

The Sunbury American.

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H. B. MASSEY, ATTORNEY AT LAW. SUNBURY, PA. Business attended to in the Counties of Northumberland, Union, Lycoming, Montour and Columbia.

PHILADELPHIA Wood Moulding Mill. Willson Street above Twelfth, North Side.

IMMENSE EXCITEMENT!! Revolution in the Dry Goods Business!!! J. F. & I. F. KLINE.

Ladies Dress Goods. Summer Shawls, Gingham, Lawn, Duclis, Calicoes, Black Silks &c.

NEW GOODS. A. J. CONRAD. HOLLOWAY RUN.

Ladies Dress Goods. Consisting of Black Silks, Merinos, Alpaca, De Laines, Calicoes, Gingham, Muslins, Trimmings, &c.

PATENT WHEEL GREENS. THIS GREEN is recommended to the notice of Wagons, Livery Stable Keepers, &c.

BROWN'S and Brinin's Essence of Ginger and Hubbard's Magnesia &c.

Spring and Summer Fashions for 1857.

AT P. W. GRAY'S FANCY DRY GOODS STORE, Market Square, Sunbury. NOW received and will continue to receive...

SALT AND FISH. Cheese, Crackers, Segars, Tobacco, Spices, &c.

HERRING'S SAFE. THE ACKNOWLEDGED CHAMPION!!

On the 26th of February all the members of the Committee met to witness the safe and books and papers...

Parrels & Herring, 34 Walnut St., Philadelphia.

THE TRUTH ABOUT KANSAS! GOV. GEARY'S ADMINISTRATION IN KANSAS. Large 12mo. 318 pages.

NEW MILLINERY STORE. MISS LOUISA SHISSLER, respectfully informs the citizens of Trevorton and surrounding county...

BALD EAGLE HOTEL. No. 224 and 416 N. Third St., Philadelphia.

PAPERS & MAGAZINES. THE New York Ledger, Parlor Gasket, Flag of our Union...

THE War Train or the Hunt of the Wild Horse by Capt. Mayne Reid, for sale by August 1, 57.

SUGAR CURED HAM. A lot just received and for sale by LEVI KASHOLTZ.

COUNTY ORDERS. County orders taken as cash for goods, and on note or book account by E. V. BRIGHT & SON.

NEWS FOR THE MILLION!

EMERSON'S United States Magazine, Saturday Evening Post, N. Y. Picayune, Magistrate, Nick and Nook, &c.

A CALL TO FARMERS. Farmers, drop your Tools, Pause a little, Read this and Reflect!

By Dr. C. G. REINHOLD, ROALSBURG, CENTRE CO., PA.

THE LARGEST CHAIR & FURNITURE STORE.

ESTABLISHMENT IN THE CITY OF PHILADELPHIA. WASHINGTON, Gray Street, West of Market...

HUSSEY'S AMERICAN REAPER, FOR CUTTING BOTH GRAIN AND GRASS.

SMITH'S Essence of Jamaica Ginger.

P. MELANCTHON SHINDEL, JUSTICE OF THE PEACE, SUNBURY, PA.

ATCHULLY, Jockey Club, Spring Flowers, &c., of the best quality!

ALMONDS, RAISINS, FIGS, LEMONS, &c., just received a fresh supply and for sale at the Confectionery store.

THE Glasgow Poisoning Case. Particulars in the National Police Gazette, for sale by H. Y. FRILING.

Select Poetry.

"LIVE FOR SOMETHING." "Live for something," let thy purpose be as broad as yonder sky!

"Live for something," though the Father, Give thee not the grasping snail, Fill the measure of thy talent.

"Live for something," hold no treaty With the demon of despair, Keep thy forehead from the sunlight.

"Live for something," 'twas thy mission, Worthy of a noble soul, Stand not trembling like the life bark.

"Live for something," 'twas the Newton, Sent his great thoughts round the sphere; Learned thy secrets found thy motions.

"Live for something," 'twas a garland, 'Mid the shrill of the blast of time— 'Mid the shriek of the storm around thee.

"Live for something," 'twas the loss of the ship to the steamer, and the loss of the ship to the steamer.

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Miscellaneous.

VIDOEC'S LAST EXPLOIT. The following in relation to Vidocq, the celebrated Paris detective, whose death has been recently announced, we cut from a Paris correspondence of the New-York Daily Times.

VIDOCQ'S PERIOD OF GLORY was the Restoration. He was the creator of the popular Brigade de Serete, of which he was a long time the chief.

A rich merchant went to him to consult on a deficit of 100,000 francs which he found on his books.

"What is the age of your cashier?" "Twenty-five. But I am as sure of him as of myself; he has also been robbed; he is a victim like myself."

"How old is your wife? Is she handsome?" "She is honest."

"What is the age of your wife?" "Twenty-five. But I am as sure of her as of myself; she has also been robbed; she is a victim like myself."

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Deferred Matter.

INCIDENTS CONNECTED WITH THE LOSS OF THE CENTRAL AMERICA. The incidents connected with the loss of the steamer Central America are various and interesting.

When we were taken on board the Marine the waves ran very high I should think as high as fifteen feet and we had great difficulty to get into boats.

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Farmer's Department.

New York Premium Butter. B. O. Carpenter, of Elmira, N. Y., to whom the New York State Agricultural Society at the last Fair, awarded the first premium for butter, gives the following interesting account of his process:

"In compliance with the rules of your Society, I submit the following method of our butter-making. The milk, when drawn, is strained through a fine cloth into a quart can, and set on the bottom of our cellar, which is a water-lime cement, where it remains until it becomes loppered. It is then, both milk and cream, poured into churns, which hold a barrel each—a pailful of water to six of milk added, and the whole brought to a temperature of 65°.

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