

TERMS OF THE "AMERICAN."
H. B. MASSER, Publisher and Proprietor.
JOSEPH EISELY, Editor.
Office in Centre Alley, in the rear of H. B. Masser's Store.

THE "AMERICAN" is published every Saturday at TWO DOLLARS per annum to be paid half yearly in advance. No paper discontinued till all arrearages are paid.
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H. B. MASSER,
ATTORNEY AT LAW,
SUNBURY, PA.
Business attended to in the Counties of Northumberland, Union, Lycoming and Columbia.
Refer to:
P. A. BOYDUT, Lower & BARRON,
SOMERS & SPOONERS, Philad.
REYNOLDS, McFARLAND & Co. SPRINGBROOK & Co.
ALEXANDER L. HICKEY,
TRUNK MAKER,
No. 150 Chesnut Street,
PHILADELPHIA.
WHERE all kinds of leather trunks, valises and carpet bags, of every style and pattern are manufactured, in the best manner and from the best materials, and sold at the lowest rate.
Philadelphia, July 19th, 1845.—1y.

Removal.
DR. JOHN W. PEAL.
RESPECTFULLY informs the citizens of Sunbury and its vicinity, that he has removed to the Brick House, in Market street, formerly occupied by Benjamin Hendricks, east of the store formerly occupied by Miller & Mertz, and now by Ira T. Clement, where he will be happy to receive calls in the line of his profession.
Sunbury, March 29th 1845.—

NEW CARPETINGS.
THE subscribers have received, and are now opening a splendid assortment of the following goods:
Saxony, Wilton and Velvet Carpetings, Brussels and Imperial 3 ply do. Extra superior and fine Ingrain do. English shod & Danish Venetian do. American tufted and 2 1/2 do. English Brussels and Woolen Floor Cloths Stair and Passage Coverings Embossed Piano and Table Covers London Cheuile and Tufted Rugs Door Mats of every description.
—ALSO—
A large and extensive assortment of Floor Oil Cloths, from one to eight yards wide, cut to fit every description of rooms or passages.
Also, low priced Ingrain Carpetings from 3 1/2 to 6 1/2 cents per yard, together with a large and extensive assortment of goods usually kept by carpet merchants.
The above goods will be sold wholesale or retail at the lowest market prices. Country merchants and others are particularly invited to call and examine our stock before making their selections.
CLARKSON, RICH & MULLIGAN,
Successors to Joseph Blackwood, No. 111 Chesnut, Philadelphia, Feb. 22d, 1845.—1y

UMBRELLAS & PARASOLS,
CHEAP FOR CASH.
J. W. SWAIN'S
Umbrella and Parasol Manufactory,
No. 37 North Third street, two doors below the CITY HOTEL,
Philadelphia.
ALWAYS on hand, a large stock of UMBRELLAS and PARASOLS, including the latest workmanship and materials, at prices that will make it an object to Country Merchants and others to call and examine his stock before purchasing elsewhere.
Feb. 22d, 1845.—1y

SHUGERT'S PATENT
WASHING MACHINE.
THIS Machine has now been tested by more than thirty families in this neighborhood, and has given entire satisfaction. It is so simple in its construction, that it cannot get out of order. It consists of iron to rest, and no springs or rollers to get out of repair. It will do twice as much washing, with less than half the wear and tear of any of the late inventions, and what is of greater importance, it costs but little over half as much as other washing machines.
The subscriber has the exclusive right for Northumberland, Union, Lycoming, Columbia, Luzerne and Clinton counties. Price of single machine \$6.
H. B. MASSER,
The following certificate is from a few of those who have these machines in use.
Sunbury, Aug. 24, 1844.
We, the subscribers, certify that we have now in use, in our families, Shugert's Patent Washing Machine, and do not hesitate saying that it is a most excellent invention. That, in washing, it will save more than one half the usual labor.—That it does not require more than one third the usual quantity of soap and water; and that there is no rubbing, and consequently, little or no wearing or tearing.—That it knocks off no buttons, and that the finest clothes, such as collars, laces, tucks, frills, &c., may be washed in a very short time without the least injury, and in fact without any apparent wear and tear, whatever. We therefore cheerfully recommend it to our friends and to the public, as a most useful and labor saving machine.
CHARLES W. HIGGINS,
A. JORDAN,
CHS. WEAVER,
CHS. PLEASANTS,
GIDEON MARKLE,
Hon. GEO. C. WELKER,
BENJ. HENDRICKS,
GIDEON LEISENRING.

