Street, 132 feet east of Twentieth Street, 26 feet 4 inches front and 170 feet deep. Apply to *Jones Hunt.* Apply to au10-mwf2w* EDWARD WALN, No. 702 Walnut St.

$300 OR $500 BOOK BINDERY FOR SALE—Seven years established, doing a fair Job business, which can be increased, both blank and printed jobs. Location, 535 Arch street; below Sixth. Blank books at cost, jobs bound to order. aug 19-5w

TO BE LET.—THE HANDSOME THREE Story Brick Dwelling, No. 8 PORTICO SQUARE, SPRUCE street, above Ninth, south side. Applyto S. & W. WELSH, au26-2w* No. 218 South Delaware Avenue.

PRIVATE RESIDENCE IN GLOUCESTER, N. J., FOR SALE, handsomely located and shaded—Lot, 75 feet by 140. Price, $3,000. Also, Lots suitable for manufactories, fronting the river. Apply to C. ROBB, No. 311 South Fifth street. aug20-1m*

TO RENT—FOUR-STORY HOUSE, No. 824 WALNUT street, with eighteen rooms, gas, water, bath, and all modern conveniences. Would suit for a first-class boarding-house. To a good tenant it will be rented for $1,100, if applied for at once. au25-1w* KEEN & TAYLOR, 825 Walnut st.

GREAT BARGAIN.—A splendid seven octave ROSEWOOD PIANO, but little used, will be sold very cheap for cash; at the Piano Ware-room of A. BIRGFELD, 129 South SEVENTH Street, corner of Walnut. Also, PIANOS to rent. au24-1w*

Wants.

500 AGENTS WANTED.—A HOMESTEAD FOR $10!—Third Division.—$310,000 worth of Farms and Building Lots in the gold region of Culpeper county, Virginia, to be divided amongst 10,200 subscribers, on the 7th of December, 1857. Subscriptions only ten dollars down, or fifteen dollars, onehalf down, the rest on delivery of the deed. Every subscriber will get a Building Lot or a Farm, ranging in value from $10 to $25,000. These farms and lots are sold exclusively to induce settlement, a sufficient number being reserved, the increase in the value of which will compensate for the apparent low price now asked. Upwards of 1,350 lots and farms are already sold, and a company of settlers called the "Rappahannock Pioneer Association" is now forming and will soon commence a settlement. Ample security will be given for the faithful performance of contracts. Now is offered 45,000 acres of land, in different parts of Virginia, now at command, and will be sold to settlers at from $1 up to $200 per acre. *Unquestionable titles will in all cases be given.* Wood-cutters, coopers, mechanics, &c., *are wanted*, and five hundred Agents to obtain subscribers, to whom the most liberal inducements will be given. Some agents write that they are making $200 per month. For full particulars, subscriptions, agencies, &c., apply to E. BAUDER, au24-tf Port Royal, Caroline county, Va.

Summer Resorts.

EPHRATA MOUNTAIN SPRINGS—Will Continue open for visitors until the last of September. This is a safe place for persons desirous of spending the close of the season, where they can enjoy the mountain air and pure water without the risk of contracting epidemics. For further information apply to Joseph B. Myers, Esq., Third and Vine streets, Philadelphia, and to James S. Earp, Lancaster street above Eighth, Philadelphia, or to the Proprietor, au27-2w JOSEPH KONIGMACHER, Ephrata Post Office, Lancaster county, Pa.

SEA-BATHING AT CAPE MAY, CAPE ISLAND.—The Centre House will be kept open for the accommodation of visitors until November next, at reduced rates. J. E. MCCRAY, Proprietor. aug19-eod2w.

Agriculture.

STATE AGRICULTURAL EXHIBITION. ALL AGRICULTURISTS, STOCK BREEDERS, GARDENERS, POMOLOGISTS, INVENTORS, MANUFACTURERS, ARTISANS!! All classes are invited to become exhibitors.

THE PENNSYLVANIA STATE AGRICULTURAL SOCIETY will hold its SEVENTH ANNUAL EXHIBITION at Powelton, West Philadelphia, on SEPTEMBER 29th and 30th, and OCTOBER 1st and 2d ensuing, for the display of Cattle, Horses, Sheep, Swine and Poultry, Agricultural Machines and Implements, Dairy, Field and Garden Products, Seeds, Fruits, Flowers and Vegetables, the Mechanic Arts, Domestic Household and other Manufactures, Stoves, Wares and Inventions.

