

THE ADVERTISER, PUBLISHED EVERY THURSDAY BY FURNAS, LYANNA & FISHER. Second Story Brick Block, Main Street, BROWNVILLE, N. T.

Nebraska Advertiser.

THE ADVERTISER, BROWNVILLE, NEBRASKA, THURSDAY, DEC. 19, 1861. NO. 24.

VOL. VI.

BROWNVILLE, NEBRASKA, THURSDAY, DEC. 19, 1861.

NO. 24.

BUSINESS CARDS Augustus Schoenherr, ATTORNEY AT LAW, SOLICITORS IN CHANCERY, Corner First and Main Streets, Brownville, Nebraska.

DR. D. GWIN, Having permanently located in BROWNVILLE, NEBRASKA, For the practice of Medicine and Surgery, etc.

A. S. HOLLADAY, M. D. Specialties include the treatment of all diseases of the throat, nose, and ears.

JAMES S. BEDFORD, ATTORNEY AT LAW, AND Master Commissioner in Chancery, BROWNVILLE, N. T.

T. M. TALBOTT, DENTAL SURGEON, Having located himself in Brownville, N. T., to give his professional services to the community.

EDWARD W. THOMAS, ATTORNEY AT LAW, and Solicitor in Chancery, Office corner of Main and First Streets, BROWNVILLE, NEBRASKA.

THOMAS DAVIS, ECLECTIC PHYSICIAN AND SURGEON, LITTLE ROCK, NEBRASKA.

LEWIS WALDTER, HOUSE SIGN AND ORNAMENTAL Painter, GLAZIER AND PAPER HANGER, BROWNVILLE, N. T.

The Newest and Best Music Book and instrumental music by the best American and European composers.

New Shoe Shop, W. GRANT, BROWNVILLE, NEBRASKA.

J. WILSON BOLLINGER, ATTORNEY AT LAW, General and Collecting Agent, BEATRICE, GAGE CO., NEBRASKA.

H. A. TERRY, Wholesale and Retail Dealer in Garden, Field and Flower Seeds, ALSO GRAPE VINES, GOOSEBERRIES, Currants, Raspberries, Blueberries, etc.

PIONEER BLANK BOOK MANUFACTORY AND BINDERY, COUNCIL BLUFFS, IOWA. WILLIAM F. KITER, May 17, 1860.

FAIRBANKS' STANDARD SCALES, FAIRBANKS & GREENLEAF, 172 LAKE ST., CHICAGO.

IRON, D. A. CONSTABLE, IRON, STEEL, NAILS, CASTINGS, SPRINGS, AXLES, FILES, BELLOWS, AND BLACKSMITH'S TOOLS.

PREPARE IN TIME THE FIRES OF FALL, By Prisms, A. No. 1 Insurance, PHOENIX INSURANCE CO. OF HARTFORD.

The Fruits of the Phœnix Are manifest in the following statement of Facts and Figures, showing the amount equalized to public benefit, in the shape of losses paid in the west and South during the past four years a substantial record of.

Table with columns for State and Amount. Includes NEBRASKA, ILLINOIS, MISSOURI, etc.

CITY LIVERY STABLE AND Feed Store, BROWNVILLE, NEBRASKA. ROGERS & BROTHER.

THE TRAVELLING PUBLIC Can find at this stable ample accommodations for horses, mules or carriages.

JOHN L. CARSON (Successor to Lumbard & Carson) BROWNVILLE, NEBRASKA.

OFFICE, MAIN STREET, BETWEEN THE Telegraph and the U. S. Land Offices.

Money Advanced on PIKES' PEAK GOLD! I will receive Pike's Peak Gold and advance money upon the same.

J. N. L. CARSON, BULLION AND EXCHANGE BROKER, BROWNVILLE, NEBRASKA.

REAL ESTATE AND Collection Office, T. W. Bedford, BROWNVILLE, NEBRASKA.

Particular attention given to the Purchase and Sale of Real Estate, Making Collections, etc.

LAND WARRANTS FOR SALE, for cash and on time. LAND WARRANTS LOCATED for Eastern Capitalists.

