UNION COUNTY STAR AND LEWISBURG CHRONICLE.

BY O. N. WORDEN AND J. R. CORNELIUS.

At $1.50 per Year, always in Advance.

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PUBLISHED SEMI-WEEKLY—
Tuesday Morning & Friday Afternoon.

NOVEMBER ELECTIONS.

ARG. WM. BRADFORD, Unconditional Unionist, is elected Governor of MARYLAND by a 2 to 1 vote in a large poll. Every County heard from is for the Union. Some undoubted Rebels were captured, but no legal voter was obstructed in his right.

NEW JERSEY. No State Ticket. In the Legislature, all profess to be War men, but those chosen on Union Tickets hold the balance of power.

MASSACHUSETTS re-elects Andrew for Governor, and the whole Republican State Ticket, by 32,000 maj. on a light vote. Legislature is overwhelmingly Republican. We gain one Congressman—SA. HOOPER, Rep., having 900 maj. over G. M. Upton, Dem., in the District which last year gave 300 maj. against A. Burlingame. Mr. Appleton, then elected, has resigned.

NEW YORK State gives a stupendous majority against Democracy, on State Ticket, and in Legislature. In New York City, even, the maj. is for the Union State Ticket. Four tickets were run for County Officers, and the Democrats carried most of them by a lack of "union" among "unionists."

Practical Breckinridgism.

As we inferred, the managers of the Williamsport *Democrat* and the Lewisburg *Argus* are "cheek by jowl" in the amiable plot to still farther harrass the Brady people who did not vote to suit their Editors. Both those papers were for Breckinridge a year ago; and although, now, neither endorses the natural conclusion which he has reached from his previous course, yet both are practically imitating his inconsistency. By petitions and vote, lower Brady repeatedly declared for Union county in preference to Lycoming—but these Breckinridgites insist upon coercing it against its expressed choice. Just so, Breckinridge is making war upon Kentucky, because that State prefers the Union to Secessiondom. The Democrat threatens more law, costs and intestine strife upon the Brady Unionists, just as Breckinridge threatens carnage and desolation against the Kentucky Unionists—each, for its choice of companions. Now, if a majority, one year ago, had voted for Breckinridge President, he and his friends would have required the acquiescence of the minority; but as he had less votes than two others, he rebels, and will not submit to a vote of 1 to 1 against him. If lower Brady had voted for Lycoming, this *Democrat* would have claimed the vote as conclusive for them—but it voted for Union, and the Democrat repudiates the first principle of real Democracy—the legal decision of the majority, the law. If Brady had voted for Slenker, the *Argus* would have been all satisfied and delighted with it—it voted against him, so it is all wrong, and out with Brady!

Is not this Breckinridge Democracy a queer thing? Since its head and leader has proven to be a traitor, it will well bear watching. Such kind of Democracy, we are sure, will not rule at Harrisburg next winter. But let the Argus and Democrat go on and show their hands. The people are learning from this as well as other examples, that there is no villainy which the shield of "Democracy" will not cover. Let them beware, lest, next Tuesday, they do not attempt to trample upon the clearly expressed choice of the people for President Judge!

THE STORM of last week was somewhat extensive, raising several floods in rivers, and making some wrecks on the coast. At Hatteras, our soldiers had some clothing and supplies taken off by the breakers. Fragmentary news indicate that the Great Fleet suffered but little. There are many conjectures as to its destination.

☞ Col. Dodge's 52d Regiment—in which is Capt. James Chamberlin's Company) started southward, from Harrisburg, yesterday. We are promised the Muster Roll and Correspondence from Capt. J. C's. Capt. Church's Co. goes in a day or so. Capt. Telford's Towanda Co. (in which is Dan'l M. Reed) and Dr. Dimeck's Montrose Co., are in the Naval Expedition.

"The boys" are all glad to be "off."

☞ The Penn'a Soldiers are now being paid off, and should send money home, as Government has furnished them facilities for doing. Our Legislature, in the Law they passed, intended only to *aid* in the support of those, needing it, left behind—but not to exonerate any Soldier from his ordinary duty to his family and friends.

☞ The "Walls Guards," Capt. Josiah Kelly, left Lewisburg for Harrisburg, yesterday morning. They number about 50—mostly of the best material, some of them having seen service.

☞ The Return Judges meet again on Tuesday next, to add to their canvass such soldiers' returns as can be "understood," give certificates of election, &c. In some counties, the hour is fixed at 10, A. M.

Surgeon Hale acknowledges 16 additional pairs of socks, and blankets, from Mrs. Gerald near Millmh'g and Hartleton.