A PLOWING MATCH!!

In order to promote skill and efficiency in the important work of the farm, a Plowing Match will come off on the fourth day of the Exhibition, to which men and youths are invited to compete for the premiums.

Farmers and buyers of farm stock this Exhibition will afford a most favorable market.

The different Railroad Companies will carry all stock and articles to and from the Exhibition *free* of charge as heretofore, and will issue *Excursion Tickets* for the Fair week at the usual liberal rates.

Lists of Premiums and all other information will be furnished on application to ROBERT C. WALKER, Secretary, at the Rooms of "the Philadelphia Society for Promoting Agriculture," Chesnut Street, below Seventh, south side, up stairs.

The books for the entry of articles and animals will be open on and after the 1st of September.

DAVID TAGGART, President Penna. State Agricultural Society. au13-d 1 sep 28

KNIGHT'S COOKING EXTRACTS FOR flavoring Pies, Pudding, Cakes, Jellies, Custards, Ice Creams, Blanc Mange; Sauces, Syrups, Soups, Gravies, &c., &c.

Comprising

Knight's Extract of Lemon.
Knight's Extract of Vanilla.
Knight's Extract of Rose.
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Knight's Extract of Fennel.
Knight's Extract of Almond.
Knight's Extract of Strawberry.
Knight's Extract of Pineapple.
Knight's Extract of Raspberry.
Knight's Extract of Celery.
Knight's Extract of Nectarine.
Knight's Extract of Cinnamon.
Knight's Extract of Nutmeg.
Knight's Extract of Ginger.
Knight's Extract of Cloves.
Knight's Extract of Allspice.
Knight's Extract of Mace.
Knight's Extract of Apricot.

These Extracts are made with great care, and are warranted to retain all the flavor and strength of the article represented, in a purified and concentrated form, convenient for all culinary purposes. Retaining their flavor for any length of time and in any climate, and can be used at all seasons of the year when the fresh fruit cannot be obtained.

They are put up in a neat and convenient manner for use, viz: 2 and 1½ ounce bottles, and are respectfully recommended to the attention of House and Hotel Keepers, Bakers, Caterers, and the public in general.

Price 25 cents per bottle, or 5 bottles assorted for one dollar.

For sale by O. D. KNIGHT, No. 7 South SIXTH Street.

Grocers and Dealers supplied on liberal terms. au15-1m

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Also—PORTRAITS, the size of life, painted from Daguerreotypes. au1-dlm

COTTON—200 bales good Middling to Middling Fair Cotton, in store and for sale by MARTIN & MACALISTER, aul 1 North Water Street.

COACH, ENGINE AND HOTEL LAMP Factory of E. W. USSHERS, No. 109 (late 43) South EIGHTH, below Chestnut street, has become a saving of 50 per cent. to our SOUTHERN AND WESTERN MERCHANTS; and also the convenience of having their old Carriage lamps new silver-topped and bottomed, and sent by express to all parts. au12-1y

Miscellaneous.

LOCAL FREIGHT NOTICE.—THE PENNSYLVANIA RAILROAD COMPANY are now prepared to receive and forward FREIGHT between Philadelphia, Lancaster, and Columbia, at the following rates per hundred pounds:

BETWEEN PHILA. AND COLUMBIA.

First Class.	Second Class.	Third Class.	Fourth Class.
22 cts.	18 cts.	16 cts.	14 cts.

Flour, 18 cts. per barrel.
Pig metal, 10 cts. per 100 pounds.

BETWEEN PHILA. AND LANCASTER.

First Class.	Second Class.	Third Class.	Fourth Class.
20 cts.	17 cts.	15 cts.	13 cts.

Flour, 25 cts. per barrel.
Pig Metal, 10 cts. per 100 pounds.

ARTICLES OF FIRST CLASS.

Books, Boots and Shoes, Cedar and Wooden Ware, Dry Goods, Families, Furniture, Feathers, Fresh Fish, Nuts in Bags, Porter and Ale in bottles, Poultry in coops, Pork, (fresh,) Poultry, (dressed,) Wrapping Paper.

