

THE JEFFERSONIAN.

Devoted to Politics, Literature, Agriculture, Science, Morality, and General Intelligence.

VOL. 30.

STROUDSBURG, MONROE COUNTY, PA., NOVEMBER 21, 1872.

NO. 29.

Published by Theodore Schoch.

TERMS—Two dollars a year in advance—and if not paid before the end of the year, two dollars and fifty cents will be charged.
No subscription will be entered until all arrearages are paid.
Advertisements of one square (eight lines) or less, at the option of the Editor.
Advertisements of one square (eight lines) or less, at the rate of five cents per line for the first week, and thereafter at the rate of four cents per line for each additional week. Longer ones in proportion.

JOB PRINTING,

OF ALL KINDS.

Executed in the highest style of the Art, and on the most reasonable terms.

D. R. J. LANTZ,

Surgeon and Mechanical Dentist,

Still has his office on Main Street, in the second story of Dr. S. Walton's brick building, nearly opposite the Stroudsburg House, and he flatters himself that by sixteen years constant practice and the most earnest and careful attention to all matters pertaining to his profession, that he is fully able to perform all operations in the dental line in the most careful, tasteful and skillful manner.
Special attention given to saving the Natural Teeth; also to the insertion of Artificial Teeth on Rubber, Gold, Silver or Continuous Gums, and perfect fits in all cases insured.

Most persons know the great folly and danger of entrusting their work to the inexperienced, or to those living at a distance.
April 13, 1871.—1y

D. R. GEO. W. JACKSON

PHYSICIAN, SURGEON & ACCOUCHER.

In the old office of Dr. A. Reeves Jackson, residence in Wyckoff's building.

STROUDSBURG, PA.

August 8, 1872—4f.

D. R. H. J. PATTERSON,

OPERATING AND MECHANICAL DENTIST.

Having located in East Stroudsburg, Pa., announces that he is now prepared to insert artificial teeth in the most beautiful and life-like manner. Also, great attention given to filling and preserving the natural teeth. Teeth extracted without pain by use of Nitrous Oxide Gas. All other work incident to the profession done in the most skillful and approved style. All work attended to promptly and warranted. Charges reasonable. Patronage of the public solicited.

Office in A. W. Loder's new building, opposite Analomink House, East Stroudsburg, Pa.
July 11, 1872.—1y.

DR. N. L. PECK,

Surgeon Dentist,

Announces that having just returned from Dental College, he is fully prepared to make artificial teeth in the most beautiful and life-like manner, and to fill decayed teeth according to the most improved method.
Teeth extracted without pain, when desired, by the use of Nitrous Oxide Gas, which is entirely harmless. Repairing of all kinds neatly done. All work warranted. Charges reasonable.

Office in J. G. Koller's new Brick building, Main Street, Stroudsburg, Pa.
Aug 31—4f.

DR. C. O. HOFFMAN, M. D.

Would respectfully announce to the public that he has removed his office from Oakland to Canadensis, Monroe County, Pa. Trusting that many years of consecutive practice of Medicine and Surgery will be a sufficient guarantee for the public confidence.
February 25, 1870.—4f.

JAMES H. WALTON,

Attorney at Law,

Office in the building formerly occupied by L. M. Burson, and opposite the Stroudsburg Bank, Main street, Stroudsburg, Pa.
Jan 13—4f.

LACKAWANNA HOUSE,

OPPOSITE THE DEPOT.

East Stroudsburg, Pa.

B. J. VAN COTT, Proprietor.

The bar contains the choicest liquors and the table is supplied with the best market affords. Charges moderate. [May 3 1872—4f.

WATSON'S

Mount Vernon House,

117 and 119 North Second St.

ABOVE ARCH, PHILADELPHIA.

May 30, 1872.—1y.

KELLERSVILLE HOTEL.

The undersigned having purchased the above well known and popular Hotel Property, would respectfully inform the traveling public that he has refurbished and fitted up the Hotel in the best style. A handsome Bar, with choice liquors and Segars, polite attendants and moderate charges.

CHARLES MANAL, Proprietor.

