

AGRICULTURAL.

MONROE, JANUARY 30, 1850.

State Agricultural Convention.

This body organized at Harrisburgh on the 21st instant, by the appointment of the following officers...

President—Hon. George W. Woodward. Vice Presidents—Gen. James Irwin, Dr. A. L. Elwin, A. L. Roberts; James Gowen; Judge W. D. Kelley; Isaac Markley; William Snavely; H. Jones Brooke; Abraham Kaufman; H. A. Muhlenberg; Gen. C. Shiner; John S. Rhee; Addison McKean; J. W. Maynard; A. O. Heister; Jacob Halde...

On motion, a committee on business was appointed, consisting of Joseph R. Ingersoll, Dr. Elwin, Alexander Patterson, William Snavely, and G. V. Lawrence.

The Governor and heads of departments were invited to attend the sittings of the convention. The Hon. Joseph R. Ingersoll, from the Committee on Business, reported in favor of establishing a State Agricultural Society...

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THE WORLD'S FAIR.

Mr. Funnell a workman in the employ of Mr. Scheek, watchmaker, Brighton, is constructing a watch smaller in circumference than a three penny piece for the exhibition of 1851...

Mr. A. Applegrath, the eminent machinist, has received a commission to erect a printing machine on his latest principle for the exhibition of 1851. It is intended to be used to throw off copies of the Illustrated London News...

From Vienna accounts have reached us of a magnificent and costly contribution, which a furniture manufacturer of that town is sending. It will consist of four rooms of a palace, each appropriately furnished and decorated...

The subject of the charges for admission into the exhibition is one which is occupying the attention of the Executive Committee. No definite arrangement has yet been come to on this subject.

The Havre Journal states that the Descartes steam frigate, now at Cherbourg, has been ordered to proceed to Havre, to take on board the articles of French manufacture intended for the grand exhibition in London.

It has been arranged that a number of French and other foreign detectives shall attend the exhibition to watch the movements of foreign pickpockets.

The articles sent to the great fair from Jerusalem, will be animal skins wool and hair; specimens of native weaving and raw silk; oils earths; indigo and other dyes; olive and walnut woods; finished work and raw materials in stone and marbles.

The Maharajah Jemo has sent a collection of shawls, papier maches and carpets from Cashmere to Lahore, en route for London. Their value is £10,000 and they are a gift to the trustees of the great fair.

From China will be sent to the exhibition, specimens of granite and tools used in cutting it; specimens of the wood and tools used in carving the idols or jesses; a finished idol and its house; porcelain and its colors with brushes; cotton quilts and other Chinese curiosities will appear.

To BOIL HONEY.—To one quart of honey, put two quarts of cold water, and a tablespoonful of salt; boil until the water is entirely absorbed. Take it from the fire over the pot closely, and set it on the hot ashes for fifteen or twenty minutes to soak. Serve it in a deep-covered dish with butter cut into small pieces, on the top. Those who like cream with it, may add half a pint while on the ashes. It is whiter and better tasted when boiled in a pot lined with porcelain, or in an earthen pipkin.

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NEW GOODS.

Abel Turrell. Goods embracing nearly every thing wanted in this market, which will be sold extremely LOW for cash or ready pay. My assortment may be classed in part as follows:

Drugs, Medicines, chemicals, Paints, Oils, Dye Stuffs, Groceries, Dry Goods, Hardware, Stone Ware, Glass, Clocks, Watches, Jewelry, Silver Spoons, Spectacles, musical Instruments, Liquors, Perfumery, Mirrors, Stationery, Brushes, Shoes, Yankee Notions, &c. &c.

Thankful for the liberal patronage and substantial encouragement hitherto received, I hope to merit and receive a continuance of the same.

A few of the articles kept for sale are named below:

Essentials—A good variety of Sugars, fine Florida Teas, good and cheap Molasses, coffee, Peppercorn, Spice, Ginger, Salsaparilla, Raisins, Rice, Macerated Codfish, Zante Currants, Tapioca, Arrow Root, mace, Manna, Sage, Nutmegs, cloves, Ground Mustard, also, Mustard Seed, white and black. Ext. of Lemon, cassia, Soda, Soda crackers, Starch, Bar and castle Soap, candles, all sorts of Tobacco and Snuff, Vinegar, &c.