ARTICLES OF 2D CLASS.

Apples, Cheese, Clover and Grass Seed, Crockery, Candles, Casks or Barrels, (empty,) Groceries, Guns and Rifles, Herring in boxes and kegs, Hardware, Hops, Iron, hoop, band, or sheet, Leather, Liquor in wood, Marble Slabs and Marble Monuments, Molasses, Melons, Oils in casks or barrels, Paper in boxes, Paste board, Peaches, (dried,) Printing Paper, Paper Hangings, Queensware, Sweet Potatoes, Tobacco in bales, Tea, Type, Tallow, Turpentine, (spts.) Varnish.

ARTICLES OF 3D CLASS.

Alcohol, Coffee, Hides, (green,) Lard, Oysters & Clams, (in shell) Tobacco, (manufactured,) Potatoes, Turnips, Vinegar, White Lead, Window Glass.

ARTICLES OF 4TH CLASS.

Codfish, Cotton, Fish, salted, Grain of all kinds, Nails and Spikes, Pitch, Plaster, Rosin, Salt, Tobacco, (leaf,) Tin, Tar, Whiskey,

☞ For further information apply to

E. J. SNEEDER, Freight Agent, Phila.
E. K. BOICE, Freight Agent, Columbia.
au13] W. H. MYERS, Freight Agent, Lancaster.

IMPORTANT IMPROVEMENT—NEW GAS CONSUMING FURNACE.

CHILSON'S NEW CONE FURNACE, after having been put to the most severe test, during the two COLD WINTERS OF 1856 AND 1857, has proved to be the most *powerful heater in the world, saving from* ½ to ¾ of the fuel now used in any furnace now in use. THESE FURNACES are constructed with a cast iron ash pit, and a broad, shallow pan-shaped fire pot, lined with fire-brick or iron staves. The fire pot is surmounted with

A SERIES OF CONES, or TAPERING RADIATORS, large and broad at their base, but tapering to small apertures at the top, with annular chambers between them, through which the heat and smoke pass to the flue. THE WHOLE products of combustion in the form of smoke and gases are suspended and kept over the fire, CONFINED OR compressed into the tapering CONES and CONTINUALLY EXPOSED to the direct action of the rays of heat and light from the fire.

The heat and light is brought to a FOCUS in EACH CONE, not unlike the

COLLECTION OF THE SUN'S RAYS,

to a focus, passed through an ordinary lens, causing the SMOKE AND GASES to become intensely heated and thoroughly CONSUMED, by this operation the SMOKE AND GASES are MADE EQUALLY AVAILABLE with the FUEL for heating purposes, while, in other forms of furnaces, it is GARRIED OFF AND WASTED IN THE CHIMNEY.

All persons desirous of obtaining the best and most ECONOMICAL HEATING APPARATUS, should not fail to examine the NEW GAS CONSUMING CONE FURNACE, before purchasing any other. The attention of architects and builders is particularly requested.

ARNOLD & BRYANT, (Successors to S. A. Harrison,) No. 524 WALNUT Street, Opposite Independence Square. aul-tf

HOMESTEAD FOR $2,00! LAND DISTRIBUTION!! CHANCE FOR POOR MEN!!

The Northwestern Mutual Land Benefit Association will make a grand distribution of $30,000 worth of real estate scattered in its numerous Farms and Building Lots, bers is limited to 15,000. $2.00 and five 18ttee stamps per membership, or a share. Any individual sending $10 and the stamps, shall be entitled to six shares; or any person sending $10 with six names, with the address of each, carefully written, shall be entitled to six shares. The distribution will be made in Chicago, Sept. 25th, 1857.