Oct 19 1871. (4f.)

BARTONSVILLE HOTEL.

This old established Hotel, having recently changed hands, and been thoroughly overhauled and repaired, will reopen for the reception of guests on Tuesday, May 27th.

The public will always find this house a desirable place of resort. Every department will be managed in the best possible manner. The table will be supplied with the best Market affords, and connoisseurs will always find none but the best wines and liquors at the bar.

Good stabling belonging to the Hotel, will be found at all times under the care of careful and obliging attendants.
May 23, 1872. ANTHONY H. ROEMER.

Found out why people go to McCarty's to get their furniture, because he buys it at the Ware Rooms of Lee & Co. and sells it at an advance of only twenty-two and two-thirds per cent. Or in other words, Rocking Chairs that he buys of Lee & Co. (through the runners he can't have) for \$4.50 he sells for \$5.50. Pays him to buy some good Furniture.

LEE & CO. Stroudsburg, Aug. 18, 1870.—4f.

CAN YOU TELL WHY IT IS

that when any one comes to Stroudsburg to buy Furniture, they always inquire for McCarty's Furniture Store? [Sept. 26

Oysters.

THE OYSTER TRADE OF NEW YORK.

The Brooklyn Eagle says the oyster trade of New York and Brooklyn has assumed, in the past ten years, a very important place on the list of our industries, especially as the interior of the country has been opened by railroads, and the delicious member of the family of crustacea finds its way to distant Omaha and the far West. Thirty years ago oysters were unknown in the northern part of this State, but now that beauties of Buffalo and their admirers can sit down to a festive supper of fresh saddle-rock on the half shell. The rapid intercommunication with inland cities, which had been developed in the last quarter of a century, has given a great impulse exportation, and statistics from reliable sources show that many millions of dollars worth of oysters are yearly sent from this port alone. For instance, the average retail trade per week of Fulton Market requires 250,000 oysters, and one establishment is called upon to supply from 1,000 to 1,500 customers daily. The wholesale department packs and exports 100,000 weekly, and gives employment to a large number of men.

The yearly returns from the home market amounts to \$4,000,000 per annum, and from other localities to about \$1,000,000. The trade gives employment to 2,500 men in New York city, and to 200 in Brooklyn. There are 750 oyster saloons in the metropolis, and 100 in the City of Churches. On the North and East rivers about 50 scows are employed receiving oysters from the vessels arriving from the various bays, and from these boats about 300,000 oysters are daily shipped throughout the country. Five hundred sailing vessels are employed in this vicinity, which number includes everything between a sail boat to a schooner of 150 tons. An army corps of 5,000 men are engaged in planting and bringing to market, who earn on an average from \$3 to \$4 per day. In fact, it may be safely estimated that about 10,000 men, directly or indirectly marking a living in the oyster trade of the two cities. Many of the wealthiest Knickerbocker families were oystermen and of the present day many a bluff, rugged looking man engaged in this business has a bank account that more pretentious people, living in a brown-stone house, might well envy. The localities where the natives are raised are South Bay, Princess Bay, East river, and about 20 harbors through the Sound.

The Summer oysters, with which the general public is not familiar, is imported from the beds in the York and James rivers, Virginia, in the Winter, and planted mostly in Princess Bay, a few miles distant from the city. Transplanted from their native waters, these Southern oysters, when placed here, become clear of spawm from the change, which makes them a wholesome edible during the Summer months. This change, however, could not be effected with the native; that is, by removing it from one portion of the vicinity to another, but the same transformation takes place by planting New York oysters in Southern waters.

The Saddle Rock is at present the prime favorite with the public and the origin of the name is as follows: Thirty years ago a bed was found in the East river at a place known as Saddle Rock, and the bivalves which grew about this rock were natural growth oysters, and were found to be superior to anything in the East river. The oysters were named after the rock. An old negro named Henry Scott first brought them to Fulton Market, but for many years the beds have become extinct, and now all large oysters are called Saddle Rocks. When the indigenous oyster gave out, foreign bivalves were planted in the old beds, but the products have never been so fine as those of the natural growth. The peculiarity is a thin, fine shell, with luscious flavored body. The largest specimens from the East river measure six inches but the ordinary average is from three to four inches. The qualities are varied and consequently the prices range from \$1 to \$10 per hundred, and at one establishment a famous kind of extraordinary delicious flavor and large size sold for a dollar apiece.