Breadstuffs is King!

We copy at length, from the New York *American Agriculturist*, an article showing the intrinsic worth and comparative cheapness of Maize, or Indian Corn, as food for the human race. At the South, more than half the people, bond and free, live upon this food, various preparations of which are there as fashionable as any "flour doings" are among us. We once took breakfast with the Overseer at Mount Vernon—it consisted wholly of coffee, hoecakes and fresh shad—and a good, wholesome breakfast it was. The change, however, from a wheat to a corn diet, should be gradual and not sudden or instantaneous.

There is another consideration, just now, of prime force—and that is, crops in Western Europe are so short that there is a prospect of a steady demand for Wheat and Wheat Flour for months to come. Under our present Tariff, the balance of trade is in our favor, and Europe is sending us her gold, daily, for bread. It is our policy to consume the heavier grains, which (like Corn) will not so well bear transportation, and send forward the better paying. While, therefore, we have yet much of last year's crop on hand, and an abundance this year, prices will hardly again rule up to their former extravagant figures—yet there will be a constant demand for wheat which may make its value over the average of the last fifty years. Already, *the Breadstuffs exported from New York exceed in value, monthly, those of Cotton at any period.* Europe this day needs our Food more than our Cotton, and is on this account bound to "keep the peace" with us. This fact shows how preposterously absurd is the Secession delusion that "American Cotton rules the civilized world." And in different parts of the globe, gigantic preparations are being made to obtain supplies of Cotton independent of Slavedom.

—We advise every Housekeeper especially to read very carefully the following long article—"*Indian Corn for Food*"—consider it in economic, dietetic and patriotic points of view—draw the attention of neighbors to it—and lay it safely and carefully aside for future and frequent reference.

INDIAN CORN FOR FOOD.

Cheap Food for War Times...Important for every Housekeeper and her "Quartermaster"...Making $40 go as far as $100...Thirty Three Ways of cooking Indian Corn.

Economy is the word now, or should be, in every family. Some are compelled to economize; others do so from motives of benevolence, that they may be better able to assist their less fortunate friends and neighbors; while others will practice economy from patriotic motives. There are over twenty million inhabitants in the Northern and Middle States. If, by economy in food, clothing, luxuries, furniture, carriages, and in sundry other items, the *average* reduction of current expenses for one year be only 7 cents a day each, *the savings will amount to over five hundred million dollars* ($500,000,000!) This would balance the Four Hundred Millions expended by the government, and leave one hundred millions as an offset to extra expenses and contribution of those not connected with or employed by government; so that the nation would have quite as much wealth after a year's war, as if peace had prevailed, and the people had gone on in their previous modes of living. The half-million soldiers will, of course, save money during the year, for even the humblest private gets all his food, clothing, and traveling expenses, besides $156 in money, which all come out of the Four Hundred Million Dollars expended by the Government, while the balance is nearly all paid to manufacturers, laborers, cultivators, ect., here at home.

We believe the people can and will reduce their expenses 7 cents a day each, *on the average.* With some, the saving will amount to but 1 or 2 cents daily, while others will far exceed the 7 cents. There are many ways in which people can expend less than they would have done under other circumstances. In the single item of clothing, much will be saved. Some will buy one coat or one dress less. Some will wear a $4 or $5 bonnet instead of a $7 or $8 one. Some will wear a good, substantial pair of boots or shoes, instead of a fancy pair that would cost more and give out sooner—and this will be a manifest saving of health and comfort. The old harness will do to drive to church or to town for another year. But we can not particularize further. One of the good effects of this war will be to bring us back to more economical habits, which will cling to us afterward.

The main object of the present chapter, is to assist, if we can, in ECONOMY IN FOOD. Did it ever occur to the reader how little, comparatively, we as a people use Indian corn? This crop is grown more generally, and with more certainty than any other, and its actual production far exceeds that of all other grains taken together. And yet a few pounds of meal per month, for dessert puddings, and occasional other dishes, is about the extent of the consumption of corn in the great majority of the families in the Northern States. Some families use much more, but these are exceptions to the general rule. And yet, *a bushel of ground Corn affords quite as much healthful nourishment, as a bushel of Wheat.* A bushel of corn weighs 56 lbs., and a bushel of wheat 60 lbs: but there is more waste in grinding the wheat, in the form of bran and ship stuff. Corn differs from wheat, mainly, in having a little less gluten, and rather more oil and starch. For the colder half of the year, the oil and starch of the corn are better adapted to the wants of the body, than the large amount of gluten in wheat. Corn contains all the elements needed in the body, and in just about the proportion they are required in Winter, while they are nearly suited for food in warm weather. A bushel of corn contains four times as much nutriment as a bushel of potatoes.

