| Farmer's D Department. | Miller's Stor | New Coods. <br> FOR EVERY BODY |  |  | ND |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Spring \& Summer GODIDS. | COR EVERY BODY <br> TERMS CASH OR PRUDUCE <br>  | Vew Guods. | if you want to buy your Cheap Spring Goods, | D |  |
|  |  |  |  |  |  |  |
|  |  | Hardware Oedarware, Tin-ware, | w"examan Wurne |  |  |  |
|  |  |  |  |  | WAY'S PILLS. dintment. |  |
|  |  |  |  |  |  | YS $\triangle$ ND ${ }^{\text {d }}$ |
|  | Ammin wis |  |  | Ready-Made Clothing |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  | CARD P P |  |  |  |  |  |
|  | CARD P |  |  |  |  |  |
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|  |  |  |  |  |  |  |
| scaping gases. Sometimes old brine and refuse salt thrown into the heap, some-times suds from the wash room; some- |  |  |  | New Spring\& Summer |  |  |
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|  |  |  |  |  |  |  |
| venient; with plenty of bedding of straw, woods, or any other place where it can be |  |  |  |  |  |  |
|  |  | apractsumer |  |  |  |  |
| spared; throw the d:oppings into heaps under cover if possible, and add as muchdirt or mose every day. On to this heap$\qquad$ |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
| throw everything that can be raked or seraped; old leaves, chip manure, horse |  |  |  |  |  |  |
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|  |  |  |  |  |  |  |
| day, Thuraday and Eriday, October 7th, <br> Lehigh County, at Allentown, 29th of <br> Sept to Oct. 3d. |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  | - |  |  |  |  |  |
| Bucks County Fair, at Newtown, 23d Pennsylvannia Siate Fair, at NorrivCarbon County Fair, at Lehighton, 6th to 10th of October.Monroe County Fair, at Stroudsburg, 29th of Sept. to Oct. 2d.Chester County Fair, at West Chester, 22th to 26th of September. |  |  |  |  |  |  |
|  | S.GIKEA |  |  |  |  |  |
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|  | mal holdes |  |  |  |  |  |
| try Gentleman, who has tried the plan ofdrying peaches without pealing, mentiondrying peaches without pealing, mention-ed below, to his great satisfaction, reque-ts as to republish it for the benefit of ou |  |  |  |  |  |  |
|  |  | New Drug Store, | nRW Jhasich livio foic sul. |  |  |  |
| as to republish it for the benefit of our readers: The furze is removed by immersing in | 708 Market Street, PHILADE March 7, 1803-12m |  |  |  |  |  |
| lye, made by boiling wood ashes in water in a tolerable strength. The lye should |  |  |  |  |  |  |
| bu warm, but not so as to cook the peach which ure rubbed in it awhile, and then |  |  |  |  |  |  |
| Heated in olar cold vater. Every par |  |  |  |  |  |  |
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| A BREAD AND BUTTER PUDDING. Coves the bottom and sides of a deep |  |  |  |  |  |  |
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| thiny prrad wirth butur, and the gill |  |  |  |  |  |  |
|  |  |  |  | Reading Rer |  |  |
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|  |  |  |  |  |  |  |
| the whole. Bake for about twenty minutes and after it is cold turn it out on the dish on which it is to te served. Send dol on which in io to be |  |  |  |  |  |  |
| to the table with a hot liquid sauce. <br> TOMATOES FOR SUPPER. |  |  |  |  |  |  |
|  |  |  |  | -5\%em |  |  |
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| Steakiat Mor fumily or hatif dozen |  |  |  |  |  |  |
| cient. add about three teaspoons of mastard |  | 鼻 |  | - | e |  |
|  |  |  |  | - EXCHANGE |  |  |
| The tho remaigg egs, (ruar) yolk and |  |  |  |  |  |  |
| Norlels |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
| and eut the tomatoes a full fourth ofand thick, and pour the sance over, ou have dish for a President. |  |  |  |  |  |  |
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