

THE TELEGRAPH
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BY GEORGE BERGNER & CO.

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the session of the Legislature, and weekly during the re-
mainder of the year, and furnished to subscribers at the
following rates, viz:

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THE LAW OF NAVIGATION.
Subscribers order the discontinuance of their news-
papers, the publisher may continue to send them until
all arrearages are paid.

If a subscriber does or refuses to take their newspaper
from the office to which they are directed, they are
responsible until they have settled the bill, and ordered
them discontinued.

Miscellaneous.

CONCENTRATED LEAVEN,
FOR MAKING
Bread, Tea-Cakes, all kinds of Pastry, &c.

MANUFACTURED BY
EDW. CHAMBERLIN & CO.,
Proprietors of Shawmut Chemical Works.

No. 22 INDIA STREET, Boston.
CONCENTRATED LEAVEN is the re-
sult of careful chemical research. All its ingre-
dients are pure and in the highest state of purity, and com-
pounded with a view to giving it a better
quality, and in much less time, than any other process;

and by the manufacturers submit it, with entire
confidence, to the judgment of discriminating house-
keepers, bakers, &c.

Bread or all kinds made by using Concentrated Leaven
in the proportion of one part to four parts flour, will be
of a greater strength than by any other process; and the
whole preparation for the oven need not exceed ten
minutes.

It is valuable because it is not perishable, and may be
reserved in a plateau and used at any time, without
being longer than by any other process; and the
whole preparation for the oven need not exceed ten
minutes.

It is also valuable as regards economy, as it has been
ascertained that a saving is effected in the flour of not
less than 10 percent. In the common process much of
the saccharine of the flour is lost by being converted
into sugar, and the fat, oil, and waste is incurred
solely for the purpose of covering the dough.

The house is large, and the sleeping apartments are
well ventilated.

The city is well known throughout the State as
having the best and most modern style of
furniture.

The Bar has also undergone changes and will be kept
stocked with the best and purest liquors in the country.

No exertion will be spared to make the Waverley
and surrounding parts of every comfort, and the
convenience of the old house, together with new
additions is respectfully solicited.

J. H. BENFORD & CO.

Harrisburg, August 23d.

**WORLD RENOWNED
SARSAPARILLA.**

Thousands have experienced its salutary effects, and
are now daily using it.

When the Blood becomes lifeless and stagnant, either
from the effects of Spring weather, change of climate
want of exercise, the use of a uniform scale diet, or any
other cause, this compound Extract of Sarsaparilla, will
awaken the Blood, carry off the putrid humor, cleanse
the skin, &c.

By using Concentrated Leaven this waste is avoided,
and the gas obtained in a manner equally effec-
tive. Fermentation, as has been stated, destroys a
large portion of the flour in common bread, a barrel of
flour weighing 160 lbs. will yield the common bread
ordinarily makes about 250 lbs. of bread, give by this
process 300 lbs., thus effecting the very important saving
of 18 percent, in the quantity of flour. By conformity
to the directions on each package, any person capable
of ordinary attention can easily make the loaf, and the result
will invariably be highly satisfactory.

CERTIFICATE FROM DR. HAYES.

As a member of the State of Massachusetts.

I have analyzed the Concentrated Leaven, manufac-
tured by Messrs. Edw. Chamberlin & Co., with reference
to its quality and action, producing the effects
of yeast in a very short time, and the common
process of making bread.

James R. CHATTON, M. D., Chemist,
Dr. S. P. TOWNSEND'S COMPOUND EXTRACT OF SARSAPARILLA,
has a reputation among all civilized nations as
the best preparation for

REGULATE THE BOWELS.

And impart a Tone of Vigor to the
Whole Body.

TO THE PUBLIC.

The public are hereby notified that the preparation ex-
clusively known as Dr. S. P. Townsend's Compound
Extract of Sarsaparilla, has been prepared under my
direction and supervision from the original recipe obtained
from Dr. S. P. Townsend; and I certify that it is composed
of PURELY VEGETABLE, and WITHOUT
MURK, and also that the ingredients are judiciously
combined, so as to obtain from them their greatest
medicinal effect.

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has a reputation among all civilized nations as
the best preparation for

REGULATING THE BOWELS.

To avoid imposition it will be necessary to see that
the public are by no means imposed upon.

DR. JAMES R. CHILTON'S
CERTIFICATE, well as the SIGNATURE of Dr. S. P.
Townsend, on the outside, wrapped in each bottle.

BE VERY CAREFUL TO USE NO OTHER.

Proprietor's Office, No. 41 Fulton Street, N. Y.

And for sale by Bryant in this city.

16 Boylston street, Boston, September 26, 1860.

DRUGS AND OINTMENTS.

BRANDAINE AND TAIL ROLLS.—Two or three teaspoonsful
of Leaven (according to the quality of the flour) to one
quart of water, rub up together; then add two or three
teaspoons of starch, rub up, then add two or three
teaspoons of flour, and make the paste with cold milk or
water, (milk is preferable) barely stiff enough to permit
rolling out. Much kneading should be avoided. Cut and
divide into desired form, and place immediately in a hot oven,
and roll out.

LEAVEN.—The same proportions of Leaven and flour
as above; omit the butter, and make the paste stiff enough to
knead it into a loaf, and bake immediately in a slow oven.

DRY BREAD.—Slit together one quart of flour and two
teaspoons of Leaven; add one gill of melted butter, and
two eggs; make the paste thin with milk, and bake in a slow oven.

LEAVEN BREAD.—Three teaspoonsful of Leaven to one
quart of flour; add two eggs, and a half cup of melted butter;
make the paste thin with milk, and bake in a slow oven.

BUCKWHEAT CAKE.—Flour and milk sufficient to make
one quart of batter; add one egg, then beat altogether; add
three cups of sifted flour, one cup of water, and three teaspoonsful
of Leaven; flavor with two cups of white sugar, and one
teaspoonful of cinnamon; mix with cold milk to a stiff bat-
ter, and bake in a slow oven.

WHITE BREAD.—Three-quarters of a pound of flour and
four teaspoonsful of Leaven, sift together; one pound of
sugar and six ounces of butter beaten to a cream; the
water, salt, yeast, and well beaten, and the one leaven
mixed with milk.

WHITEN CAKE.—Five cups of flour, three teaspoonsful
of Leaven, three cups of sugar, one of butter, one of
eggs, and a pint of milk; fruit and spice to taste. Bake
in a flat pan, and split to suit the taste. Bake about
one hour.

LADIES' CAKE.—Three-quarters of a pound of flour and
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