Dry Goods—Broad cloths, cassimeres, Satinets, mola Skin, corduroy, Sheep's Gray, Kentucky Jeans, Flannels, Silk, Thread, Tins, Buttons, &c., and every thing necessary to make up garments; calicoes, Ginghams, Mouslin de Lanes, Alpaccas, Plaids, Berage, Vestings, Apron check, Bed Tick, Drilling, Table and Towel Diaper, Sheeting, Shirting, brown & Bleached, suspenders, Umbrellas, Silk cravats, Pocket Handkerchiefs, comforders, shawls, Gloves, Mittens, Hose, cotton Yarn, Batting, Wadding, colored cambric, cloth, Fringe, Gimp, Edging, Furze Trivels, and all sorts of notions.

Hardware—Nails, Door and Window-Blind Fastenings, Butts, Screws, Locks, Bolts, Flanges, Files, Rasps, Screw-Drivers, Coffee-mills, curry-combs and cards, Skates, castors, Nippers, cupboard Fastenings, Balls for Ox horns, Shovels, Spades, Hoes, Forks, Patent Balances, Steel-yard, Axes, Forks, Shovel, Teas Balls, cork Screens &c. too numerous to mention.

Cutlery—Pocket Knives, Table Knives & Forks, bread and shoe-Knives, Razors, Hand-saws, Augers, Gimlets, Simmon's Axes, Shears and Scissors.

Paints—Pure White Lead ground in Oil, and dry, Red Lead, Ven. Red, Spanish brown, Lamp Black, Yellow Ochre, Paris Green, chrome Green, Prussian Blue, Vermilion, Bronze, Camber, Terra Sienna, Irons, Black, Black-Drum, Red, Yellow, Rose Pink, Black, Small, curama, Red Saunders, Sugar of Lead, Litharge, &c.

Oils—Lined Oil, a variety of Lamp Oils, Lard Oil, Olive Oil, Tanners Oil, castor Oil, and all the essential Oils.

Furniture—Furniture, coach, Leather and Mastick, Yarns, Carpets, camphire, Rosin, Spanish Whiting, Putty, Gums, Gum shellac, copal Gum, Emery, Red and White chalk, Bath Bricks, Pomice stone, Sal-soda, Burgundy Pitch, &c.

Brushes—Bain, Varnish, counter, clothes, hair, Flesh, Tooth, Nail, strapping, Graining, marking, Art, sash, Tooth, Horse, White-wash, scrub and shoe Brushes.

Dye Stuffs—Indigo, Madrier Logwood, Newwood, Hyper Nic, canwood, Finckel, cupras, Alum, Blue Vitriol, Annatto, cochineal, Muriate of Tin, Blue Tarter, Extract of Logwood, &c.

Acids—Nitric, sulphuric, Muriatic, &c.

Glass Ware—Bottles and Vials of every size and description, at wholesale and retail. A variety of specie Jars, and tincture Bottles, Glass syringes, Peccars, Nipple shells, Nursing Bottles, Tumblers, Tumblers, Lamps, candles, preservere Dishes, salt-cellers, Lard chimes, Pepper Boxes, carboys, Mirrors and Mirror-plates, Demijohns, window Glass, Breast Pits, &c.

Stone Ware—Jugs of all sizes, Butter Pots, cream Pots, preserve Jars, picklers, stone Tubs, spoons, &c.

Clocks and Watches of nearly every description, good and cheap. Clock Faces, Verges and Keys, Watch Guard chains, and Keys of all kinds.

Jewelry—Ladies and Gentlemen's Gold Bands, Pins, Finger Rings, Ear Hoops, gold and silver Pencils and pen cases, studs, eblods, gold Beads, etc. too numerous to mention.

Silver Ware—Silver Table, Tea and Desert spoons, sugar shovels and Tongs, salt spoons, Butter Knives, Thimbles, &c. Also, silver-plated and German silver spoons, Britannia Ware, &c.

Spectacles—Ladies and Gentlemen's silver framed Spectacles, silver plated, German silver, steel, etc. and cases long and short.

Steel Goods—Steel Bells, gad and purse clasps, purse Rings, Tassels, Slides, &c.

Yankee Notions—A great variety of small but useful and fancy Articles too tedious to mention, such as combs of every kind, ear spoons and tweezers, purses, pocket mirrors, youth's Telescopes, Jewellery, pocket books, pins, needles, shaving tools, chemical powder for razor-strops, key rings, &c.

Pistols, powder, shot, lead, powder flasks, gun-wormers, gun caps, pills and flints, safety fuse, &c.