"Pike's Peak, or Bust" PROVISION STORE, DRY GOODS HOUSE, No. 11, Main street, BROWNVILLE, N. T.

J. BERRY & CO, Have just completed their new business house on Main Street, near the U. S. Land Office.

GROCERIES, Dry Goods, Provisions, FLOUR, CONFECTIONARIES, GREEN AND DRIED FRUITS, Choice Liquors, Cigars.



SEMI-ANNUAL STATEMENT, No. 102 CAPITOL and SURPLUS \$932,302.98. May 1st, 1861.

For details of investments, see small Cards and Circulars. Insurance may be effected in this old and substantial Company on very favorable terms.

JOHN L. CARSON, AGT. Dwellings and Farm Property insured for a term of years at very low rates.

Johns & Crosley, SOLE MANUFACTURERS OF THE IMPROVED GUTTA PERCHA CEMENT ROOFING.

IT IS FIRE AND WATER PROOF. For protecting and repairing tin and other metal roofs of every description.

THE UNDERSIGNED having opened a shop at the BROWNVILLE STEAM MILL.

Are prepared to put up all kinds of CABINET WORK.

BUREAU DESKS TABLES STANDS LOUNGES CRIB CRADLES ROCKING OFFICE CHAIRS CHAIRS WINDOW CHAIRS LOUNGES &c. &c.

We are also prepared to furnish Cottages with the utmost dispatch. We have on hand well seasoned Black Walnut lumber for that purpose.

BROWNVILLE Steam Ferry, We will take in exchange for furniture all kinds of farm produce.

THORN, COLEMAN, CO., Attention to the travelling public that their splendid commodious Steam Ferry runs across from Brownville, Nebraska.

is one of the best in every respect on the Upper Missouri river. The boat makes regular trips every hour so that no time will be lost in waiting.

Electric Weather Indicator. This neat and reliable instrument forecasts the weather from 12 to 24 hours in advance.

Miscellaneous.

Thirty-three Methods of Cooking Indian Corn. Cheap food for War Times.—Import and for Every Housekeeper, and her "Quartermaster"—Making \$40 go as far as \$100.

Economy is the word now, or at least it should be in every family.—Some are compelled to economize: Others do so from motives of benevolence, that they may be better able to assist their less fortunate friends and neighbors.

We believe the people can and will reduce their expenses seven cents each day, on the average. With some the saving will amount to but one or two cents daily, while others will far exceed the seven cents.

The main object of the present chapter is to assist, if we can, in economy of food. Did it ever occur to the reader, how little, comparatively, we, as a people, use Indian Corn?

2. Dry Mash and Milk.—Parech corn quite brown, grind it in a clean coffee mill or pound it in a mortar, and let it soak in warm milk until softened.

3. Sump.—This is a good method of using corn, and a popular one when well tried.—made not of the white hominy of various grades of coarseness and sold in small bags in various stages of freshness.

4. Boiled Indian Corn (ribs).—Take common yellow corn, and boil it in a weak lye, until the hulls are broken and easily slip off.

5. An Excellent Corn Cake.—Take 1 pint of corn meal, one quart of sour milk, 4 eggs well beaten, 2 tablespoonfuls of sugar, and soda enough to sweeten the milk.

the second \$100 in the form of wheat, and the third \$160 in the form of potatoes. Why, then, do not people consume more corn? Answer.—Fashion or custom has much influence, and ignorance of the value of corn, or of good modes of cooking it, does the rest.

The following directions have all been furnished expressly for the American Agriculturist. Each of the several editors' families have been called upon for contributions, and we have each asked our friends for their best recipes.

1. Hasty Pudding, or "Mush."—We place this first as the most common and most easily made. No one ever "took sick" from eating mush and milk, or fried mush in any suitable quantity.

10. Sour Milk Corn Cake (a).—Take one quart of sour milk, a large teaspoonful of pearlsh, a teaspoonful of salt. Stir the milk and meal together to make a stiff batter.

11. Sour Milk Corn Cake (b).—Take one pint of sour milk, and one of cream, two eggs, a teaspoonful of salt, a teaspoonful of saleratus, and Indian meal enough to make a good batter.