We have just examined the market prices of Wheat, Corn, and Potatoes, in different parts of the country. The examination shows, *first*, that, taking the country together, the price of a bushel of corn and a bushel of potatoes is about the same, (they vary considerably in some localities, but not generally); and, *second*, that a bushel of wheat sells for 2½ times as much as a bushel of corn. We therefore find, that, on the average, an amount of nourishment costing $1 in the form of corn, costs $2½ in the form of wheat, and $4 in the form of potatoes. So, then, of three families requiring the same amount of nourishing food, what would cost one $10 a year in the form of corn, would cost the second $100 in the form of wheat, and the third $160 in the form of potatoes.

Why, then, do not people consume more corn? *Answer.* Fashion or custom has much influence, and ignorance of the value of corn, or of good modes of cooking it, does the rest. To do away with the last named difficulty, we propose to give here a considerable variety of methods for preparing corn, and corn meal, so as to make them palatable. Of the healthfulness there is no doubt, and from the methods given below, every housewife can find one or more that will suit the wants and taste of those for whom she provides.

The following directions have all been furnished expressly for this number of the *American Agriculturist.* Each of the several editors' families have been called upon for contributions, and we have each asked our friends for their best recipes. Wife's written cook book has been ransacked, and we have consulted the mothers and aunts of the neighborhood, noted for their good cooking. Here is the result. (Their derivation from so many sources, accounts for several having the same heading.)

1. *Hasty Pudding, or "Mush."*—We place this first as the most common and most easily made. No one ever "took sick" from eating mush and milk, or fried mush in any *suitable* quantity. "Mush and milk" is seldom relished, *because few people know how to make the mush.* The whole secret is in cooking it *thoroughly.* Rightly made it is not "*hasty* pudding." A well made "mush" is one that has boiled not less than a *full hour.* Two hours are better. The meal needs to be *cooked;* then it is both good and palatable. The rule is: Mix it very thin and boil it down, avoiding any burning or scorching, and salt it just right to suit the general taste. Prepare a good kettle full for supper, to be eaten with milk, sugar, molasses, syrup, or sweetened cream, or sweetened milk. If a good supply be left to cool, and be cut in slices and fried well in the morning, the plate of wheaten bread will be in little demand. It must be fried well, not crisped, or burned, or soaked in fat. If thoroughly cooked in the kettle, it will only need to be heated through on the griddle. If not cooked well in the kettle, longer frying will be necessary.

2. *Dry Mush and Milk.*—Parch corn quite brown, grind it in a clean coffee mill or pound it in a mortar, and let it soak in warm milk until softened; then if too thick, add more milk and eat when cold. Or meal may be browned and eaten in the same manner.

3. *Samp.*—This is a good method of using corn, and a popular one when well tried—made not of the white hominy of various grades of coarseness and sold in small bags in various stages of freshness; but yellow corn fresh plucked from the fields, or well preserved, and but recently *crushed* (not ground) at the village mill. It can be used with syrup or good milk, or sugar, or both. Like hasty pudding it is good for the second day. The various grades of "hominy" are very good articles of food but not so cheap nor always so good as samp.

4. *Boiled Indian Corn (ripe).*—Take common yellow corn, and boil it in a weak lye, until the hulls are broken and easily slip off. Then pour off the ley and rinse the corn thoroughly. Boil it until soft, in clear water, adding a little salt. Eat with cream and sugar, or butter and syrup, or simply with butter as a vegetable.

5. *An Excellent Corn Cake.*—Take 1 pint of corn meal, one quart of sour milk, 4 eggs *well* beaten, 2 tablespoonfuls of sugar, and soda enough to sweeten the milk. Mix all well together, and bake in pans. To have any corn cake with eggs light, the eggs must be well beaten.

6. *Corn Bread (a).*—Take 1 quart of sour milk, 1 tablespoonful saleratus, 1 teaspoonful of salt, 1½ cups of molasses, 3 cups of Indian meal, and 3 cups of flour. Mix well, and bake three hours in a slow oven; or, as some prefer, steam it three hours and then bake it ½ of an hour.

7. *Johnny Cake or Corn Bread.*—Beat two eggs very light, mix with them, alternately, one pint of sour milk or buttermilk, and one pint of meal. Add one tablespoonful of melted butter. Dissolve one tablespoonful of soda in a little of the milk and add to the mixture. Last but not least, beat hard together and bake quick.

