

The Pittsburgh Gazette.

FARM, GARDEN AND HOUSEHOLD.

At the annual meeting of the Ohio Wool Growers' Association a resolution was adopted declaring that the interests of the Ohio wool growers are in opposition to the renewal of what is known as the Canadian Reciprocity Treaty, and that our Representatives in Congress be urged to oppose in every feature the introduction of untaxed foreign wools, to the exclusion of wool grown from our own flocks. Also a resolution that wool-growing is an important, and should remain an essential, feature of agriculture in that State; that the present depression of this interest is owing to causes temporary in their nature, and furnish no good reason for the sacrifice of flocks and the abandonment of their business to those who have for years been profitably engaged therein.

ABOUT TWENTY YEARS ago the Smithsonian Institute embarked in a series of experiments testing the practicability of neutralizing the poison of snakes, founded purely on a chemical basis, which developed great results. The fact was that the neutralization of the most venomous rattlesnake can be neutralized in an incredibly short time. After the most extraordinary results from all the experiments witnessed, there was procured from the Institute, at the expense of above mentioned, the following simple but certain cure for snake bites, and for the sting of all kinds of insects:

Thirty grains of Iodine Potassium.
Thirty grains of Iodine.
One ounce of water.

Applied externally to the wound by saturating lint or batting—the same to be kept moist with the antidote until the cure be effected, which will be in one hour, and sometimes instantly. The lint bitten should be corded tight to prevent circulation. The liquid should be kept in a vial, with a glass stopper.

This simple remedy can be obtained at any drug store, and costs but a trifle. Every family might keep a vial of it ready at hand.

Fruit gatherers may feel some security in having it about them. Hunters and fishermen may not find it inconvenient to go forth thus prepared for the mishap of the hour. —*Farmer's Home Journal.*

GRAIN-KILLED HORSES.

Some years ago a man lived in this vicinity who had kept lively stables both in New York and Philadelphia, and he owned one of the poorest grass farms you could wish to see, but well watered. He would buy horses from those cities from gentlemen that kept but one horse—horses that had a good deal of work on the road as family horses, and were fed very highly of grain, and had been in the city some four, six or more years, and were what horsemen called grain-killed. He would bring them up generally in the spring, and let them run at pasture, and I have seen horses that were in the field for weeks together, where you could not see a green thing, unless some weed or briar that the horses would eat. He would keep them just alive for eight, twelve or more months as the case might be, and at least eight months, and put them in the stable about February 15th or March 1st, having let them run in the barnyard after snow came, but not from storms. He would begin feeding a few carrots the first of March, and then grain after grain, but never feeding very highly, and in a few weeks the horses would look full, with smooth coats and well-filled between the ribs, and in May or June would take them back to the city and sell them just as horses from the country—the old owners often buying the horses they sold, because the horse could not get grain enough to look as fine and soft coated as he did when he returned to the city, when at pasture or in the yard. At this time the horse was kept just alive, but had little or no work. I tried it on one or more horses I have owned, and found it very beneficial, especially to horses that were over ten years of age. I think that eight quarts of grain given to a horse, after some six months of this treatment, will have a better effect on the looks of the hair, and feelings of life of the horse, than twelve or fourteen quarts did before; remember, I speak from facts. You look at coach horses, in your city, which you know have been six or eight years with a good deal of work, and the coachman allowed to feed all the grain he chooses, and also a little hay, and see if I am not sustained in what I write.

Grain-killed horses are always gaunt between the ribs; the hair stares and looks dead, and the flesh feels hard and dry; the horse is dull and stupid—not playful, and looks sleepy in the eyes. Treat him as I say, and my word for it, in six months he will be his old self, playful at the halter, prompt to the bit, and look sleek.

To give less grain, more damp hay or green food, carrots, potatoes or something of that kind in moderation is the best and most practical. —*James Thompson, Rose Hill, in Country Gentleman.*

COOKED FOOD FOR SWINE.

Thomas J. Edge, of Chester county, Pa., one of the best farmers of that excellent farming district, in answer to the inquiry of the editor of the *Practical Farmer*, gives that paper a report of his experiments, which cannot fail to be read with interest by all engaged in making pork.

My first experiment was with corn in three forms, viz: shelled and fed whole, ground and made into slop with cold water, and ground and thoroughly cooked.

The pigs, first of course, were from the same litter, and were the produce of a good common sow crossed with a Berkshire boar.