12. Virginia Corn Dodgers.—Take three pints of unsifted yellow corn meal, one tablespoonful of lard, and 1 pint of milk. Work all well together, and bake in cakes the size of the hand, and an inch thick.

13. Rye and Indian Loaves.—(First rate—the real Yankee loaf.) Scald two quarts of Indian meal, and when cold add one quart unboiled rye flour, three-quarters of a pint molasses, one tablespoonful salt, and water enough to make a stiff sponge or batter.

14. Boiled Indian Pudding (a).—Scald one quart of Indian meal, and stir in one pint stewed pumpkin, mashed fine, or sifted; add one teaspoonful salt, one-quarter pint molasses, mixing to a stiff batter.

7. Johnny Cake, or Corn Bread.—The following (not before published), we formerly copied from the MS. of a good housewife in Georgia: Beat two eggs very light, mix with them, alternately, one pint of sour milk or butter milk, and one pint of meal.

8. Plain Johnny Cake.—Take 1 quart Indian meal, 1 quart buttermilk, one teaspoonful salt, 1 teaspoonful salaratus, 2 teaspoonfuls butter or other shortening, 1 tablespoonful sugar, one or two beaten eggs if you have them.

9. Florida Johnny Cake.—The following simple recipe we picked up in Florida, and know by experience that it makes good bread: Take one tumbler of milk, one of Indian meal, beat up one egg, mix in the whole together and bake well.

10. Sour Milk Corn Cake (a).—Take one quart of sour milk, a large teaspoonful of pearlsh, a teaspoonful of salt. Stir the milk and meal together to make a stiff batter.

11. Sour Milk Corn Cake (b).—Take one pint of sour milk, and one of cream, two eggs, a teaspoonful of salt, a teaspoonful of saleratus, and Indian meal enough to make a good batter.

12. Virginia Corn Dodgers.—Take three pints of unsifted yellow corn meal, one tablespoonful of lard, and 1 pint of milk. Work all well together, and bake in cakes the size of the hand, and an inch thick.

13. Rye and Indian Loaves.—(First rate—the real Yankee loaf.) Scald two quarts of Indian meal, and when cold add one quart unboiled rye flour, three-quarters of a pint molasses, one tablespoonful salt, and water enough to make a stiff sponge or batter.

14. Boiled Indian Pudding (a).—Scald one quart of Indian meal, and stir in one pint stewed pumpkin, mashed fine, or sifted; add one teaspoonful salt, one-quarter pint molasses, mixing to a stiff batter.

21. Corn Muffins (b).—One quart of Indian meal, a heaping spoonful of butter, one quart of milk, a salt spoon of salt, two tablespoonfuls of yeast, and one of molasses. Let it rise four or five hours. Bake in rings. It may also be baked in shallow pans. Bake one hour.

22. Corn Griddle Cake.—Take one quart of sour milk, three eggs, one large teaspoonful of saleratus, 1 small teaspoonful of salt, and add sufficient meal, and flour to cause the cake to turn easily on the griddle. Use a third as much flour as meal.

23. Corn Griddle Cakes with Yeast. Take three cups of Indian meal sifted, one cup of Graham flour, two tablespoonfuls of yeast, and a salt spoonful of salt. Wet at night with sour milk or water, as thick as pancakes, and in the morning add one teaspoonful of cooking soda or saleratus. Bake on a griddle.

24. Indian Griddle Cakes.—Take 1 pint of Indian meal, 1 cup of flour, 1 tablespoonful of saleratus; 1 teaspoonful of ginger, and sour milk enough to make a stiff batter. Bake on a griddle as buckwheat cakes.

25. Corn Griddle Cakes, with Eggs.—One quart of boiling milk or water, mixed with a pint of meal; when lukewarm, add three tablespoonfuls of flour, three eggs well beaten, and a teaspoonful of salt. Bake on a griddle.

26. Baked Indian Pudding (a).—Scald a quart of milk, and stir in seven tablespoonfuls of sifted Indian meal, a teaspoonful of molasses or coarse moist sugar, a tablespoonful of powdered ginger or cinnamon, and a teaspoonful of salt. Bake three or four hours. If waxy is wanted in the pudding, pour in a little cold milk after all is mixed.

