

The Housewife.

Housekeepers' Recipes.

A GOOD PUDDING.—Make a crust in the same manner as for pie-crust or biscuit, with the addition of an egg, regarding the quantity to the size of the family. Roll a portion of the crust in the fourth of an inch in thickness; line a deep pudding dish with it; have ready some apples pared and sliced; put in a layer of pork, chopped fine; add a tea-spoon of sugar, and season with salt and pepper; then roll a thin layer of crust and lay over; then put in another layer of apple; pork, and season as before; then cover again with crust; bake in a moderate oven two hours; take from the oven and dampen the top crust and cover it close to steam fifteen or twenty minutes before carrying to the table.

INDIAN CORN BREAD.—Place a kettle over the fire with four quarts of water, and when it is scalding hot stir in cornmeal as thick as you can conveniently; take it off before boiling and set it away to cool. When it is sufficiently cooled, roll in the hand a pint of rye flour or wheat meal and four table spoons of molasses. Put in the oven, previously heated, at 3 o'clock P. M., and bake fast until it is browned over, take back very slow, and let stand in oven until warm for breakfast. It will generally keep warm through the night, and is said to be excellent.

TO MAKE BREAD.—Take eight sized potatoes, pare and slice them, then boil; when done, mash them fine, and white hot add the same bulk of sifted flour as of potatoes. Add a little cold water and stir to a thick batter; then add a little salt, and when milk-warm stir in one good yeast cake, previously dissolved in a little cold water. Cover it warm and set by in a warm place until morning; then take this sponge for working and proceed to make your dough. When worked sufficiently to make it heavy, place them in pans, and in a little time they will be light enough to bake. Always sift your flour before using. If you fail to have good bread it will be some mismanagement of your own.

TO MAKE A TURKEY.—Remove the flesh from the legs with a sharp knife, leaving it in one piece, being careful not to cut it to pieces. Begin at the wings, and do not tear or break the skin. Loosen the flesh from the breast, back and thighs. Draw the skeleton by the neck from the flesh; then stuff it with a dressing prepared in the same way as for roast turkey. If there are any broken pieces, sew them up.—Bake it about three hours. Serve it up cold.

FRESH CABBAGES.—One egg, 1 cup sugar, 1 cup buttermilk, 3 tablespoons lard, 1 tea-spoon saleratus—season to your taste and mix quite hard.

To Polish Shells For Ornaments.

Many shells naturally possess so fine a polish that no preparation is considered necessary for placing them in the cabinet. In general, however, it happens that when shells become dry they lose much of their natural lustre. This may be easily restored by washing them with a little water in which a small portion of ammonia has been dissolved, or with the white of an egg.—This is the simplest of those processes which are employed, and is used not only by the mere collector, but by the scientific arranger. There are many shells of a very plain appearance on the outside, by reason of a dull epidermis or skin with which they are covered. This is removed by steeping the shell in warm water and then rubbing it all with a brush. When the epidermis is thick it will be found necessary to mingle with the water a small portion of nitric acid, which, by dissolving part of the shell, destroys the adhesion. This last agent must be employed with great caution, since it destroys the lustre on every part exposed to its influence. The new surface must be polished with leather, assisted with tripoli; but in many cases where even these are ineffectual, the file and pumice-stone may be employed to rub off the coarse external layers, that the concealed beauties may be disclosed. When this is done, the labor and care, though great, have a reward proportionate.

Chinese Sugar Cane.—Is it a failure?

Several years have now elapsed since the first introduction of this plant, and many experimenters are ready to give their account of it. The November number of the Horticulturist refers to it as having failed; but I believe those in Eastern Virginia who have tried it are ready to give unanimous testimony in its favor. Many have used it only as food for stock, and will testify that when so used it is worth twice as much as the product of the same land in Indian corn; some say four times as much. The food, cured as corn fodder is superior to it.—of double quantity; the stalks are excellent feed for hogs, cattle or horses, and 30 to 100 bushels of grain equal to oats may be made on an acre. These statements are in accordance with actual results on medium land. Those who have procured mills have made abundance of flour. Many a first-class miller has made over 200 gallons this fall. I have not heard of one person discarding it after one season's trial. I feed a dozen hogs and keep them fat a month on the yield of one-fourth acre. Let it be cultivated then extensively and a plenty of pork raised.

Virginian Fatening Animals.

Whatever may be the food given, two indispensable must be observed, namely, cleanliness in both animal and food, and regularity. We have known half the value of food wasted by filth and discoloration—worse than throwing away cash; and we have known animals to waste more flesh by fretting long for an expected meal, than the food restored.

Perfumes.

Drop two drops of oil of rhodium on a lump of loaf sugar; grind this well in a glass mortar, and mix thoroughly with three pounds oforris root. A fine violet perfume will thus be obtained.—By increasing the quantity of rhodium you will obtain a rose perfume.

TOBACCO AND SEAGARS.—The finest qualities of Linn, Tuck, Cavendish, and other famous brands of SEAGARS, are imported from the best manufacturers, Philadelphia and Baltimore. For and by express, for five cents per pound, or by mail for ten cents.

Just received fresh BULLDOG FLUID

Miscellaneous.

FAMILY COAL.—The subscribers would respectfully call the attention of the public to the fact that the quality of the coal generally to their superior quality, and that they are prepared to supply the same at the lowest prices. LARKIN FIDELL, Broker, Egg Store on N. 10th Street, Philadelphia.

LUMBER.—We are also prepared to supply the best quality of lumber at the lowest prices. LARKIN FIDELL, Broker, Egg Store on N. 10th Street, Philadelphia.

WINTER ARRANGEMENT.

On and after MONDAY, OCTOBER 11th 1858, Passenger Trains will run as follows: (Sundays excepted.)

Leave Chambersburg. 11:30 A.M. 1:30 P.M. 3:30 P.M. 5:30 P.M. 7:30 P.M. 9:30 P.M.

FOR CHAMBERSBURG.

Leave Chambersburg. 11:30 A.M. 1:30 P.M. 3:30 P.M. 5:30 P.M. 7:30 P.M. 9:30 P.M.

FOR HARRISBURG.

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Miscellaneous.

Carlisle Foundry, Machine Shop, and Carriage and Harness Factory.

DOORS, WINDOW FRAMES, SASHES, SHUTTERS, MILLS, MACHINES, AND OTHER KINDS OF CARPENTRY WORK.

STAMPS, ENGRAVING, AND PRINTING.

THRESHING MACHINES AND HORSE POWERS.

JURDAN CASH BUILDING.

JUST RECEIVED AND OPENING AT N. 10th STREET, CARLISLE, PA.

DIAMOND BROUILLARD AND FINGERINGS.

WEST HIGH STREET, CARLISLE, PA.

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Miscellaneous.

THE LARGEST CHAIR AND FURNITURE ESTABLISHMENT IN THE UNION.

MATHIO'S GAY STREET WARE-ROOMS.

CUMBERLAND VALLEY BANK.

WILLIAM B. BRANTZ, JAMES B. BRANTZ, JOHN C. BRANTZ.

THE ALLEN AND BROTHERS MUTUAL FIRE INSURANCE COMPANY.

PHILADELPHIA.

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City Advertisements.

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New Goods.

NOW IS THE TIME TO PREPARE FOR WINTER.

READY MADE CLOTHING.

READY MADE CLOTHING.

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Medicines.

DOES DISEASE ORIGINATE IN THE IMPURITY OF THE BLOOD?

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