Musical Instruments—Viols and Accordeons, (the best assortment ever introduced into the county) at wholesale and retail; also, Violin Bows, strings, bridges, pegs, tail pieces and rosins; Bass Viol strings and bows, Flutes, Flutes, Clarinet, Clarinet, Basses, Tuning forks, Instruction Books for the Violin, Accordeon, Flute, clarinet, Flageolet, &c.

Trusses—Abdominal supports and shoulder braces in great variety and of most approved patterns.

Medical Instruments—All the varieties usually called for by Physicians.

Liquors—Choice Liquors for medical purposes, such as Brandy, Rum, Gin, Wine, &c. (a variety of each kind) at Wholesale and Retail.

Perfumery—Extracts, cologne, Rose Water and scented Bags, smelling salts, Toilet Articles, Face-soaps, Ox Marrow, Bear's Oil, Tricopherin, Hair Tonic, Hair Dye, &c.

Stationery—Fool-cap and Letter Paper, Quills, Black sand, Ink, Envelopes, Washers and stamper, sealing Wax and seals, Gold and steel Pens, Pen Holders, Rocket and Table Ink-stands, Business & Friendship cards, Pens, Blotting Paper, Blotting Boards, sheets, wings, candles, Wax, Pen knives, Thread, Bellovs, spool stands, White Bone, shoeing Trays, Travellers, Lamps, Oil, Blotting-sponge, Princes Polish for scouring, Rottersting and Bath Brick for same, Black Lead, Patent Pails, Tub, clothes Pins, Half Bushels, Ax-helves, crucibles, candy, Hemlock Gum, window sash, Oil cloth, carpeting, sand paper, Baskets, Tin Ware, Ploughs, &c.

Drugs and Medicines—Turkey gum opium, rad and pulv. genuine turkey rheubarb, cast india aloes, morphine sulphas and acetos, veratria, strychnia, potass hydriod, creosote, red and white precipitate, sulfate de quinine, calcined magnesia, resin castor, red oxide of iron, nuxvomica, licorice, carab, iron, gamboge, turkey gum myrrh, sulphate potass, colobai, carna alba, coleystrum, gum mastic, calomel, tartar emetic, rad and pulv. Oria, calcic, calomel, rad and pulv. columbo, sulphate of zinc, saffron blossoms, prepared chalk, cardamum, green beans, steel carapay do rad and pulv. gentian, tonca beans, steel rosiue sublimate, calamine tapus, fos. Martiales, french chalk, bismuth subnit, antin, sulphur aurat, dovers powder, fos. benzoin, arsenic, castor oil, tumeric, sen fenigreek, bayberry bark, rochell, opson and glubar salts, senna, pink root, salts of nire, (salt petre) wormseed, pulv. galls alpeo, refined gum camphor, rad ginger, african and american opson, pulv. cubeb, fos. pantharis, golden seal, cream of tartar, tartaric acid, sup carb soda, sal-sap, jalape, ipecuanica, nut seed, ising glass, muscurian bark, pulv. orange peel, white gum, gum arabic, equalis, elixir vitriol, aquamentum, balsam of fir, venice turpentine, bayberry talow, virginia snake root, ant ammoniac, sweet flag, spermaceti, blood root, juniper Berries, rasped quass, gum senegal, dragon's blood, pyre, chamomile flowers, gum elemi, gum aloes, gum fetida, gum ammoniac, hutch op, benzoin white root, rad valerian, ginger and dutch

orange pods and down, canella alba, refined borax, ura ursi, nut galls, gum tragacanth, rad Gentian gum guaic, gum galbanum, india coekle, dyachentium salve, emp. cantharis, dry verdegia, crude or black antimony, elm bark (ground and unground) prickly ash bark, fol. digitalis, horse-hound, white bellabura, carb. magnesia, lyttam, sen chulochium, iscland moss, rad acroitic, gold thread, crocus martus, sevan leaves, honduars sarsaparilla root, blue pill mass adhesive plaster, croton oil, Tannin, Buchu Leaves, Figs, Genuine cod Liver Oil, citrate of Iron, &c.

Essentials of gentian, conium, belladonna, henbane, dandelion, deadly night shade, thorn apple, colerky, &c.