The Blue Point oyster which has maintained for half a century a high reputation for fine sweet meat, is mostly of native growth and has a rich saline flavor. On account of its delicacy it is mostly used raw, and an order for "half a dozen Blue Points on the half-shell," shows the customer to be a judge of art of good living. This species is raised mostly at the Great South Bay, and is the "Knickerbocker" of oysters. It was esteemed in colonial days, and held the sceptre until the Saddle Rock came to market. Twenty years ago Blue Points were a large oyster, but the great demand within the past twenty years has prevented their attaining to a full growth, and the bed has, in a measure, deteriorated. Those most esteemed are from two to two and a half inches in size, and cost \$100 to \$2.50 per bushel.

The Rockaway is planted principally in the South Bay, and in several places in the Sound. It is a very firm, delicate oyster, and costs about three dollars per hundred, wholesale prices. There are a dozen little bays in the harbor, after which the different varieties of the Rockaway are named. Among them may be mentioned "Flatland," "Millereek," "Cinderbeds," "Brokerboiler," "Eastern Shoos,"

etc.

The Shrewsbury oyster is the emperor of the bivalve world, and is very expensive, costing from \$1 50 to \$3 50 per hundred wholesale. It is grown in the Shrewsbury river, where many are natural, and many are planted from the seed, which will average 2,500 to the basket bushel. By lying about two years, two hundred will fill the basket. The seed costs as high as from 40 to 50 cents per bushel for planting. The greater portion of the seed is caught in Tarpurn Bay, North River, and are planted in various bays and creek around New York, but never attain to that flavor and delicacy that appertain to those raised on the Shrewsbury river. The great desiderata in oysters are umrness and flavor. Some waters will produce the one, but not the other. The finest oysters, however, are those taken off their natural beds, and it is estimated that two generations are required to acclimate oysters taken from neighboring waters.

The crop has been unusually good and plentiful this year, but the demand for shipment has been so great that last year's prices have been maintained. In addition, an extensive trade has sprung up with Europe, which gives additional employment and promises to attain no inconsiderable proportions, as the American oyster is greatly esteemed from the purity of its flavor and the absence of the harsh, coppery taste which characterizes the British oyster.

Shipping is yearly becoming more extensive, and Baltimore—though ahead at present—has a powerful rival in the metropolis, as all roads lead to it like those of the ancient world to Rome. In October the shipping to Europe and California commences, and latterly tubs instead of sealed cans are used. In shipping to St. Louis, Cincinnati and other places within a distance of a thousand miles, oysters are shipped in cold weather in kegs protected by gunny bags, but in Summer the kegs are placed in larger vessels and the space packed with ice and sawdust. So expert has experience rendered the shipper that oysters seldom spoil, and the Western purchaser may rejoice in a comparatively fresh and wholesome article. Some very absurd statements have been made regarding the extent of the oyster trade by writers of more expensive imagination than acquaintance with facts. The foregoing statements have been received from a reliable source, and are sufficient to show that the trade may be ranked as one of the most important in our home industries.

THE DOOM OF RATS.

Have You Got Them?—Kill Them—Three Ways of Doing the Fearful Deed.

First old French plan, followed in Paris by men who make it a special business. They take a deep tub with water on the bottom and a little elevation in the middle, like an island, on which is only place for just one rat to sit. The top is covered, and has a large balance valve, opening downward. On the middle of this valve, a piece of fried pork or cheese is placed, and when the rat walks on it to get the cheese the valve goes down, drops the rat into the water, and moves back in position. A road is made from at rathole to the top of the tub by means of pieces of board rubbed with cheese, so as to make the walk attractive for the rats. In the course of a night some ten, twenty or even more rats may go down, and if the island was not there they would be found most all alive in the morning quietly swimming round, but the provision of the little island save the trouble of killing them, because their egotistic instinct for preservation causes them to fight for the exclusive possession of the island, on which, in the morning, the strongest rat is found in solitary possession, all the others being killed and drowned around him.