8. *Plain Johnny Cake.*—Take 1 quart Indian meal, 1 quart buttermilk, 1 teaspoonful salt, 1 teaspoonful of saleratus, 2 tablespoonfuls of butter or other shortening, 1 tablespoonful sugar, 1 or 2 beaten eggs, if you have them. Mix and bake in shallow tin pans ½ hour.

9. *Florida Johnny Cake.*—Take one tumbler of milk, one of Indian meal; beat up one egg; mix the whole together and bake well.

10. *Sour Milk Corn Cake (a).*—Take one quart of sour milk or buttermilk, a large teaspoonful of pearlash, a teaspoonful of salt. Stir the milk and meal together to make a stiff batter, over night. In the morning, dissolve the pearlash in warm water. Stir up quickly; bake in shallow pans.

11. *Sour Milk Corn Cake (b).*—Take one pint of sour milk, and one of cream, two eggs, a teaspoonful of salt, a teaspoonful of saleratus, and Indian meal enough to make a thin batter. Bake one hour in shallow pans, well buttered.

12. *Virginia Corn Dodgers.*—Take three pints of unsifted yellow corn meal, one tablespoonful of lard; and one pint of milk. Work all well together, and bake in cakes the size of the hand, and an inch thick. We have eaten this in Dixie's land, and know it to be palatable—to a hungry man highly so.

13. *Corn Bread (c).*—3 pints of meal, and 1 of rye or Graham flour, 2 tablespoonfuls of sugar, and 1 teaspoonful of salt. One yeast cake softened in warm water. This should be mixed with warm water to a dough just compact enough not to run, and then be put in a deep pan, and left by the fire until it rises about one-fourth higher than when mixed. Bake in moderate oven five hours. This makes a thick crust upon the top which is to be lifted off, and the remainder eaten warm. Slice and heat in a steamer for breakfast. The crusts are to be softened in warm water, and crumbled fine for the wetting of the next loaf, and the cook will be surprised to find the second experiment far superior to the first.

14. *Rye and Indian Loaves.*—Scald 2 quarts Indian meal, and when cold add 1 quart unbolted rye flour, ½ pint molasses, 1 tablespoonful salt, and water enough to make a stiff sponge or batter. Pour into deep iron pots or kettles, and bake in a slow oven for three or four hours. If in a brick oven, leave it over night. A standard bread in New-England, eaten both hot and cold.

15. *Apple Corn Bread.*—Mix one pint of Indian meal with 4 pint of sweet milk, and add 1 quart of chopped sweet apples, and a small teaspoonful of salt. Bake in shallow pans in a quick oven. To be eaten hot.

16. *Pumpkin Indian Loaf (b).*—Scald 1 quart of Indian meal, and stir in 1 pint stewed pumpkin, mashed fine, or sifted; add 1 teaspoonful salt, ½ pint molasses, mixing to a stiff batter. Bake in deep iron dishes as 14.

17. "*Whitpot*" (*Indian*).—Take 1 quart sweet milk, ½ pint Indian meal, 2 or 3 eggs, ½ teaspoonful salt, and 4 tablespoonfuls sugar. Boil 1 pint of the milk, stir in the meal while boiling, cook five minutes and add the remainder of the milk. Beat the sugar and eggs together, and when cold, stir the whole thoroughly, and bake 1 hour in a deep dish. To be eaten either hot or cold.

18. *Molasses or Mock Whitpot.*—Indian meal and milk same as above, adding ½ pint of molasses, and cooking in same manner. A very cheap and good pudding, easily made.

19. *Indian Dumpling.*—Scald 1 pint Indian meal, 1 small tablespoonful shortening, ½ teaspoonful salt, ½ teaspoonful soda or saleratus. Boil 1 hour in a bag. Serve hot with gravy and meats.

20. *Corn Muffins (a).*—Take one pint of sifted meal, half a teaspoonful of salt, two tablespoonfuls of melted lard, a teaspoonful of saleratus (dissolved in two large spoonsfuls of hot water). Wet the above with sour milk, as thick as for mush or hasty pudding, and bake in buttered rings on a buttered tin.

21. *Corn Muffins (b).*—One quart of Indian meal, a heaping spoonful of butter, one quart of milk, a salt spoon of salt, two tablespoonfuls of yeast, and one of molasses. Let it rise four or five hours. Bake in rings. It may also be baked in shallow pans. Bake for one hour.