HENRY'S HOTEL, (formerly Tremont House, No. 116 Chesnut street,) Philadelphia, September 21st, 1844.
I have used Shugert's Patent Washing Machine in my house upwards of eight months, and do not hesitate to say that I deem it one of the most useful and valuable labor-saving machines ever invented. I formerly kept two washing machines in use, occupied in washing, who now do as much in two days as they then did in one week. There is no wear or tear in washing, and it requires no more than one-third the usual quantity of soap. I have had a number of other machines in my family, but this is so decidedly superior to every thing else, and so little liable to get out of repair, that I would not do without one if they should cost ten times the price they are sold for.
DANIEL HERR.

SUPERIOR Port wine, Madeira and Lisbon wines. Also superior Brandy and Gin, Lemon Syrup. Also a few barrels of Blue Fish, for sale.
HENRY MASSER,
Sunbury, July 19th, 1845.

SUNBURY AMERICAN.

AND SHAMOKIN JOURNAL.

Absolute acquiescence in the decisions of the majority, the vital principle of Republics, from which there is no appeal but to force, the vital principle and immediate parent of despotism.—JACKSON.

By Masser & Eisely.

Sunbury, Northumberland Co. Pa. Saturday, Jan. 17, 1846.

Vol. 6--No. 17--Whole No. 277.

From the London Punch.
LAST HOURS OF A SINGLE GENTLEMAN.
"This morning, April 1st, at half past eleven precisely, an unfortunate young man, Mr. Edwin Pinkney, underwent the extreme penalty of infatuation, by expiating his attachments to Mary Ann Gale in front of the Alter railings of St. Mary's Church, Islington.
It will be in the recollection of all those friends of the parties who were at the Joneses' party at Brixton, two years ago, that Mr. Pinkney was there, and there first introduced to Mary Ann, to whom he instantly began to direct particular attentions—dancing with her no less than six sets that evening, and handing her things at supper in the most devoted manner.—From that period commenced the intimacy between them which terminated in this morning's catastrophe.
Poor Pinkney had barely attained to his twenty-eighth year; but there is no reason to believe that but for reasons of a pecuniary nature, his single life would have come earlier to an untimely end. A chance for the better, however, having occurred in his circumstances, the young lady's friends were induced to sanction his address, and thus to become accessory to the course for which he had just suffered.
The unhappy man passed the last night of his bachelor existence in his solitary chamber. From half past eight to ten, he was busily engaged in writing letters. Shortly after ten o'clock, his younger brother Henry knocked at the door, when the doomed told him in a firm voice to come in. On being asked when he meant to go to bed, he replied, 'Not yet.' The question was then put to him how he thought he could sleep; to which his answer was, 'I don't know.' He then expressed a desire for a cigar and a glass of grog, which were supplied him. His brother who sat and partook of the like refreshments, now demanded if he would wait anything more that night. He said, 'Nothing,' in a firm voice. His affectionate brother then rose to take leave; when the devoted one considerably advised him to take care of himself.
Precisely at a quarter of a minute to seven the next morning, the victim of Cupid, having been called according to his desire, rose and promptly dressed himself. He had the self-control to shave himself without the slightest injury; for not even a scratch upon his chin appeared after the operation. It would seem that he had devoted a longer time to his toilet than usual.
The wretched man was attired in a light blue dress coat, with frosted metal buttons, a white waist-coat and nankeen trousers, with patent leather boots. He wore around his neck a variegated satin scarf, which partially concealed the Corazza of his bosom. In front of the scarf was inserted a breast pin of conspicuous dimensions. Having descended the staircase with a quick step, he entered the apartment where his brother and a few friends were awaiting him. He shook hands cordially with all present, and on being asked how he had slept, answered, 'Very well,' and to the further demand as to the state of his mind, said, 'He felt happy.'