Second, a plan invented by one of our friends. The floor near the rat hole is covered with a thin layer of moist caustic potassa. When the rats walk on this it makes their feet, sore; these they lick with their tongues, which makes their mouths sore; and the result is that they shun this locality, not alone, but appear to tell all the rats in the neighborhood about it, and eventually the house is entirely abandoned by them, notwithstanding the houses around may be full of rats.

Third, the Dutch method. This is said to be used successfully in Holland. A number of rats are left to themselves in a very large trap or cage, with no food whatever; their craving hunger will cause them to fight, and the weakest will be eaten by the strongest. After a short time the fight is renewed, and the next weakest is the victim, and so it goes till one strong rat is left. When this has eaten the last remains of any of the others it is let loose. The animal has now acquired such a taste for rat flesh that he is the terror of rats, going around seeking what rat he may devour. In an incredibly short time the premises are abandoned by all other rats, which will not come back before the cannibal rat has left or died.

Reports from different parts of Dutchess county, New York, show that the chickens are affected with a disease similar to the epizootic. At Rhinebeck thirty in one lot died on Tuesday, and twenty in another lot. In some instances the head swells to double the natural size

Inside View of Mormonism.

The Denver, Colorado, Tribune of October 12, says: Mrs. Stenhouse began her lecture with a brief sketch of the origin of the doctrine which gave rise to the polygamic evil, and its effects upon the women of Utah and elsewhere. She was in Switzerland at the time, and it was her mission to break it to the sisters there.—She felt as if she was bringing a blight upon every home and pointing a poisoned arrow at the breast of every woman in the land. She then described the practical working of the system in Utah, quoting from Brigham Young himself to prove the deep, unutterable and universal unhappiness caused by it. The murmurs and tears of the women were unheeded. They were commanded to round up their shoulders and bear the burden, or expect a complete and lasting divorce. Those who complied were promised rule as kings and queens in heaven; those who did not were to be damned. The terrible maledictions of Young meant something.—They knew that he would not ruthlessly apply his doctrine of blood atonement, if necessary, and many a man and woman had for their opposition been buried in quiet graves where they would rest until the day when they should meet their murderer, not as a judge, but as a trembling culprit. So little were woman respected in Utah that elders had said "We think no more of marrying a wife than of buying a cow." But there were no wives in Utah; they were nothing but slaves.—Mrs. Stenhouse then gave a new and startling statement of the attitude and expectation of the Mormons during the great rebellion. They gloried in the carnage, and predicted that the males would be killed, except a very small remnant, and that then they would take the Gentile women as their spoil. They applied a passage of Scripture to that anticipated result, and believed that seven women would lay hold of one man and say we will eat our own bread, &c., only let us be called by thy name to take away our reproach. Her picture of the plural wives, their lonely, comfortless, and sometimes destitute condition, was touching and constituted a strong argument against the infamous practice. Brigham Young was denounced as a stern, implacable tyrant, and his conduct toward his wife, Harriet Cook, cited as proof. This young, high spirited woman had aspired to the position of Sultana, as having borne the Prophet the first son under the new system, but Young had steadily ignored her pretensions. One day the child was punished by her and stigmatized as a bastard. The sting was not intended for the boy, but for his father, who was within hearing. He came forward and said, "Harriet, that is the last bastard you shall ever have." And for a quarter of a century she has been a husbandless wife.—Other instances of a similar character were narrated. The fearful practice had its female supporters, of whom Eliza Snow was chief. She had recently published a letter purporting to come from a country woman, in which the degrading vice is praised as beneficial to the temper and character of women. Mrs. S. knew of one wife who went insane when her husband took another to his home, and when he died, soon after, she ran out of her hovel and with curses and maniacal ravings threw stones at his coffin. The Union Pacific Railroad came, and then Young gave women the suffrage, not that they might emancipate themselves, but because the ciphers should magnify him, the only figures recognized of value.—The horrors of the Endowment House were then exposed, and a story told of Orson Pratt, which, for its perfect telling and the world of woe it reveals, ought to be published verbatim as a tract, and sent broadcast over the world wherever the disciples of polygamy seek to make converts.