27. Baked Indian Pudding (b).—Three pints of milk, ten heaping tablespoonfuls of meal, three gills of molasses, and a piece of butter as large as a hen's egg. Scald the meal with the milk, and stir in the butter and molasses. Bake four or five hours. Some add a little chopped suet in place of the butter.

28. Baked Indian Pudding (c).—Boil one pint of sweet milk, stir in 1 cup of meal while boiling, pour it into a baking dish and add 2 cup of molasses, 2 tablespoonfuls of sugar, 1 teaspoonful of ginger, 1/2 teaspoonful of salt, and a little nutmeg. Then add one pint of sweet milk with one egg well beaten. Put into the oven while warm and bake one hour.

RATES OF ADVERTISING: One square (10 lines) for the first insertion, 50 cts. Each additional insertion, 25 cts. One square, one month, 1.50. One square, three months, 4.00. One square, six months, 7.00. One square, one year, 12.00. One-half square, one year, 7.00. One-third square, one year, 5.00. One-fourth square, one year, 4.00. One line, one year, 2.00. One line, six months, 1.50. One line, three months, 1.00. One line, one month, 50 cts. One-half line, one year, 1.00. One-half line, six months, 75 cts. One-half line, three months, 50 cts. One-half line, one month, 25 cts. One-third line, one year, 75 cts. One-third line, six months, 50 cts. One-third line, three months, 35 cts. One-third line, one month, 20 cts. One-fourth line, one year, 50 cts. One-fourth line, six months, 35 cts. One-fourth line, three months, 25 cts. One-fourth line, one month, 15 cts. One-fifth line, one year, 40 cts. One-fifth line, six months, 30 cts. One-fifth line, three months, 20 cts. One-fifth line, one month, 10 cts. One-sixth line, one year, 30 cts. One-sixth line, six months, 20 cts. One-sixth line, three months, 15 cts. One-sixth line, one month, 10 cts. One-seventh line, one year, 25 cts. One-seventh line, six months, 15 cts. One-seventh line, three months, 10 cts. One-seventh line, one month, 5 cts. One-eighth line, one year, 20 cts. One-eighth line, six months, 15 cts. One-eighth line, three months, 10 cts. One-eighth line, one month, 5 cts. One-ninth line, one year, 15 cts. One-ninth line, six months, 10 cts. One-ninth line, three months, 7 cts. One-ninth line, one month, 5 cts. One-tenth line, one year, 10 cts. One-tenth line, six months, 7 cts. One-tenth line, three months, 5 cts. One-tenth line, one month, 3 cts. One-twelfth line, one year, 10 cts. One-twelfth line, six months, 7 cts. One-twelfth line, three months, 5 cts. One-twelfth line, one month, 3 cts. One-thirteenth line, one year, 10 cts. One-thirteenth line, six months, 7 cts. One-thirteenth line, three months, 5 cts. One-thirteenth line, one month, 3 cts. One-fourteenth line, one year, 10 cts. One-fourteenth line, six months, 7 cts. One-fourteenth line, three months, 5 cts. One-fourteenth line, one month, 3 cts. One-fifteenth line, one year, 10 cts. One-fifteenth line, six months, 7 cts. One-fifteenth line, three months, 5 cts. One-fifteenth line, one month, 3 cts. One-sixteenth line, one year, 10 cts. One-sixteenth line, six months, 7 cts. One-sixteenth line, three months, 5 cts. One-sixteenth line, one month, 3 cts. One-seventeenth line, one year, 10 cts. One-seventeenth line, six months, 7 cts. One-seventeenth line, three months, 5 cts. One-seventeenth line, one month, 3 cts. One-eighteenth line, one year, 10 cts. One-eighteenth line, six months, 7 cts. One-eighteenth line, three months, 5 cts. One-eighteenth line, one month, 3 cts. One-nineteenth line, one year, 10 cts. One-nineteenth line, six months, 7 cts. One-nineteenth line, three months, 5 cts. One-nineteenth line, one month, 3 cts. One-twentieth line, one year, 10 cts. One-twentieth line, six months, 7 cts. One-twentieth line, three months, 5 cts. One-twentieth line, one month, 3 cts.