22. *Corn Griddle Cake.*—Take one quart of sour milk, 3 eggs, 1 large teaspoonful of saleratus, 1 small teaspoonful of salt, and add sufficient meal, and flour to cause the cakes to turn easily on the griddle. Use a third as much flour as meal.

23. *Corn Griddle Cakes with Yeast.*—Take three cups of Indian meal, sifted, one cup of Graham flour, two tablespoonfuls of yeast, and a salt spoonful of salt. Wet at night with sour milk or water, as thick as pancakes, and in the morning add one teaspoonful of cooking soda or saleratus. Bake on a griddle.

24. *Indian Griddle Cakes.*—Take one pint of Indian meal, 1 cup of flour, 1 table spoonful of saleratus, 1 teaspoonful of ginger, and sour milk enough to make a stiff batter. Bake on a griddle as buckwheat cakes.

25. *Corn Griddle Cakes, with Eggs.*—One quart of boiling milk, or water, mixed with a pint of meal. When lukewarm, add three tablespoonfuls of flour, three eggs, well beaten, and a teaspoonful of salt. Bake on a griddle.

26. *Baked Indian Pudding (a).*—Scald a quart of milk, and stir in seven tablespoonfuls of sifted Indian meal, a teacupful of molasses or coarse moist sugar, a tablespoonful of powdered ginger or cinnamon, and a teaspoonful of salt. Bake three or four hours. If whey is wanted in the pudding, pour in a little cold milk after all is mixed.

27. *Baked Indian Pudding (b).*—Three pints of milk, ten heaping tablespoonfuls of meal, three gills of molasses, and a piece of butter as large as a hen's egg.—Scald the meal with the milk, and stir in the butter and molasses. Bake four or five hours. Some add a little chopped suet in place of the butter.

28. *Baked Indian Pudding (c).*—Boil 1 pint of sweet milk; stir in 1 cup of meal while boiling; pour it into a baking dish and add ½ cup of molasses, 2 tablespoonfuls of sugar, 1 teaspoonful of ginger, ½ teaspoonful of salt, and a little nutmeg. Then add 1 pint of sweet milk with one egg well beaten. Put into the oven while warm and bake one hour.

29. *Indian Pudding (d).*—Wet 3 tablespoonfuls of meal with cold water. Add 2 eggs well beaten, 3 tablespoonfuls of sugar and a pinch of salt. Beat all well together. Add 1 quart of scalded sweet milk. Bake ½ of an hour.

30. *Boiled Indian Pudding (a).*—Three pints of milk; ten tablespoonfuls of sifted Indian meal, half a pint of molasses, and two eggs. Scald the meal with the milk, add the molasses and a teaspoonful of salt. Put in the eggs when it is cool enough not to scald them. Stir in a tablespoonful of ginger. Put into a bag and tie so that it will be about two-thirds full of the pudding, in order to give room to swell. The longer it is boiled, the better. Some like a little chopped suet added.

31. *Boiled Indian Pudding (b).*—Stir indian meal and warm milk together, making the mixture pretty stiff; add while stirring two or three tablespoonfuls of molasses, a teaspoonful of ginger or other spice, and a little salt. Boil it in a tight covered pan. A tin dish made for the purpose is very convenient. A very thick cloth will answer. Leave plenty of room for the meal to swell. Thin slices of apple stirred into the mixture before baking are much relished by some.

32. *Boiled Indian Pudding (c).*—Take 1 quart of sour milk, 1 large teaspoonful of saleratus, ½ teacupful of molasses, 1 cup of chopped suet, and meal enough to make it stiff. Tie in a cloth and boil two hours. The best sauce for this is sour cream sweetened with good molasses.

33. *Meice Gruel for Invalids.*—Stir a large tablespoonful of Indian meal into a teacupful of cold water, and salt. Have ready a quart of cold water in a spider, pour in the mixture, and boil it gently twenty minutes, stirring it constantly the last five. To make it richer boil raisins in the gruel, add sugar, nutmeg, and a little butter.

WANTED!—A recipe for making a first rate *corn bread* to be eaten *cold*, when from one to four days old. Also, any number of hints for getting up *good*, cheap articles of food of various kinds.

IMPORTANT CHANGE.—The President, after the most careful inquiry and anxious solicitude, removed Gen. Fremont from the command in Missouri, and devolves it upon Gen. Hunter, who conducted one of our Divisions with most success and honor at the battle of Manassas. This change indicates no suspicion of the patriotism or personal integrity of Fremont, but only that Hunter, as a military man, is better adapted to the position. Mortifying as is this move, THE TRUE MAN shines forth in the following official announcement:

Headquarters Western Department.
Springfield, Mo., Nov. 2, 1861.