Beans.

Charles D. Warner, in one of his pleasant essays, speaking of beans and their moral and aesthetic influence on humanity, says:—"Not to have baked beans on Sunday is still, in some parts of New England, a fracture of the twelfth commandment. The bean figures largely in the economy of the old Bay State. It has its moral as well as its official uses. It is given to the inmates of the State prison at Charlestown, and is made a moral test of character. In the kitchen I have seen rows of convicts seated at the long table, sorting over the beans for next day's dinner—throwing away the black and imperfect ones. This is the first step toward awakening in these degraded beings the distinction between good and bad. When they have learned to sort out the bad beans, they have taken one step in the formation of a moral character. Solicitous is this State of the morals of all her children."

For the first time in the court annals of Maryland, a man has sued a woman for refusing to marry him. He lays his damage at \$3,000, and the woman now should keep her promise just to punish such a fool.

Two men employed at one of our stove stores, was engaged recently in putting up a stove for a lady. During a heavy lift one of them told the other to "spit on his hands," when both were nonplussed by the lady hastily exclaiming, "O, don't do that; here is a spittoon."

Hints to Housekeepers.

As a general rule it is most economical to buy the best articles. The price is, of course always a little higher, but a good article always spends the best. It is a sacrifice of money to buy poor flour, meat, sugar, molasses, cheese, butter, lard, etc., to say nothing of the injurious effect on the health.

Butter that is made in September is best for winter use.

Lard should be hard and white; and that which is taken from a hog over a year old is the best.

Rich cheese feels soft under the pressure of the finger. That which is very strong is neither good nor healthy. To keep one that is cut, tie it up in a bag that will not admit flies, and hang it in a cool dry place. If mould appears on it wipe it off with a dry cloth.

The best rice is large and has a clear fresh look. Old rice has sometimes little black insects inside the kernel. The small white sago called pearl sago, is the best. The large brown kind has an earthy taste. These articles and ground rice, tapioca, etc., should be kept covered.

The select nutmegs, prick them with a pin. If they are good and fresh the oil will instantly spread around the puncture.

Keep coffee by itself, as its odor affects other articles.

Keep your tea in a close can or cannister.

Oranges and lemons keep best wrapped close in a soil paper and laid in a drawer.

When a cask of molasses is bought, draw off a few quarts, else the fermentation produced by moving it will burst the cask.

Bread and cake should be kept in a tin box or stone jar.

Soft soap should be kept in a dry place in a cellar, and should not be used till three months old.

Bar soap should be cut into pieces of convenient size, and left where it will become dry. It is as well to keep it for several weeks before using, it goes fast when new.

Cranberries will keep all winter in a firkin of water in a cellar.

Salt codfish should be kept in a dry place where the odor of it will not affect the air of the house. Fish skin, for cleaning coffee, should be washed, dried and put in a paper bag.

Sagacity of a Mare.