In each case the food was given them as fast as consumed, and all possible care taken to avoid any waste or irregularity of feeding; in every case of a change of food three days were allowed before the weighing for the experiment, in order that the effect of a sudden and entire change of diet might not effect the result.

I found that five bushels of whole corn made 47½ pounds of pork. Five bushels (less miller's toll) of corn, ground and made into thick slop with cold water, made 54½ pounds of pork. The same amount of meal, well boiled and fed cold, made 58½ pounds of pork.

With the whole corn the pigs had the slops from the kitchen (no milk), and for drink the boiled slop, in answer to the inquiry of the editor of the *Practical Farmer*, gives that paper a report of his experiments, which cannot fail to be read with interest by all engaged in making pork.

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In speaking of the value of potatoes which I have demonstrated to my own satisfaction, with the use of a steamer and careful weighing, that while five bushels of boiled potatoes (slop) will make eighty-four pounds of pork, three bushels of meal and five of potatoes will make seventy-two and one-half pounds of pork. I do not wish to be understood that the five bushels of potatoes made the extra twenty-two and one-half pounds, but merely state that under similar circumstances the two combined produced therefor.

USEFUL RECIPES.

Eggs and Potatoes.—Remove the skins from some boiled Irish potatoes, and when perfectly cold cut them up in small pieces about the size of a grain of corn, and season with salt and pepper. To a quart of potatoes thus prepared take the yolks of six eggs and the whites of three, and beat them well together; have some butter in a frying pan, and when it is melted put in the potatoes, and when they are quite hot stir in the eggs, and continue stirring, so as to mix them well with the potatoes, and until the eggs are set; then pepper and send them to the table in a hot dish.

Corn Bread.—Take one pint of corn meal, one pint of flour; put into your flour two tablespoonfuls of cream tartar, one of soda, one teaspoonful of salt, and mix with a little cold water, and add a piece of lard or other shortening, the size of an egg. Have two eggs well beaten, with one large spoonful of sugar; stir it into your flour, and mix with sufficient water to make it about the consistency of a pound cake, and if your cream tartar and soda are good it will be as light as sponge cake. Bake it in cups or buttered tins. We found by experiment that it is much better for corn bread and biscuits to stir your cream tartar and soda dry with your flour. The effect comes in place in the flour, when you add your milk or water and makes it as light as a cork.

Spiced Beef.—Take a piece of beef from the fore-quarter, weighing ten pounds. Those who like fat should select a fat piece, those who prefer lean may take the shoulder clove, or upper part of the fore leg, or a brown sugar, one tablespoonful of molasses or brown sugar, one tablespoonful of ground cloves, allspice and pepper, and two table spoonfuls of pulverized saltpeter. Place the beef in a deep pan; rub with this mixture. Turn and rub each side twice a day for a week. Then wash off the spices; put in a pot of boiling water, add as often as it boils hard, turn in a tea-cupful of cold water. It must simmer for five hours on the back part of the stove. When cold press under heavy weight, and you will never desire to buy corned beef or corned mutton again. Your pickle will do for another ten pounds of beef, first rubbing into it a handful of salt. It can be renewed and a piece kept in preparation every day. This has been used many years by the writer, and is good to pickle tongues fresh from the market. —*Springfield Republican.*

Pigeons a la Grapinade.—After having plucked, singed and turned out the claws, slice the pigeons almost through from the tail and flatten them without breaking the bones. Make a marinade dressing composed of the best oil, parsley, scallion, and minced mushrooms, seasoned with salt and pepper. Lay the pigeons in this sauce and cause them to absorb the utmost possible, strew them with bread crumbs and cook them in a gridiron at a gentle fire, sprinkling them with the rest of the marinade. When they have attained a handsome color, arrange on a dish and pour over them a sauce made of soup-stock and white wine, seasoned with parsley, onion, and minced mushrooms, in which the pigeons are cooked. The pigeons cut in little slices. —*Pitt Journal.*

SPECIAL NOTICES.

MANHOOD AND THE VIGOR of youth restored in four weeks. See the advertisement in this paper.

PHILOSOPHY OF MARRIAGE. A new course of lectures, as delivered at the New York University, and which will be given by the author, Mr. J. H. Thompson, at the New York University, on the 12th inst.

BATHS FOR THE HAIR. A new and improved method of treating the hair, by the use of a special preparation, which will be given by the author, Mr. J. H. Thompson, at the New York University, on the 12th inst.

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MISCELLANEOUS.

EXCELLENT SECURITY.

THE FIRST MORTGAGE.

THIRTY YEAR, SIX PER CENT GOLD BONDS.