The following is the real estate to be distributed:

No. 1. An improved farm of 80 acres in Cooke Co., Illinois, valued at $3,000
No. 2. An improved farm of 160 acres in Whiteside Co., Illinois, valued at 3,000
No. 3. An improved farm of 160 acres in Whiteside Co., Illinois, valued at 3,000
No. 4. An excellent private residence in Dubuque, Iowa, valued at 3,000
No. 5. 160 acres superior farm land in Cooke Co., Illinois, valued at 2,000
No. 6. 160 acres well pine timbered in Waupaca Co., Wisconsin, valued at 2,000
No. 7. 100 acres good lot and cottage residence in Chicago, Illinois, valued at 2,000
No. 8. 350 acres superior land in Whiteside Co., Illinois, valued at 1,000
No. 9. 160 acres good land in Chippeway Co., Wisconsin, valued at 960
No. 10. 160 acres good land in Chippeway Co., Wisconsin, valued at 960
No. 11. 160 acres good land in Chippeway Co., Wisconsin, valued at 800
No. 12. 160 acres good land in Dunn Co., Wisconsin, valued at 800
No. 13. 80 acres good land in Marshall Co., Iowa, valued at 600
No. 14. 80 acres good land in Marshall Co., Iowa, valued at 600
No. 15. 80 acres good land in Marshall Co., Iowa, valued at 600
No. 16. 40 acres good land in Marshall Co., Iowa, valued at 300
No. 17. 40 acres good land in Linn Co., Iowa, valued at 300
No. 18. 40 acres good land in Linn Co., Iowa, valued at 300
No. 19. 40 acres good land in Linn Co., Iowa, valued at 300
No. 20. One building lot in Dubuque, Iowa, valued at 300
No. 21. One building lot in Sterling, Illinois, valued at 300
No. 22. One building lot in Sterling, Illinois, valued at 300
No. 23. One building lot in Sterling, Illinois, valued at 300
No. 24. 40 acres farm land in Grant Co., Wisconsin, valued at 240
No. 25. 40 acres farm land in Grant Co., Wisconsin, valued at 240
No. 26. 40 acres land in Grant Co., Wisconsin, valued at 240
No. 27. 40 acres land in Grant Co., Wisconsin, valued at 240
No. 28. 40 acres land in Crawford Co., Wisconsin, valued at 200
No. 29. 40 acres land in Crawford Co., Wisconsin, valued at 200
No. 30. 40 acres land in Crawford Co., Wisconsin, valued at 200
No. 31. 40 acres land in Monroe Co., Wisconsin, valued at 200
No. 32. 40 acres land in Monroe Co., Wisconsin, valued at 200
No. 33. 40 acres land in Jackson Co., Wisconsin, valued at 200
No. 34. 40 acres land in Jackson Co., Wisconsin, valued at 200
No. 35. 40 acres land in Bad Axe Co., Wisconsin, valued at 160
No. 36. 40 acres land in Bad Axe Co., Wisconsin, valued at 160
No. 37. 40 acres land in Bad Axe Co., Wisconsin, valued at 160
No. 38. One lot in Fulton, Illinois, valued at 160
No. 39. One lot in Fulton, Illinois, valued at 100
No. 40. One lot in Fulton, Illinois, valued at 100

The distribution will be conducted fairly and honorably, and the names and address of stockholders shall be written on as many small cards as there are shares, and the whole placed in a box, and the first name taken out shall be entitled to the improved farm No. 1, in the above list, and the next taken out will be entitled to No. 2, and so on until the 40 items of real estate are all distributed. Then to each of the remaining 14,000 stockholders will be sent a cheap map of a Western State or Territory. A full account of the distribution will be forwarded in a printed circular, to each member of the Association, with the names and address of such as may receive the real estate—to whom the title deeds will be sent and immediate possession given. Each application must be accompanied with $2.00 and five letter stamps. Address LINDELL, JONES & CO., au-1t Chicago, Illinois.

CHOICE FARM LANDS FOR SALE.—THE ILLINOIS CENTRAL RAILROAD COMPANY is now prepared to sell about 1,500,000 acres of choice Farming lands, in tracts of 40 acres and upwards, on one year's credit, and at low rates of interest.

These lands were granted by the Government to aid in the construction of this Road, and are among the richest and most fertile in the world. They extend from the East and North-West, through the middle of the State, to the extreme South, and include every variety of climate and productions found between those parallels of latitude. The Northern portion is chiefly prairie, but timber, coal, water, and all else in the middle and Southern sections timber predominates, alternating with beautiful prairies and openings.

The climate, healthy, mild and equable, than any other part of the country, the air is pure and bracing, while living streams and springs of excellent water abound.

Bituminous Coal is extensively mined, and sup