A broken vessel cast aside, One whom Thou needest not. I am Thy creature, Lord, And made by hands divine, And I am part, however mean,

Of this great world of Thine. Thou usest all thy works, The weakest things that be ; Each have a service of its own, For all things wait on Thee

Thou usest tree and flower, The rivers vast and small, The eagle great, the little bird That sings upon the wall.

Thou usest the wide sea, The little hidden lake, The pine upon the mountain cliff, The lily in the brake.

The huge rock in the vale, The sand-grain by the sea, The thunder of the rolling cloud, The mure of the bee.

All things do serve Thee here, All creatures, great and small Make use of me, of me, my God The weakest of them all.

## THE HOUSEHOLD.

CONDIMENTS.

NO IL (From Good Health) CLOVES .- Few condiments are in more gen-

Choves.—Few condiments are in more general repute than clove spice—produce of a tree growing in the East-Indian Archipelago, and denominated carrophyllus aromaticus by Linmens. Whether this excellent spice was known or unknown to the ancient Greeks and Romans is disputed. Pliny writes of the garyophyllon, but he compares it to a pepper-corn, which hardly answers to the description of our clove. The clove-tree is indigenous to the Moluceas or Spice Islands, where, as well as at Sumatra, Mauritius, Bourbon, Martinique and St. Vincents, it is now extensively cultivated. For a considerable time the Dutch managed to restrict the growth of this valuable tree to the Moluceas, but the cloves of commerce are the dried flower-buds; these being found to contain the odorous principles characterizing the spice more highly developed than any other part. The flower-stems, however, are nearly asstrong; and these, broken up into small lengths, frequently mingle with the real cloves of commerce. The dried clove flower-bud with stem attached bears a striking similarity to a nail; hence the French name clou, from which the word clove is derived. The fully-expanded flower is much less pungent and spicy than the yet undeveloped bud; hence care has to be taken lest the development proceed to far before attached bears a striking similarity to a nail; hence the French name clou, from which the word clove is derived. The fully-expanded flower is much less pungent and spicy than the yet undeveloped bud; hence care has to be taken lest the development proceed to far before a clove of commerce. The dried low fire-heat, or, what is preferable, by exposure to the sundiverse of fruits and many ever, it is now extensively miles with the real cloves of commerce are the flower is many parts of the clove is derived. The fully-expanded flower is much less pungent and spicy than the yet undeveloped bud; hence care has to be taken lest the development proceed to far before a full proceed to the former park. The flower real proceed to far before a fu Outch used to perform this ingenious operation, and sell the exhausted cloves afterwards. Dutch operators, having extracted the odorous oil, made good the appearance of the same by a glaze of olive-oil; a practice altogether more ingenious than commendable. Commercial cloves being the undeveloped flower-buds, it follows that these, if not plucked, would grow into flowers, and the latter into fruit. The name of mother-clove has been given to this fruit, which but rarely finds its way to market. Mother-clove resembles the olive, but is smaller. Its odor and flavor are comparable to the clove, but not so strong. The Dutch occasionally make a sweet preserve of this mother fruit, and from a flavor are comparable to the clove, but not so strong. The Dutch occasionally make a sweet preserve of this mother fruit, and from glazeron flavor are comparable to the clove, but not so strong. The Dutch occasionally make a sweet preserve of this mother fruit, and from glazeron flavor are comparable to the clove, but not so strong. The Dutch occasionally make a sweet preserve of this mother fruit, and from glazeron flavor are comparable to the clove, but is smaller.

seweet preserve of this mother fruit, and from time to time small consignments are sold in the English market. Having a general similarity of appearance to that of cloves, pimento or all-spice differs from it in being the fruit of a tree; spice differs from it in being the fruit of a tree; whereas cloves, as we have seen, are the unexpanded flower-buds. Pimento is a native of the West Indies. It is chiefly cultivated in Jamaica, where the trees yielding it bound long avenues, called "pimento-walks." Being a native of America, it could hardly have been known to the ancient Greeks and Romans—Professor Clusius notwithstanding, who took all-spice to be the garyophyllon of Pliny. The term allspice is given to pimento, because the flavor of it is said to resemble that of cinnamon, cloves, and nutnegs mingled. Cinnamon is the bark of a member of the lau-