One of the party having hereupon suggested that it would be as well to take something before the melancholy ceremony was gone through, he exclaimed with some emphasis, 'Decidly.' Breakfast was accordingly served, when he ate the whole of a French roll, a large round of toast, two sausages, and three new laid eggs, which he washed down with two great breakfast cups of tea. In reply to an expression of astonishment on the part of a person present, at his appetite, he declared that he never felt it heartier in his life.
Having inquired the time, and ascertained that it was ten minutes to eleven, he remarked that 'it would soon be over.' His brother then inquired whether he could do anything for him; when he said he should like to have a glass of ale. Having drunk this, he appeared satisfied.
The fatal moment now approaching, he devoted the remaining brief portion of his time to distributing among his friends those little articles which he would soon no longer want. To one he gave his cigar-case, to another his tobacco stopper, and he charged his brother Henry with his latch key, with instructions to deliver it after all was over, with due solemnity to his lady.
The clock at length struck eleven; and at the same moment he was informed that a cab was at the door. He merely said, 'I am ready,' and allowed himself to be conducted to the vehicle; into which he got with his brother—his friends followed in others.
Arrived at the tragical spot, a short but anxious delay of some seconds took place; after which they were joined by the lady with her friends. Little was said on either side; but Miss Gale, with customary decorum, shed tears. Pinkney endeavored to preserve a composure; but a twitching in his mouth and eyebrows proclaimed his inward agitation.
The ill-starred bachelor having submitted quietly to have a large white bow pinned to his

button-hole, now walked, side by side with Miss Gale, with a firm step to the alter. He surveyed the imposing preparations with calmness, and gazed unmoved, on the clergyman, who, assisted by the clerk, was waiting behind the railings.
All requisite preliminaries having now been settled, and the prescribed melancholy formalities gone through, the usual question was put, 'Wilt thou have this woman for thy wife?' To which the rash youth replied, in a distinct voice, 'I will.' He then put the fatal ring upon Miss Gale's finger; the hymeneal noose was adjusted, and the poor fellow was launched into matrimony.

A Rich East Indian.
The London correspondent of the Boston Atlas gives the following sketch of Baboo DWARAKANATH TAGORE, one of the lions of London at the present time.—'He is, as his title of Baboo and his name will have suggested to you, an East Indian. His wealth is so enormous that it is scarcely an exaggeration to say that he is the richest man in the world. A few years ago, when a panic occurred amongst the commercial houses in Calcutta especially, and the great Indian seats of commerce generally, Dwarakanath came forward and advertised that he would furnish them with any amount they might in their emergency require. His name was such a tower of strength that the mere announcement caused a suspension of the panic. At another time he entered a room in Calcutta where the merchants were assembled to deliberate on the best means to raise £50,000 to build a new town hall. 'Gentlemen,' said Dwarakanath, 'I will buy the premises of which you are speaking, build a new town hall on its site, and present it to the city.' This he did, and was no loser by it either; for his property in the neighborhood greatly increased in value. His possessions are immense, and he owns the coal mine, a very valuable one, which is to be found in India. He was in this country three years ago, and is now here travelling for the benefit of his health. His nephew and youngest son accompany him. The governor general of India is Dwarakanath's guest, at one of his country seats, every year; and it may give some idea of the oriental magnificence of this holiday resort of the governor, when I tell you that one wing of it will afford accommodation to one hundred and sixty guests, with their servants, which, in India, is always a pretty considerable number. Tagore, when he came to England, brought, as presents to the queen and nobility, shawls to the value of many thousand pounds. He is a frequent guest at the table of her majesty, who presented him with a splendidly mounted portrait of herself.—You have doubtless heard of Rammohun Roy. It was Dwarakanath Tagore who patronized him, and furnished him with the means of visiting England. In Calcutta, Dwarakanath is the principal of the chief banks—he has the largest number of shares on the Oriental Steam Navigation Company, and travels in his own steamships. He is a Unitarian in creed, as was Rammohun Roy. I assure you that I have not in the slightest degree exaggerated in these remarks respecting his enormous wealth, but had rather understated the matter. He is living at the St. George's Hotel, Albemarle street, at the rate of £10,000 a year—this I know to be a fact. I conceive that all this will interest the readers of the Atlas, and Americans generally, from the fact that Baboo is about to visit America.'

Nor Bad—An exchange paper, we believe it is the Lowell Courier, tell the following good story:
An old lady, resident of a neighboring place, kept a large family of turkeys, perhaps sixty. She, like a great many other people, thought a great deal of her turkeys, consequently valued them very highly. Opposite her door was a 'West India Goods Store.' The man who kept it one day emptied his crates of cherries, intending to replace them with new. The old lady being economical, thought it a great pity to have all these cherries wasted, and in order to have them saved, she would just drive over her turkeys and let them eat them. In the course of the day the old lady thought she would look after them and see they were in no mischief. She approached the yard and lo! in one corner laid her turkeys in one huge pile, dead. 'Yes, they were 'stone dead.' What was to be done?
Surely the old matron could not lose the fowls! She must pick them! She called her daughter and picked them, intending to have them buried in the morning. Morning came and behold there were her turkeys stalking about the yard featherless enough, (as may be supposed,) crying out 'quit, quit!' feeling no doubt mortified that their drunken fit had been the means of losing their coats. Poor things, if they had said 'quit!' before they had begun they would not have been in this 'bad fix.'

