HLLDMINATIONIN
ORANGEVILLE.
Spring Goods

THE BEST VINEGAR IN 24 HOURS.
The following from the Scientific Amer can, which is no doubt just as stated, is who desire good vinegar. The direction
here given place its manufacture within he easy reach of
simple as it can b
The whole phylosophy of the manu-
facture of vinegar is included in the word sidation, the alcohol contained in worder betr or wine, combining with the oxygen which in a difuted state is vinegar. The methods usually pusued in the
tomestic manufacture of this article are improvement. The conversion of cide to casks, requirss weeks and even mon
to acconplish; because, only a smal
surface is exposed at one time to the ox dizing action of the atmosphere.
By exposing a larger surface of the By exposing a larger surface of the
liquer te the atmosphere, oxydation take place with corresponding rapidit the process may to forty-eight com The method of accomplishing this
rapid acetification, which has long bee known to scientific men and manufactu-
ress, may be pursued without dificuly in
private houses, ss foll private houses, as follows: Take a clean
flour barrel, and bore auger holes ull hour barrel, and bore auger holes and
around the sides, and in the botom; se it over a fat tub or open cask, and fill
it light with beech shavings which have been soaked in vinegar. On top of thi
barrel, which is open, lay two strips o
wood, and recting on these, a wood, and resting on these, a pail filled
with cider, beer or the like? Procure tweive or ffteen lengths of cotton wicking about thirty inches long; which, after
dipping in the liquid, arrange dipping in the liquid, arrange round the
sides of the pail at regular intervals, so that one end of each will be hanging in
the eider and the other hanging down outside, and below the botom of the pail.
By means of these wicks the piil By means of these wicks the pail wil
gradually be emptied of its contents,whiel trickling over the shavings, will be exposed to the air, absorb oxygen, and finally be received in the tub beneath. By re suffering this trickling process to peated two or three times, a spl serret of the process lies in the mechan.
ical increase of surfice accomplishe PRESERVING FRUIT.
There is nothing so badly needed
among fruit-raisers as a certain methodo among fruit-raisers as a certain method
preserving their fruit. Some people ar very sucessful in their efforts, while oth
ers, the great majority, totally fait o sava
their apples and pears, especially the their apples and pears, especially the
later, for any lengthened period. Grain bran, chaff, meal, shavings, sawdust, \&e
have all been used with more or less sa tiefactory results. Latterly land plast very favorably, and we have no don justly. Its nature would seem to pois
it out as well adapted to this purpose when the fruit is packed in barrels other vessels, and separated well
plaster. On farms, where plaster is a nually applied to the grass, corn \&e., it only neessary to purchase it a fe
months in advance, as it will keep with out deterioration any length of time. is said that apples can be thus preserve uatil May in perfect condition and flavor, Barcling-up tightly and burrying
the earth, we have no question, is one the very best processes. We have known it to be eminently sucessful, -
Barreling and sinking under Barreling and sinking under water is also
said to snaswer the purpose. With said to answer the purpose. With choic
pears this wonld well repay the trouble plan communicated to next week the months ago, as to packing in esaks and burying
in the ground, inamuch as we considet to allow it to pass with a single a nesertion.

PRESERVE CIDER The following recipe for preserving
der, was tested last tall by a friend, and found to be all that is claimed for it.-
"When the cider a the barrel is in a lively fermentatios, add as much white sugar as will be equal to a quarter or threequarters of a pound to each gallon of
eider, (ateording as the apples are sweet eider, (aecording as the apples are sweet
or sour) let the fermentation prooeed add a quaret of an ounce of sulphite ( sulphate, of lime to each gallon of eider,
shake well and let it tond three days, and
The sulphite should first be dipsolved
in a quart or so of the cider before introin a quart or so of the cider before inita
duciug it inte the barrel of cider.

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