Cinnama is the bark of a member of the laured tribe, the laurus cinnamomum of Lanneus. Like most of the spices, cinnamon comes from islands of the Indian Ocean; Ceylon and Java being especially celebrated for its culture. Cinnamon, in Hebrew Kimman, is mentioned in the Old Testament; the Hebrews having most probably obtained it from the Arabians, who at an early period had commercial dealings with India. Herodotus, among the Greeks, is the first writer who mentions cinnamon under the name of kinnamonom, which is said to be traceable to the Cingalese command (sweet wood), or the Malayan kaimamia. Hippocrates used cinnamons an external application; and Dioscorides describes several kinds of it. The Cingalese cinhamonters. Shoots or branches much less than half an inch or more than two or three inches indian inch or more than two or three inches indian inch or more than two or three inches indianter are not peeled. The operation is conducted by making two opposite longitudinal incisions along the bark, or if the branch be large, even more; then a knife-blade being thrust underneath the bark; the latter peels away. The bark is next set aside for twenty-four hours, when it is scraped on both sides. After a few hours, the smaller quills are inserted within the large ones, and the whole collection sun-dried.

Cassia-bark is a spice very similar in general appearance, as also in taste, to cinnamon, on the Continent, indeed, as in the United States of America, cassia is regarded as a cinnamon, but not so delicate; and, moreover, it leaves upon the pelate a certain taste of bitterness. In Germany, Russa, and North Europe generally, as a slos in Turkey, it is preferred to cinnamon on account of its greater pungency. Cassia-bark cocurs in much larger quills than the bark for innamon, and, besides, when bert, will break with a clean fracture; whereas cinnamon is tough, more readily bending than breaking. How agreeable both cinnamon and asson are as condiments, one need the subrage of save the production of eggs. Notwithstan

manon is tough, more readily bending than breaking. How agreeable both cinnamon and cassia are as condiments, one need hardly state. We use it for flavoring certain drinks, pies, tarts, and puddings; but the chief consumption of cinnamon is in the manufacture of chocolate. Nutnegs and Mace, — Next we come to nutnegs and mace, both spices obtained from the same tree—the myristica officinalis of Linneus. Authors are not agreed as to whether nutnegs and mace were known to the ancient Greeks and Romans. It would seem that the first unequivocal reference to mace and nutmegs occurs in the works of Avicenna. The nutmeg-tree is a native of the Banda isles; it obtains a height

with wooden mallets, and the worm-caten and shrivelled nuts thrown aside. Afterwards they are cleaned either by dipping lime and water—the Dutch practice—or else by having quick—lime sifted over them. Mace undergoes the preparation of drying for some days in the sun; in rainy weather, however, artificial heat is employed. Mace at first is crimson or blood-red, anly acquiring the golden tint so familiar to us Vinegar (vin aigre) may be chemically regardd as a mixture of acetic acid with water and

ed as a mixture of acetic acid with water and certain extraneous matters, varying in nature and degree according to the source whence evolved. Most are aware of the characteristic difference ace as to taste between vinegar the product of wine, of beer, of cider, etc.; then, again, difference merely consist in a variation of the collateral things which may chance to be mixed with the acetic acid in different vinegars. Absolutely pure acetic acid is much too strong to be used as a condiment. It is nearly as destructive to the skin as so much spirit of salt. If diluted with water, then the weakened acetic acid in might indeed be used like any vinegar of corresponding to the source whence evolved. Most are aware of the characteristic difference among children at some of our public schools to eat the rind, and that juvenile merchants have been known to trade ofi the inside of the fruit for the skin.

Poison Germs.—With regard to scarlet fever, we have more evidence of these "poison-germs" retaining their vitality than with any other contagious diseases. Sir Thomas Watson, in his classical lectures on the "Practice of Physic," in the weakened acetic acid mught indeed be used like any vinegar of correspondent of the collar per dozen.