We would advise all young men who are in the habit of drinking, to leave off before they get picked; and to those who do not, let every young lady say 'quit!'

Potato Disease.
We met with the following remarks in a late European paper, (Frank & Millard's Commercial Traveller,) touching the disease in potatoes, by which so much distress has been occasioned in Ireland, Belgium, Holland, &c. As no article is in such general use as this nutritious vegetable, it is desirable that our farmers and gardeners should be put in possession of all the information which relates to its successful cultivation, and certain production. The planting season is not very distant, and we advise such of our readers as wish to experiment on the suggestions contained below, to retain this paper until it arrives, and be governed accordingly. If attended to properly, millions of bushels may be grown in addition to the usual yield, while an entire failure would scarcely occur:
"With respect to soil, the potato delights in that which is moderately light and porous, which points out the necessity of draining all heavy and wet lands, if they are expected to grow potatoes. In the next place, the potato requires a frequent change of soil, and on this account, heavy crops are usually produced on newly broken-up lands. In kitchen gardens and cottage allotments, where the roots is grown year after year on the same spot, this necessity is in some measure provided for by the large quantity of fresh manure which is commonly used. Extremely favorable seasons will counteract, to a great extent, the disadvantages of the soil; but no man has right to expect a large and healthy crop, who plants his seed in land exhausted by frequent cropping, which has not been well worked by the spade or plough, or which is retentive of cold and excess of moisture."
With regard to seed, common sense tells us it ought to be in the highest state of perfection in which it can be obtained, and to such perfection the writer considers the following items indispensable:
"1. *It ought to be whole.*—The practice of cutting potatoes into peices for seed, leaving one or two eyes in a piece, cannot be too strongly deprecated. The result of repeated experiments has unanswerably proved that the plan has nothing to recommend it but a penny wise and pound foolish economy. It is true that every eye possesses the germ of a perfect plant, the same as the eye of a dahlia; but every cultivator of this flower knows that, although he may get a well-formed plant, and handsome flowers, from a single eye, or the cutting of a dahlia, he only gets a good crop of roots from a perfect tuber. The grower of potatoes wants roots, not flowers, and to secure these let him plant whole potatoes, and for many seasons, into which the writer cannot now enter, he will find it answer his purpose better than cutting them.
"2. *It ought to be in a state of maturity.*—Uriage seed is necessarily deficient of the vigor requisite to put forth and sustain a healthy plant, and, as we have already shown, whatever is a cause of weakness, is a predisposing cause of disease. This is as true among vegetables as animals, and in regard to the latter, no one ever thinks of dipping it; the potatoes for planting should, therefore, be selected when the stalks have decayed, and not sooner.
"3. *It ought to be of medium size, and well formed.*—The writer has found that, on the whole, potatoes of the size of hen's eggs have produced the heaviest crop out of a given weight of seed. He would, however, prefer sets, much smaller, if ripe, whole, and well formed, to pieces cut from large potatoes. The overgrown tubers should always be rejected, as containing an excess of moisture; whereas the strength of the future plant resides in the solid part of the root.
"4. *The potato should frequently be raised direct from the seed contained in the potato apple.*—Every sort of vegetable propagated in the way potatoes are usually produced, are liable to degenerate; and in proportion to their degeneracy, they become liable to disease. Many sorts of potatoes once in common use, have become completely worn out, and their names are almost forgotten; and the writer has little doubt that much of the disease and failure which every year, and in unfavorable seasons in particular, attends the potato crop, is owing to sets being planted which are too far removed from the original seed. The vegetative principle has become too feeble to give existence to a healthy and vigorous plant; and the consequence has been, those diseases to which there has been a predisposition, or which the soil or season calls has been called to produce.
"5. *It ought to be well preserved.*—The seed of seed may be injured by bad management; and, although potatoes will stand much rough treatment, like all things possessing life, they cannot be injured without impunity. When taken up they should be exposed to the air for a few days to dry and harden, by which means they will be less liable to shoot before the time of planting; they should then be stored away and effectually guarded against frost and damp. A worse plan cannot exist than allowing the potatoes to shoot, and after pulling off the shoots,

to plant the potatoes for seed. The man who is guilty of such folly deserves to lose his crop for his pains.
"Much more might be said on growth of this valuable root, but the experience of the writer justifies him in saying that, if the few rules he has here laid down were but generally observed, the same quantity of land which is now devoted to it, would yield at least a third more produce, and that it would very rarely happen that the crop would fall far below an average."