OF THE

Central Pacific Railroad Co.

These Bonds are the duly authorized and accredited obligations of one of the most responsible Corporations of the American Continent, and are secured by the absolute first lien upon the valuable grants, franchises, railroad equipment, business, etc., of the said portion of the

Great National Pacific Railroad Line,

extending eastward from the navigable waters of the Pacific Coast to the Ohio river, and rapidly building from the Eastern States.

They bear six per cent. interest per annum in gold and silver coin, and are payable in UNITED STATES GOLD COIN.

The semi-annual Coupons are payable, July 1st and January 1st in New York City.

The purchaser is charged the accrued interest from the date of the last paid Coupon, at the CURRENT RATE ONLY.

This issue constitutes one of the LARGEST AND MOST POPULAR CORPORATE LOANS of the country, and therefore will be constantly in demand.

The greater portion of the loan is now in the hands of steady investors, and it is probable that before many months, when the Road is completed and the Loan closed, THE BONDS WILL BE EAGERLY SOUGHT FOR AT THE HIGHEST RATES.

They are issued ONLY AS THE WORK PROGRESS, and to the same extent only as the Pacific Railroad Company.

Each FIVE HUNDRED MILES of the road are now built, and the grading is well advanced on two hundred and fifty miles additional.

NEXT will be completed the middle of the road, when the Overland travel will be very large.

The local business alone, upon the completed portion, is so heavy, and so advantageous, that the gross earnings average MORE THAN A QUARTER OF A MILLION IN GOLD PER MONTH, of which per cent. only is required for operating expenses.

The net profit upon the Company's business on the completed portion, is about double the amount of annual interest liability, and the same amount, on, and will yield a SURPLUS OF NEARLY A MILLION IN GOLD after expenses and interest are paid—yet it is through connection were not made.

The best lands, the richest mines, together with the largest settlements and nearest markets, lie along this portion of the Pacific Railroad, and the FUTURE DEVELOPMENT OF BUSINESS thereon will be proportionally great.

From these considerations it is submitted that the CENTRAL PACIFIC RAILROAD BONDS,

secured by a First Mortgage upon so productive a property as America's most promising and profitable securities now offered. No better Bonds can be made.

A portion of the remainder of this Loan is now offered to investors.

At 103 Per Cent. and Accrued Interest in Currency.

The Bonds are of \$1,000 each.

The Company reserve the right to advance the price at any time; but all orders actually in transit at the present time will be filled at the price of 103 per cent. At this time they pay more than 6 per cent. upon the investment, and have, from National and State laws, guarantees peculiar to themselves.

We receive all classes of Government Bonds at the current market value, in exchange for the Central Pacific Railroad Bonds, and will advance to the holder from 5 to 10 PER CENT. PROFIT, and keep the principal of their investment equally secure.

Orders and inquiries will receive prompt attention. Information, Descriptive Pamphlets, etc., sent free of charge. Circulars, etc., sent free of charge. Business and Prospects of the Enterprise furnished on application. Bonds sent by express at our cost.

Applications received by Banks and Bankers, Agents for the Loan, throughout the United States, Canada and Europe, and by

JAMES T. BEADY & CO., Pittsburgh, ROBINSON BROS., do.

NATIONAL SAVINGS BANK, Wheeling, do.

All descriptions of GOVERNMENT SECURITIES BOUGHT, SOLD OR EXCHANGED AT OUR OFFICE, and by Mail and Telegraph, at MARKET STREET, NEW YORK.

Accounts of Banks, Bankers and others received and favorable arrangements made for desirable accounts.

FISK & HATCH, BANKERS AND DEALERS IN GOVERNMENT SECURITIES, AND FINANCIAL AGENTS OF THE CENTRAL PACIFIC RAILROAD COMPANY.

No. 5 Nassau Street, New York.

PROCLAMATION.

CITY OF ALLEGHENY, SS:

In accordance with the Act of Assembly incorporating said City, and in answer to the several resolutions thereto, I, SIMON DRUM, Mayor of said City, do hereby certify that the following is a true and correct copy of the same, as the same are now on file in the City of Allegheny.

Second Tuesday of January, A. D. 1869.

Being the 12th day of said month, the free men of said City, do hereby certify that the following is a true and correct copy of the same, as the same are now on file in the City of Allegheny.

Also, on the same day, the qualified electors of the various Wards of the city were by ballot members of the City of Allegheny.