Fine new season Young Hyson Teas, and the practice among children at some of our public schools to eat the rind, and that juvenile merchants have been known to trade ofi the inside of the fruit for the skin.

Poison Germs.—With regard to scarlet fever, we have more evidence of these "poison-germs" retaining their vitality than with any other contagious diseases. Sir Thomas Watson, in his classical lectures on the "Practice of Physic," and the result of the result of the rind at whole-sale prices.

Brown and Poulson's Scotch Corn Flour, the best used in Canada.

Toilet Soaps (very large size), One dollar per dozen.

Fine new season Young Hyson Teas, and the result of the result

ed vinegar. Three distinct varieties of origin may be enumerated for acetic acid, two of which being adopted in practice on the large scale, the third only a refined chemical curiosity. It may be obtained from the fermentation of alcohol: ble of communicating the disease to others, when a person has got well of scarlet-fever, as general health goes, it is by no means the case that he is no lenger capable of communicating the disease to others, when a person has got well of scarlet-fever, as general health goes, it is by no means the case that he is no lenger capable of communicating the disease to others, when a person has got well of scarlet-fever, as general health goes, it is by no means the case that he is no lenger capable of communicating the disease to others, when a person has got well of scarlet-fever, as general health goes, it is by no means the case that he is no lenger capable of communicating the disease to others, when a person has got well of scarlet-fever, as general health goes, it is by no means the case that he is no lenger capable of communicating the disease to others, when a person has got well of scarlet-fever, as general health goes, it is by no means the case that he is no lenger capable of communicating the disease.

cohol can yield acetic acid are somewhat limited. Nobody ever found rum, whiskey gm, or brandy change to vinegar by warmth and air exposure; again, nobody ever knew port-wine or sherry undergo that change; but the acidification of claret, beer, cider, perry, etc., is a result by no means unfrequent. These facts point to a generalization which is as follows: alcohol, in order to assume the particular fermentation which ends in the development of acetic acid, must, in the first place, be largely diluted; secondly, the diluted fluid must be mixed with some third body, which may be designated a ferment in general terms. The ferment of wine, beer, cider, etc., is a mixture of nitrogenous and colored vegetable extractive bodies. During the fermentation of vinegar a certain slimy mass is produced, to which the designation "mother vinegar" is commonly given. Microscopically examined, it is found to consist of forms of inferior life; indeed all fermentation, so far as is known, may be referred to a vital action of either low forms of animal or vegetable life. No note has yet been taken in this place of the fact, that when sugar and water is mixed with some ferment, such as yeast, and set aside in a warm place, vinegar is the ultimate result. The fact, that when sugar and water is mixed with some ferment, such as yeast, and set aside in a warm place, vinegar is the ultimate result. The fact,

ferment, such as yeast, and set aside in a warm place, vinegar is the ultimate result. The fact, however, is that before sugar can yield vinegar, it must, if cane-sugar, first be converted to grape-sugar, and thence to alcohol. The circumstance may seem remarkable, that The circumstance may seem remarkable, that although vinegar is perhaps the most commonly met with of all vegetable acids, yet the examples are very few in which it is found ready formed in sour fruits. Excellent vinegar can be made by the fermentation of cider; hence the inference might be that sour apples owe their sourness to already developed vinegar. Not so; the sourness of sour apples is mostly due to the presence of malic acid, never to vinegar. The sourness of lenons is due to the presence of citric acid—indeed lemon and lime-juice are the usual sources of crystallized citric acid, though much is obtained from red curants. Racemic, malic, is obtained from red curants. Racemic, malic, oxalic, and many other acids conduce to the

to keep. All have their merits and their ad- ber shoe cont nothing no harm to the cow, and mirers; and not one of the recognized breeds will save in a season several dollars worth of that has not some peculiar qualities in its favour | milk." more suitable, and better adapted to the farmer all the way up. All right, only they have no lantern, and no light. And the two combines within itself large size, good laying and flesh-forming qualities, and hardihood, revaluable. combined in the same breed, it becomes a still They went to work ingeniously, as the following statement will manifest. It has been already remarked that so rich in volatile oil is the clove, these qualities and many others besides and hat exudation takes place on pressure. The Dutch operators, having extracted the odorous that of all the recognized breeds of fowls, it is

> quality of the meat is also good; when tolerably well fed it will be found almost, and very often quite, equal to the Dorking. There is probably a little less meat on the brest, but this is commonths, attained the weight of 18 lbs. the couple, and over-no mean matter for the farmer's con-

Altogether, then, we consider that the Barhma possesses a greater amount of usefulness and value than any hther pure breeed, and is also capable, in an eminant degree, of communicating its good qualities to other fowls by crossing; and for this reason we strongly recommend it to the farmer as a stock fowl.