Soldiers of the Mississippi Army!

Agreeably to orders received this day, I take leave of you. Although our army has been of sudden growth, we have grown up together, and I have become familiar with the brave and generous spirits which you bring to the defense of your country, and which makes me anticipate for you a brilliant career.

Continue as you have begun, and give to my successor the same cordial and enthusiastic support with which you have encouraged me. Emulate the splendid example which you have before you, and let me remain as I am, proud of the noble army which I have thus far labored to bring together.

Soldiers! I regret to leave you, sincerely. I thank you for the regard and confidence you have invariably shown me. I deeply regret that I shall not have the honor to lead you to the victory which you are just about to win, but I shall claim the right to share with you in the joy of every triumph, and trust always to be personally remembered by my companions in arms.

JOHN C. FREMONT, Maj. Gen.

For a time, Fremont's men threatened mutiny and desertion, but he did all he could to pacify them. To Gen. Hunter, he confided all secret information and public explanation within his power. Having thus well done his whole duty as a citizen and as a soldier, he returns with most of his staff and his body guard to St. Louis. At the proper time, when the public attention may be called from more important points, Gen. Fremont will properly attend to his own vindication. In the mean time, let him be assured that he has lost no true friend—yet every such must hope that the impending battle (where Lyon fell, at or near Wilson's Creek) may prove that the President and Cabinet have not erred in judgment.

The Navy Department does not expect news, from the Fleet, until next week.

☞ Letter from T. G. O., next week.

Latest News

PHILAD., Nov. 7—4, P. M. The officers and men in Missouri are very indignant at the removal of Fremont. The Germans are particularly so. The night before Fremont left, he told them he would lead them to battle if Gen. Hunter did not arrive. Upon this, there was great enthusiasm; several bands serenaded Fremont. Hunter arrived next morning. Some of the officers are protesting against his assuming command. It is stated that several days will elapse before the army recovers from the excitement.

The latest from Rosecranz is up to 8 o'clock, Tuesday evening. The Rebel batteries then commanded the road used by our supply trains. The trains were then only run during the night. The Rebels had three batteries of two guns each. Firing was heard on Monday morning, and also during the afternoon. One battery was silenced by our artillery. Monday evening, Benham's brigade was two miles below Gauley, and a steam-boat had been detained to enable them to cross. Rozecrans has just received ten Parrott guns—10-pounders. Our troops were confident that they could cross the river and bag Floyd.

At the Election in Baltimore yesterday, 21,069 votes were cast. The Union candidate for Governor received 14,375 majority. Maj. in the State about 30,000.

Latest News...By Telegraph.

PHILAD., Friday, P. M.—Wednesday of this week, 3,500 Union troops, under Generals Grant and M'Clernand, started from Cairo, Ill., and went down the river within 50 miles of Columbus, Ky., to a place called Belmot, where they attacked 7,000 Rebels, drove the Rebels from their entrenchments, the latter losing camp and stores, cannon, horses, &c.—It seems to be a great Union victory.

NEW YORK, Oct. 8—P. M.—By a flag of truce from Norfolk comes news that the Union Fleet had landed at Beaufort, S. C., and was bombarding Fort Royal—and reports from Washington say that was the destination of the Fleet.

☞ Call at your Druggist's and get one of "Everybody's Almanacs"—no charge. You will find in it much useful matter, and more evidences in favor of HOOFLAND'S BALSAMIC COMPOUND than can be produced for any other remedy for Lung diseases. See advertisem't in another column.

$25! EMPLOYMENT! $75!
AGENTS WANTED.
We will pay from $25 to $75 per month—and all expenses—to active Agents, or give a Commission. Particulars sent free. Address "Erie Sewing Machine Company, E. JAMES, General Agent, Milan, Ohio." 909e

Lewisburg Market.

Corrected Weekly

Wheat	$115	Eggs	$ 12
Rye	50	Tallow	10
Corn	50	Lard	10
Oats	20	Ham	12
Flaxseed	1.25	Shon. & Side	8 & 9
Dried Apples	$100	Cloverseed	$3.50
Firkin Butter	10	Potatoes	30
Fresh Butter	14	Country Soap	4 & 6

MARRIED.

By Rev. J. G. Armagh, at Int., DAVID BOYER and Miss MARY HEINLY, all of Union county.

In Chicago, Ill., Oct. 1, Mr. J. RESHER, of McCoy'sville, Ill., and Miss ANNIE E. GRINSHALL, late of Lewisburg.