First Ward—Two members of Common Council, Second Ward—Three members of Common Council, Third Ward—Four members of Common Council, Fourth Ward—Five members of Common Council, Fifth Ward—Six members of Common Council, Sixth Ward—Seven members of Common Council, Seventh Ward—Eight members of Common Council, Eighth Ward—Nine members of Common Council, Ninth Ward—Ten members of Common Council, Tenth Ward—Eleven members of Common Council, Eleventh Ward—Twelve members of Common Council, Twelfth Ward—Thirteen members of Common Council, Thirteenth Ward—Fourteen members of Common Council, Fourteenth Ward—Fifteen members of Common Council, Fifteenth Ward—Sixteen members of Common Council, Sixteenth Ward—Seventeen members of Common Council, Seventeenth Ward—Eighteen members of Common Council, Eighteenth Ward—Nineteen members of Common Council, Nineteenth Ward—Twenty members of Common Council, Twentieth Ward—Twenty-one members of Common Council, Twenty-first Ward—Twenty-two members of Common Council, Twenty-second Ward—Twenty-three members of Common Council, Twenty-third Ward—Twenty-four members of Common Council, Twenty-fourth Ward—Twenty-five members of Common Council, Twenty-fifth Ward—Twenty-six members of Common Council, Twenty-sixth Ward—Twenty-seven members of Common Council, Twenty-seventh Ward—Twenty-eight members of Common Council, Twenty-eighth Ward—Twenty-nine members of Common Council, Twenty-ninth Ward—Thirty members of Common Council, Thirtieth Ward—Thirty-one members of Common Council, Thirty-first Ward—Thirty-two members of Common Council, Thirty-second Ward—Thirty-three members of Common Council, Thirty-third Ward—Thirty-four members of Common Council, Thirty-fourth Ward—Thirty-five members of Common Council, Thirty-fifth Ward—Thirty-six members of Common Council, Thirty-sixth Ward—Thirty-seven members of Common Council, Thirty-seventh Ward—Thirty-eight members of Common Council, Thirty-eighth Ward—Thirty-nine members of Common Council, Thirty-ninth Ward—Forty members of Common Council, Fortieth Ward—Forty-one members of Common Council, Forty-first Ward—Forty-two members of Common Council, Forty-second Ward—Forty-three members of Common Council, Forty-third Ward—Forty-four members of Common Council, Forty-fourth Ward—Forty-five members of Common Council, Forty-fifth Ward—Forty-six members of Common Council, Forty-sixth Ward—Forty-seven members of Common Council, Forty-seventh Ward—Forty-eight members of Common Council, Forty-eighth Ward—Forty-nine members of Common Council, Forty-ninth Ward—Fifty members of Common Council, Fiftieth Ward—Fifty-one members of Common Council, Fifty-first Ward—Fifty-two members of Common Council, Fifty-second Ward—Fifty-three members of Common Council, Fifty-third Ward—Fifty-four members of Common Council, Fifty-fourth Ward—Fifty-five members of Common Council, Fifty-fifth Ward—Fifty-six members of Common Council, Fifty-sixth Ward—Fifty-seven members of Common Council, Fifty-seventh Ward—Fifty-eight members of Common Council, Fifty-eighth Ward—Fifty-nine members of Common Council, Fifty-ninth Ward—Sixty members of Common Council, Sixtieth Ward—Sixty-one members of Common Council, Sixty-first Ward—Sixty-two members of Common Council, Sixty-second Ward—Sixty-three members of Common Council, Sixty-third Ward—Sixty-four members of Common Council, Sixty-fourth Ward—Sixty-five members of Common Council, Sixty-fifth Ward—Sixty-six members of Common Council, Sixty-sixth Ward—Sixty-seven members of Common Council, Sixty-seventh Ward—Sixty-eight members of Common Council, Sixty-eighth Ward—Sixty-nine members of Common Council, Sixty-ninth Ward—Seventy members of Common Council, Seventieth Ward—Seventy-one members of Common Council, Seventy-first Ward—Seventy-two members of Common Council, Seventy-second Ward—Seventy-three members of Common Council, Seventy-third Ward—Seventy-four members of Common Council, Seventy-fourth Ward—Seventy-five members of Common Council, Seventy-fifth Ward—Seventy-six members of Common Council, Seventy-sixth Ward—Seventy-seven members of Common Council, Seventy-seventh Ward—Seventy-eight members of Common Council, Seventy-eighth Ward—Seventy-nine members of Common Council, Seventy-ninth Ward—Eighty members of Common Council, Eightieth Ward—Eighty-one members of Common Council, Eighty-first Ward—Eighty-two members