Poisonous Effects of orange Peel. - Many years ago, says Dr. Gibbons, two little girls, sisters, four and six years of age, were seized with violent inflamation of the bowels from a native of the Banda isles; it obtains a height of 20 or 25 feet, having a general similarity of appearance to a pear-tree. Not only are the nutmeg and mace highly aromatic, but also the leaves of the nutmeg tree. Each nutmeg is closely enveloped in its covering of mace, and the whole contained in a large fleshy mass or pericarp. Nutmegs are especially liable to attack from an insect, which, however, only begins its ravages whilst the spice is yet undried. It is a great object, therefore, to complete the desiccation as soon as possible, which is effected by smoke-drying over a wood-fire for a period of about two months. When thoroughly dried the nuts rattle in their shells, which are then cracked with wooden mallets, and the worm-caten and swallowing the rind of orange. One of them and nibbling at it just before the attack of disnly acquiring the golden tint so familiar to us have been swallowed, yet a very small quantity then three or four months old. Both nutmegs of such an indigestable and irritating substance and mace are peculiar among spices for a certain narcotic quality, not dissimilar to that of opium, but much weaker.

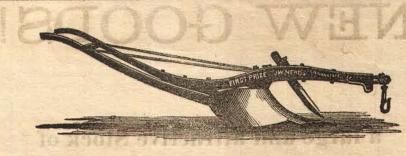
of such an indigestable and irritating substance will often produce the most serious consequences, The oil of the rind is highly acid, quences. The oil of the rind is highly acid, and adds greatly to the noxious quality of the idigestible mass. We learn that it is a common

might indeed be used like any vinegar of corresponding strength, and indeed, under the name of white or distilled vinegar, often is so used; but to the appreciation of most palates its taste is not so agreeable as that of colored or undistil-

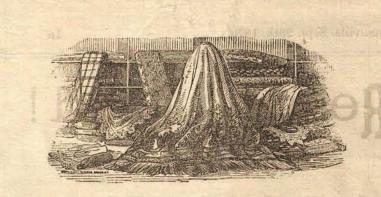
point of importance with regard to the scarlet-fever "poison-germs" is the length of time which a person once affected with scarlet-fever is capable of communicating the disease to others,

jaw; it is then made to form a ring at each side of the mouth; the ends, sharpened, reach forward five inches; a rope or strap goes from ring to ring over the head; another from ring to ring over and across the nose; beat the rod into tself where it crosses to form the rings. This is the contrivance, simple, durable, and cheap. CRACKS IN COW'S TEATS. - What is the best ointment, R. J. R. Ans .- We have cured cows' teats that are cracked, by greasing them well with lard. Mutton tallow and glycerine have been tried and failed to effect a cure, while pure lard has healed the cracks up immediately and made the teats quite soft. Cows are very often troubled with cracked teats, especially if they are allowed to go into low swampy ground and muddy places, where they get their udders covered with mud. It is very disagreeable milking sore-teated cows, as the animals are apt to kick or step about while milking. The remedy is a very simple one, and as it is always at hand in every family, it cad be easily tried. LEAKING MILK .- What will prevent it, M. V. Ans, -"For a cow that leaks her milk badly, Much has been said and written about which place a little elastic gum ring around each teat. breed of fowl is the most profitable for a farmer You can cut a set out of an old cast-away rub-

> Men are differently built. There are men who are broad and strong at the base. in the middle, and up until you reach the moral faculties. These are shrunken in, and almost vanished. Such men are like lighthouses, built well at the bottom, and



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