By Rev. R. H. Fulton, 11th inst., AMOS G. HOVERSALL, of the "Juniata Register," and Miss REBECCA P. KEENER, all of Mifflintown.

Died,

At the house of her son-in-law, (Peter Beaver, merch.) in Lewisburg, 4th inst., Mrs. MARGARET SIMINGTON, aged 76 years. This estimable lady, long time Widow of John Simington, dec'd, but week lost by death her last surviving child, Mrs. ELIZA G. BEAVER. "Their record is on high."

In Buffaloe Tp., 20th ult., of Diptheria, HARRIET I., daughter of Wm. and Caroline Sheats, aged 10 years, 6 mo's and 22 days.

In Sunbury state not given) after long illness, MARY JANE wife of Wm. H. Maller, aged 23 years.

In Hartleton, 1st ult., Mrs. VIRGINIA CLARK WEAVER, aged 26 years—formerly of Union Co., Pa.

In Milton, 23d ult., PHEBE E. HARTLEY, aged 23 years and 2 months.

☞ The person who took from the street a blue rain-water Tub, belonging to a widow, will please return it, or bear the shame of exposure.

Lewisburg Mail Arrangements.

THE Mails will close and leave as follows, until further notice is given:

To Sunbury, Harrisburg, Lancaster, &c., (daily) closes at 9 the previous evening—leaves at 6½ A. M.

To Danville, Catawissa, Reading, &c., (via Milton, daily) closes at 7½ A. M.—leaves at 8.

To White Deer Mills, Muncy, Williamsport, Elmira, &c., (daily) closes at 3 P. M.—leaves at 4.

To Winfield, New Berlin, Middleburg, &c., (daily) closes at 3½ P. M.—leaves at 4.

To Mifflinburg, Hartleton, &c., (daily) closes at 3½ P. M.—leaves at 6.

To Milton and New Columbia, (daily) closes at 7½ A. M.—leaves at 8.

To Buffaloe X Roads, (tri-weekly) leaves Monday and Thursday after the arrival of the evening mails, and Saturday morning after the arrival of the Northern mail. (Tuesdays, goes on to Rebersburg.)

Nov. 8, 1861. G. W. FORREST, P. M.

STATEMENT of the **Lewisburg Bank** as required by the second section of the Act of General Assembly of this Commonwealth, approved the 13th Oct. A.D. 1857.

Assets.

Specie in Bank and specie funds in Philada.	$92,765 92
Due from other Banks	32,046 18
Six per cent. State Stock	29,000 00
Bills discounted	297,802 13
	452,614 23

Liabilities.

Circulation	295,119 00
Due other Banks and Commonwealth	26,595 91
Due Depositors	26,595 83
	327,309 74

Personally appeared before me, Andrew Kennedy, N. P., David Reber, Cashier of the above named Bank, who being duly sworn according to law, says the above is correct to the best of his knowledge.—Nov. 6, 1861

DAVID REBER, Cashier.

A. KENNEDY, N. P.

DO YOU WANT good Coffee, Tea, Sugar or Molasses? Go to EVANS & COOPER'S.

DO YOU WANT pure, unadulterated Spices, or an excellent article of genuine Cider Vinegar? Go to EVANS & COOPER'S.

DO YOU WANT pure, new bought No. 1 Shad, No. 2 or Mackerel Herring or Shad? They can be had at greatly reduced prices this season, in barrels, half barrels and quarter barrels, or by the single pound, at EVANS & COOPER'S.

DO YOU WANT Extra Family Flour or good Feed? Go to EVANS & COOPER'S.

DO YOU WANT to select your groceries from the largest and best stock in Lewisburg? Go to EVANS & COOPER'S.

DO YOU WANT good Hardware, Tools or Cutlery? Go to EVANS & COOPER'S.

DO YOU WANT fine China, Glass, or Earthenware? Go to EVANS & COOPER'S.

DO YOU WANT Tubs, Buckets, Brooms Brushes, Baskets, or other Housekeeping Articles? They can be had in great variety at EVANS & COOPER'S.

DO YOU WANT good Coal Oil or Burning Fluid? Go to EVANS & COOPER'S.

WE ARE NOW OPENING our Fall Stock, selected with great care, consisting of Groceries, equal in quality to those kept in first class city stores. Our stock of Hardware, China Ware, Wooden Ware, Brushes, etc. etc., is also very complete. Please call and examine. EVANS & COOPER.

Lewisburg, October 15, 1861.

Important, via Phila!