How they make Port Wine.
The time in which the vintage commences, varies in different years about a month—from the early part of September to the middle of October. At that period there are 20,000 Gallegos employed in the district, and about 10,000 Portuguese men, women and children. As soon as the vintage is over, the Spaniards return to their own homes, each man with from 20 to 30 shillings in his pocket, which he has received in wages. When once the vintage has commenced, time is invaluable. The vineyards are crowded with persons, some plucking the bunches as they are gathered, and others separating the rotten or dry bunches as they are employed in carrying the baskets down the steep sides of the hills, on their backs. The presses are stone tanks, raised high from the floor, about two or three feet deep and from twenty to thirty square. A boy stands in the centre, and rakes the grapes as they are thrown in so as to form an even surface: when full, twenty or thirty men, with bare feet and legs, jump in, and, to the sound of guitars, pipes, fiddles, and of their own voices, continue dancing, or rather treading, from forty to fifty hours, with six hours intervening between every eighteen, till the juice is completely expressed, and the skin perfectly bruised, so as to extract every particle of color. It is found necessary to leave in the stalks, in order to impart that aristocratic quality so much admired in port wine, as well as to aid fermentation. After the men are withdrawn, the juice, the husks, and stalks are allowed to ferment together from two to six days; the husks and stalks then rise to the top, and form a complete cake. By this means the color is still further extracted from the skin. It is a very critical time, much depending on the judgment and practice of the superintendent as to the right moment to draw off the liquor; for so active is the fermentation, that it may be, if allowed to remain too long in the press, completely spoiled. Nothing but long experience can enable a person to judge on this point; and many young merchants who have attempted to do so have had cause to repent their interference with the farmer's business. The taste of the wine before drawn off into the tonets is sweet, nauseous, and sickening, and it is of a dark muddy color, so that one can with difficulty believe it can ever become the bright, sparkling, and satiating fluid it appears in the course of two or three years. The tonets, or vats into which the wine is drawn are in a building on a lower spot than the one which contains the press, a channel leading from it to them. They contain frequently thirty pipes each. The period when the wine is thus drawn off is the time when the rich and generous qualities of the grape are to be retained, or lost, never to be restored. From the rich nature of the Douro grape, the fermentation, once begun, will not stop of its own accord (even when the wine is drawn off from the husks) till it has caused it to become a bitter liquid, almost, if not entirely, undrinkable and useless, and finally vinegar. To retain, therefore, those much prized qualities, it is absolutely necessary to add brandy at the very critical moment, so difficult to decide, before that stage which produces the bitterness commences.—*Kingston's Luscious Sketches.*

SUBSTITUTE FOR THE POTATO.—A Vegetable indigenous in New Grenada, the arachis, is said to be a valuable substitute for the potato. Each plant furnishes three or four pounds of root of the nature of the carrot and potato united, and is said to be a wholesome food.

ONE OF THE AMUSING INCIDENTS constantly occurring on the floor of the House of Congress is the representation in the area, in front of the Clerk's desk, of the long and the short of it from Illinois, whenever Mr. Wentworth and Mr. Douglas stand up there together and hold a private conversation—as they frequently do. Mr. Wentworth is supposed to be six feet seven and Mr. Douglas five feet four. With all this difference in height, they are said to be equally clever in their way.

CHEAP ORNAMENTS.—When Dr. Franklin was in Paris, his daughter, Mrs. Beeche, wrote to him for a supply of feathers and thread lace. The Doctor declined it in the following characteristic note: "If you wear your cambric ruffles as I do and take care not to mend the holes, they will come in time to be lace; and feathers, my dear girl, may be had in America from every cock's tail."

PIECES OF ADVERTISING.
1 square 1 insertion, \$0 50
1 do 3 do 0 75
1 do 6 do 1 00
Every subsequent insertion, 20 cts
Yearly Advertisements: one column, \$25; half column, \$18; three squares, \$12; two squares, \$9; one square, \$6. Half-yearly: one column, \$18; half column, \$12; three squares, \$8; two squares, \$6; one square, \$5 50.
Advertisements left without directions as to the length of time they are to be published, will be continued until ordered out, and charged accordingly.
Sixteen lines or less make a square.