Essentials—oil of peppermint, lemon, cinnamon, Tansy, watergreen, sassafras, origanum, lavender, henlock, cloves, bergamot, anise, cedar, spearmint, pennyroyal, almonds, wormseed, wormwood, Juniper, rosemary, amber, caraway, cumin, saffron, capjout, spruce, tar, cubeb, &c., and all the essences from the above oils.

Tinctures—Tinct. rheubarb, myrrh, cantharis carthamus, guaic, digitalis, tolu, iodine, cayenne; muciate tincture of rad. &c.

Laudanum, paregoric, Hive's syrup, chloroform, codion or liquid adhesive plaster, spirits of nitre dulc, aqua ammonia, sulphuric ether, spirits of Lavender, comf. salts of tartar, antimonial wine, oil of spike, balsam copaiva, hemiston sulphur, pulv. charcoal, quicksilver, bromine, bottle and vial corks, &c. &c.

In short, a whole newspaper might be filled in the vain attempt to enumerate the one half of the articles kept for sale at TURRELL'S. This is the right place to buy Goods, and to buy them cheap—The best kind of Drugs are kept here, and from the variety and quality of them, great inducements are offered physicians to make it their place of regular purchase. The public generally are invited to call and examine the quality and prices of goods.

October, 1850. ABEL TURRELL.

Valuable Property for Sale.

The following Real and Personal Estate, hereinafter described, situate in New Milford, Susquehanna County, Pennsylvania, will be sold at a great bargain to any one who may choose to purchase.

The real estate consists of seven hundred acres, five hundred of which are under improvement, and on which are four dwelling houses and seven barns. The farm is well situated for a Dairy, and is capable of feeding one hundred Cows during summer and winter, and every part of it well watered with springs and streams. The buildings and land are in good condition, and on the premises are about five miles of good Stone Wall, and about one mile from the public Depot on the Martins Creek Railroad, which will run from the Larkwanna Coal and Iron Mines to intersect the New York & Erie Railroad at the Great Bend. It can be very advantageously divided into five farms, on four of which would be the necessary Dwellings and Out-houses, Fruit Trees, &c.

With the above will be sold a very large stock of Cattle, Horses, &c., including Durham Cows, Hancock, every day in the week, (Sundays excepted) and continue with regularity throughout the season. They will attend to forwarding the same to the New York Market, where it will receive the personal attention of experienced salesmen, who will attend to the selling of the same, and return the proceeds in Bankable funds at either of the above points, to the following persons:

Buffalo, Storehouse of Henry Daw; Attica, Storehouse of Henry Storer; Batavia, Storehouse of Lucius A. Smith; Bergen, Storehouse of Daniel McPherson; Rochester, Store of Fairbanks & Eldridge; Canandaigua, Office of Walter Corcoran; Geneva, C. Lawrence; Dresden, Storehouse of Whitney & Monell-Ovid, Ferguson & Sprague; Lodi; Dundee Landing, Storehouse of Tutthill & Co.; Jefferson, office of E. O. Norton, on the Erie; Havana, Office of J. F. Phelps; Millport, Store of J. Strall; Horseheads, office of J. A. Ferrell; Corning, store of Wm. J. Arnold; Elmira, Storehouse of Thurman & Inghram; Factoryville, Store of Charles H. Stephens; Spring Port; Redder's Ferry; Aurora H.; S. P. Morgan; Ithaca, store of P. H. Drake; Canand; S. B. Baranger; Oswego, office of Nathaniel Ellis; Union, store of C. N. Wheeler; Binghamton, office of James Sisk; Great Bend, office of F. Churchill; Lanesboro, office of F. A. Ward; Deposit, store of Essig & Dean; Hancock, store of Allison and Reeves.

ALBANY & BUFFALO, New York and Erie, Cayuga and Susquehanna Rail Roads, Seneca and Cayuga Lakes! EVERYBODY'S MARKET LINE!

Subscribers are now prepared to receive Freight of all kinds at the following points, viz: Buffalo, Attica, Batavia, Bergen, Rochester, Canandaigua, Geneva, Dresden, Ovid, Lodi, Dundee Landing, Jefferson, Havana, Millport, Horseheads, Corning, Elmira, Factoryville, Spring Port, Redder's Ferry, Aurora, Ithaca, Canand, Oswego, Union, Binghamton, Great Bend, Lanesboro, Deposit and Hancock, every day in the week, (Sundays excepted) and continue with regularity throughout the season. They will attend to forwarding the same to the New York Market, where it will receive the personal attention of experienced salesmen, who will attend to the selling of the same,