



TERMS OF PUBLICATION.

The Carlisle Herald is published weekly on a large and complete establishment, and is furnished to subscribers at \$1.00 per annum in advance...

ADVERTISEMENTS.

Advertisements will be charged \$1.00 per square of twelve lines for three insertions, and 50 cents for each subsequent insertion.

JOB PRINTING.

The Carlisle Herald Job Printing Office is the largest and most complete establishment in the county...

General and Local Information.

President—JAMES BUCHANAN. Vice President—JOHN C. BRECKENRIDGE. Secretary of State—LEWIS CASWELL.

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Governor—WILLIAM F. PICKENS. Secretary of State—WILLIAM M. HESTER. Attorney General—JAMES H. HUNTER.

COUNTY OFFICERS.

President—JAMES H. HUNTER. Vice President—WILLIAM M. HESTER. Secretary of State—LEWIS CASWELL.

CHURCHES.

First Presbyterian Church, Northwest angle of Centre Square, Rev. Wm. W. Miller, Pastor.

DICKINSON COLLEGE.

Rev. Charles Collins, D. D., President and Professor of Moral Science.

BOARD OF SCHOOL DIRECTORS.

Andrew Blair, President. H. Patton, F. Quigley, E. Corbett, C. H. Hamer, J. Hamilton, Secretary.

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Carlisle Drainage Board—President, Richard Parker. Charles C. Woodman, Secretary.

FIRE COMPANIES.

The Union Fire Company was organized in 1820. President, E. P. Corbett. Secretary, H. Patton.

RATES OF POSTAGE.

Postage on all letters one-half cent weight or under. Three cents per pound, except in California or Oregon.

HERALD-JOB & BOOK PRINTING OFFICE.

Printed and Published for the Proprietor by D. R. COOPER, at the Carlisle Herald Office, No. 101 N. Third St., Carlisle, Pa.

POETICAL.

THE END OF LIFE.

By Mrs. M. M. NICHOLS. He lived all the number of his years, and they were three score and ten.

An old man sat by the window, And gazed on the drawing near, And the corpse of the dead old year, The sunlight met and unquelled,

The hands of the old man trembled, His hand was moist and dewy, And hilt as the heart of December, Was the heart that was falling within,

One sin had wandered from virtue, The father in spirit had yearned To grant him freedom and blessing, But he had not been contented,

The Blue-Bells of New England.

By R. W. ALDRICH. The roses are a regal tribe; And humberlocks the daisies; But the blue-bells of New England, They are the truest of the tribe.

Subject Cole.

THE PLAGUE OF GIBRALTAR.

The spots that are cannied by the serene seas, Where the air is the purest to the vision, And the most genial to the feelings, were nature too has been most lavish of her charms,

From which, said I, "I trust we shall recover; there is every reason for hope, for the lives in one of the healthiest spots in Gibraltar, and therefore you, will be safe."

When the disclosure had been made, we returned for many moments silent. Courtney hid his face in his hands; but his agitation was extreme.

A GOOD DAY'S WORK.

"I've done a good day's work, if I never do another," said Mr. Barlow, rubbing his hands together briskly, and with the air of a man who felt very much pleased with himself.

"You, of course," returned the gentle-hearted wife. "We shall pass, let the history of your day precede mine."

"No," said Mr. Barlow, "you shall give the first narration." "Very well," said the wife, "and all of his subject, Mr. Barlow began."

"I considered it a desperate—would have sold out my interest at thirty cents on the dollar, when I left home this morning. Now I am worth a hundred dollars more."

"No, there's my day's work, Jenny, and it is one to be proud of. I take some credit to myself for having done a good day's work."

"After you went away to the store Mary got into one of her perverse humors. She did not want to go to school as usual; and she wouldn't let me go either."

"You must have forgotten yourself," said Mr. Barlow with some dignity, "never yet without a sign of intention. She was humble at once; I forgave her, and she went back to the kitchen, something wiser, I think."

"The other's side. Once in a happy home, a sweet little baby. On the evening of the day when the children gathered around their mother, all sitting very sorrowful, Alice, the eldest said,"

THE HOUSEKEEPER.

REASONABLE RECEIPTS.

From the Baltimore Weekly Sun. I can search the following receipts expertly:

To Preserve Mutton from Injurious Wounds. To Preserve Mutton from Injurious Wounds. To Preserve Mutton from Injurious Wounds.

To Preserve Dried Fruit from Worms. When your fruit is sufficiently dry, pack away in shallow wooden boxes, or in tin cans, and seal them up.

To Preserve Apples from Spoiling. Wash the apples in water, and then rub them with a little salt. Then place them in a shallow wooden box, and seal them up.

To Preserve Peaches from Spoiling. Wash the peaches in water, and then rub them with a little salt. Then place them in a shallow wooden box, and seal them up.

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