POTATO JELLY.—The readiness with which a good sized basin-full of thick jelly may be prepared from a single moderate sized potato, is a fact worth knowing. I have several times repeated the experiment, and find that it does not require more than eight minutes to change a raw potato into a basin-full of most excellent jelly, which has only to be seasoned with a little sugar, nutmeg, and white wine, to please the most fastidious palate. To obtain this jelly in perfection let a potato be washed, peeled, and grated; throw the pulp thus procured into a jug of water, and stir it well. Let it stand for a few minutes, and a sufficient quantity of starch will have fallen for the purpose required; Pour off the water, and then keep stirring up the starch at the bottom of the basin while boiling water is being poured upon it, and it will soon and suddenly pass to a state of jelly. The only nicety required is to be careful that the water is absolutely boiling, otherwise the change will not take place. Mr. Darwin has recorded an instance of some of his attendants being unable to boil potatoes above a certain height on the Cordilleras, owing to the diminution of pressure not allowing the water to become sufficiently heated before it boiled. There may, possibly, be some connexion between the conditions under which potatoes can be boiled, and their starch converted to jelly. Upon commencing this jelly with that from the starch called arrowroot, and obtained direct from Bermuda, I find a difficulty in my own person in discriminating between their flavor, though an invalid, in the habit of eating arrowroot. The difference, however, becomes more sensible when both jellies are made palatable with sugar, &c. For then, both the invalid (myself) and another person were equally decided in our preference of the jelly from the potato to that from the arrowroot, the other possessing rather a mawkish flavor, as though it had been prepared with smoky water. I know not whether medical men are able to point out any real difference in the composition of starch obtained from potatoes and that from the arrowroot, or whether experience has shown them that the one is more nutritious food for the invalid than the other; but certainly, arguing a priori, and with no wish to give them an opportunity of trying the experiment upon myself, I am inclined to think that sending to Jamaica for arrowroot starch at 2s 5d a pound, is a superfluous extravagance, while we can manufacture that from potatoes at home for about 3d or 1d.
TO MAKE GRIDDLE CAKES.—Best way to make them is to use milk altogether, instead of water—two eggs, both yolk and white, to be allowed for a pint of corn meal—the milk to be a little warmed, and the whole to be well beat up with a spoon or ladle. There must be milk enough used to make the whole so liquid as that it will pour out of the saucer on the griddle—one spoonful of wheat flour, and lard (stre butter still better) the size of a walnut.
The Griddle.—Much nicety is to be observed in the preparation of the griddle, which must be well known, is a flat, round, iron concern, standing on three legs, and of any size—it must be made not very hot, because then it would burn the cakes, and it must be well cleaned and greased while warm, that it may be perfectly smooth, so that the cakes may be evenly turned, that they may be done brown (not burned) on both sides—to promote their turning easily is the object of adding the wheat flour. Be it remembered that the dough, or rather, the batter, as above directed, must be well beat up and prepared directly before being cooked—though it might set an hour—this is mentioned to prevent its being supposed that it, like some other bread, would bear to be mixed over night, the cakes are usually poured on until they spread on the griddle to the size of a breakfast plate. You will think this recipe rather prolix, but it is my way in all such cases to be very exact. Better be too particular than to omit any essential item.
J. M. S.

EGG POSE.—Three eggs to a quart of meal, one wheat flour—to be made also with milk if water would make it heavy—a spoonful of butter, all well beat together and made into a tenacious thicker than the cakes—to think to pour out—but just thick enough to require to be taken up with a spoon—may be baked like the cakes, immediately after being mixed—may be baked in a tin pan, which must be placed in a Dutch oven, not too hot at first, but the fire should be increased. The object is to have it begin to bake at the bottom, when it will rise in the process of baking, become brown on the top, and when put on the table and cut, resemble what we call pound cake. If your friend will exactly follow these directions, and then eat his cakes, or his egg pone, hot with good fresh butter, he will find that Indian corn bread is fit for other persons as well as pigs, to eat, the assertion of a corn-law member of Parliament, to the contrary, notwithstanding. Divers other preparations of corn and corn meal might be given. For instance "honny and sch-cakes," which a certain George Washington had cooked by his own eating to the day of his death. J. M. S.

P. S. Salt, of course, add as usual, in both cases.