John H. Goodman, *Lewisburg,*

HAS received and opened a CHOICE assortment of all the latest styles of **Fall and Winter Goods,** at the Old HAYES' stand. The particular attention of the Ladies is called to his stock of

Brilliants, Dress Silks, Prints, Delaines, Shawls, Fig. Fr. Merinos, Collars, Dorals, Sleeves, Ginghams, Insertings, Foulards, Edgings, Chintzes, Gloves, &c.

ALSO Cloths, Plain and Fancy Cassimeres, Jeans, Tweeds, Vestings, Muslins, Drillings, Tickings, Flannels, Hats, Caps,

together with a complete assortment of

Groceries, Hardware, Cedarware, Queensware, &c.

all of which will be disposed of on as favorable terms as the same articles can be purchased anywhere. Give us a call!

☞ All kinds of GRAIN bought for Cash. ☞

40,000 BUSHELS OATS wanted by JNO. H. GOODMAN.

200 BBLS. LAKE SALT for sale by J. H. GOODMAN.

100 SACKS G. ALUM SALT for sale by J. H. GOODMAN.

100 SACKS ASHTON (fine) for sale by J. H. GOODMAN.

25 BBLS. MACKEREL, No. 1 and 2, for sale by J. H. GOODMAN.

BLUE and WHITE PLASTER BRICKS by J. H. GOODMAN.

Estate of John Biddle, dec'd.

ADMINISTRATOR'S NOTICE.—Letters of Administration on the estate of John Biddle, deceased, late of Buffaloe Twp, having been granted to the subscriber by the Register of Union county in due form of law—all persons indebted to said estate are hereby notified to make immediate payment, and all having any just claims against the same may present them duly authenticated for settlement to LEVI HAUCK, Adm'r

Buffaloe X Roads, Sept. 19, 1861.

TRIMMING AND VARIETY STORE
Broke Out in a New Place!

THE subscriber would respectfully inform his friends that he continues his business at the old stand, corner of 4th and Market streets, Lewisburg. ☞ Buying exclusively for CASH, he is able to SELL LOW his stock of **Notions, Trimmings,** Single and Double Zephyrs of all shades, **Nubias,** Woolen Hands, Hosiery, &c.—all kinds of Perfumery—Swan's celebrated **Honey** Soap—Pearl Powder, Cologne, Extracts, &c.

☞ RAGS and Country Produce taken in trade. H. L. M'MAHON, Agt

Something New!

GROCERY, FLOUR & FEED STORE on lower Market street, Lewisburg, two doors above the old Hayes' stand, where I will sell everything as

Cheap as the Cheapest!

☞ OYSTERS by the can, fresh every day—SWEET POTATOES, and other Vegetables in their season.

☞ CASH paid for all kinds **Produce.**

☞ ☞ Call—see—satisfy yourselves. ☞ ☞

Oct. 18, 1861 W. M. ELLIS

BONNETS, CRAPES,
RIBBONS, ILLUSIONS,
SILKS, LACES,
VELVETS, FLOWERS,
FEATHERS,

Also everything comprised in a full assortment of **Millinery Goods.**

New York and Philad. Bonnet Frames.

☞ WHOLESALE and RETAIL. Country Orders promptly and carefully filled.

SIMON STERN, Agents.

3m914] 339 North 2d St. PHILAD'A

THE UNION,
Arch street, above Third, Philad'a.
UPTON S. NEWCOMER, Prop'r.

THIS Hotel is central, convenient to Passenger Cars to all parts of the city, and in every particular adapted to the comfort and wants of the business public.

☞ Terms $1.50 per day. [Sept. 18,'61.]

Estate of Eli Byler.

ADMINISTRATOR'S NOTICE.—Whereas, Letters of Administration on the estate of Eli Byler, late of East Buffaloe township, deceased, have been granted to the subscriber by the Register of Union county in due form of law, therefore all persons indebted to said estate are requested to make immediate payment, and those having just claims against the same may present them duly authenticated for settlement, to

CONRAD SHECKLER, Adm'r

Forest Hill, Oct. 19, 1861

Lewisburg Bank, Oct. 16, 1861

NOTICE is hereby given, that an Election for thirteen Directors, will be held at the Banking House on Monday, Nov. 18, 1861, between the hours of 9 o'clock, A. M, and 3 o'clock, P. M. A General Meeting of the Stockholders will be held on Tuesday, Nov. 5, 1861, at 10 o'clock, A. M.

DAVID REBER, Cashier.

PRIME clean Timothy Seed for sale by Jno. H. Goodman.