A remarkable instance of the sagacity (is it not reason?) of a horse has come to our notice. Mr. Jon Fletcher, a Norwegian, owns an unbroken cayuse mare which runs in a pasture adjoining his house. The mare, which is very wild, has a young colt at her side. A few nights since, after Mr. Fletcher had retired, he was aroused by the mare coming to the window of his house, and by pawing, neighing and in every way possible trying to get his attention. This continuing for some time he got up and went out and drove her away, and returned again to bed; but she immediately returned, and if possible increased her demonstrations; he again went out when the mare came up to him and rubbed her nose against him, though always before she had been very shy of allowing any one to come within reach of her, then ran on a few yards before him continuing her neighing; then, as he did not follow her she returned to him rubbing against him in the most demonstrative manner. He attempted to drive her off, struck her with a stick, and followed her a few yards to frighten her away. As soon, however, as he turned toward the house, she returned and tried in every way to prevent him from doing so. He then remarked that her colt was not with her, a fact he had not noticed before, as it was quite dark. It occurred to him then to follow her, which he did. So soon as she saw he was doing so, she ran off before him, stopping every few yards, turning round to see that he was still following, then again running on keeping up her calling, until she reached a distant part of the field, where she stopped at an old "prospect hole." On coming up with her she again commenced rubbing against him, and drew his attention to the hole, where he soon discovered the colt. It appears it had slipped into it and was unable to get out, and the mare had taken this method to obtain assistance. Being unable get it out alone, Mr. Fletcher went for some of his neighbors and with them returned. While they were taking the little fellow out, the mare manifested the most intense delight, and seemed almost beside herself with joy; and afterwards, when the men had got out of the hole, she came up to Mr. F., and placing her nose on his shoulder, gave every sign of gratitude that a human mother might under similar circumstances. Who will say that the horse does not reason?—*Virginia City Montanion.*

Hints to Young Mothers.

The three requisites for babies are plenty of sleep, plenty of food, plenty of flannel. The saying that man is a bundle of habits is as true of babies as it is of grown children. If an infant is accustomed from its birth to sleep from six o'clock at night until daylight, the habit of early sleep will be formed and the mother will have all her evenings to herself.

If the baby sleeps all night, a long morning nap will naturally come about dinner time, after which the child, except when very young, should be kept awake until six o'clock. Preservance in this routine will soon result in securing quiet evenings for both the child and its parent.

Some mothers have a long season every morning and every night in getting the baby asleep. They rock them and sing to them till Morphens enfolds them.—most children this is entirely unnecessary. An infant can be accustomed, by a few days training, to go to sleep itself for a morning nap as well as for a longer rest at night.

A mother has duties to herself as well as to her offspring. While she should exercise a constant care in securing its utmost physical comfort, she should secure rest and recreation for herself. In no other way can she keep fresh in feeling and buoyant in spirits. Nothing can be so wearing as the unceasing teneing of a fretful baby.

Every means should be employed to aid the child in taking care of itself and giving as little trouble as possible. It may learn in babyhood to amuse itself with toys or by watching movements going on around it.

Fashion as well as good sense requires infants' dresses to be made with long sleeves and high in the neck. Fashion requires children of all ages to be warmly dressed. Flannel should encase the whole body, with the exception of its head and hands. The fruitful cause of colic in infant is the nakedness of their neck and arms.

Regularity in feeding is as important as either of the other requirements. Babies cry as often from overfed too frequently as from hunger. Let the mother obey the dictates of common sense in this manner and not force food into a baby's stomach for every little complaint it makes.

Children of three or four years old need much more sleep than they usually have. For irritable and nervous children sleep is a specific, and it can be secured to them only by the force of habits. Many light forms of disease may be cured by keeping a child in a uniform temperature and in quiet.—*Journal of Chemistry.*

Pen-makers are a bed set. They make people steel pens and then say they do write.

There is a boy in St. Joseph, Mo., who wears shoes which are seventeen and a quarter inches long, and seventeen inches around the instep. Worms don't have much show in his neighborhood.

The newspapers of the country are urged to warn advertisers that postmasters are forbidden by law to deliver letters addressed to initials or fictitious names, unless sent to the care of some responsible person.

A Frenchman has discovered that the perfume of a magnificent species of lily botanically called Liliun Anaratum, is so obnoxious to flies that they will not remain in a room where one of the flowers is placed. Why didn't somebody think of this last summer?

Fire proof furniture is the scientific announcement in Germany. It is said that a German chemist acting under a commission from a fire insurance company, discovered that impregnation with a concentrated solution of rock salt renders all timber fire proof. The salt, too, renders wood proof against dry rot and the ravages of insects.

One of the fashionable churches in New York has adopted an expedient for attracting the curious of its congregation to church which, costing nothing, might perhaps be adopted with profit elsewhere. At the rear of the church is kept hanging a slate bearing upon it a list of weddings to be celebrated, which, it is found, proves effectual in increasing in attendance of young ladies in divine service.