



\$2 PER ANNUM.

CHAINED TO NO PARTY'S ARBITRARY SWAY,

WE CLEAVE TO TRUTH, WHEREVER SHE LEADS THE WAY."

IN ADVANCE

NEUTRAL IN POLITICS—DEVOTED TO LITERARY, COMMERCIAL

AGRICULTURAL, SCIENTIFIC, GENERAL AND LOCAL INTELLIGENCE.

VOLUME 11.

LANCASTER, C. H., SOUTH CAROLINA

WEDNESDAY MORNING, JULY 20, 1853.

NUMBER 24

R. S. BAILEY, EDITOR AND PROPRIETOR.

TERMS: THE "COURIER" is published every Wednesday morning, at the low price of TWO DOLLARS per Annum, if paid IN ADVANCE...

ADVERTISING. ADVERTISEMENTS will be inserted at seven cents per square for the first insertion, and thirty-seven and a half cents per square for each additional insertion.

Selected Tales.

THE FIVE DOLLAR BILL: OR—CHARITY BEGINS AT HOME.

By Mrs. S. P. DOUGLASS. "HAVE you any money to spare, Henry?" asked Mrs. Williams, as her husband was about leaving the house to go to his daily employment. "The children are much in need of shoes and some other little things, and I owe a dollar to the young girl who has been sewing for me lately."

Hastily she ran it over in her mind.—"One dollar for the sempstress, two for shoes, and one for flannel for the baby."—"Then she had intended purchasing materials for warm hoods for Mary and Ellen, but perhaps this might be delayed; their cape bonnets would do a little longer. The weather was not yet severe, and it was really uncharitable to refuse Miss Jones, who worked so disinterestedly herself. So the five dollar bill was drawn from its hiding-place, and the three and one placed in its stead, while the pin-cushion, bag and pen-wipers were duly transferred to her work-table.

which she had made upon her guests, and respecting the motives by which they were actuated, Mrs. Evans was about to add a few explanatory words, when another visitor was announced. A pleasant looking young lady entered, and uttered an exclamation of pleasure at finding Mrs. Ackerman and Mrs. Williams seated with Mrs. Evans.

Evans had not least furnished them with food for reflection, and with regret, Mrs. Williams recalled the manner in which three dollars of the little sum appropriated to the payment of a just debt, and to the comfort of her children, had been expended.

"It will, I hope, be a useful lesson to me," she added, in conclusion. "I am now fully convinced that Mrs. Evans is right, and that in order to be truly charitable we must first regard the interests of those whom Providence has placed peculiarly under our care."

Agricultural.

Is sloth indulgence 'tis a toil, Enervates man and damns the soil. Young.

The Peach.

USKS, MODES OF PRESERVING, PREPARING, &c.—The peach is one of those fruits in particular recommended to be eaten in the morning, in preference to any other time.

Dried Peaches.—To dry peaches in their whole state, pare them, boil for a few minutes in a syrup composed of one pound of sugar dissolved in three quarts of water, and after being drained by laying them singly on boards, place them in the oven, after the bread is taken out and pack them carefully in boxes.

Peach Preserve.—Take enough clarified sugar to cover the fruit, boil it till the syrup blubbers on the opposite side of the skimmer, then put in the fruit, let it boil lively for two minutes, remove the same let it stand from the fire till next day, then take out the fruit, boil the syrup again, and as soon as the fruit boils take them from the fire, and when cold put into jars, and keep free from heat or moisture.

Peach Jam.—Gather the fruit when ripe, peel and stone them, put into the pan, and mash them over the fire till hot; rub them through a sieve, and to each pound of pulp add a pound of white sugar and half an ounce of bitter almonds, blanched and pounded; let it boil ten or fifteen minutes, stir and skim it well.

Peach Jelly.—Take free stones, not too ripe, wipe them, and cut into quarters; crack the stones and break the kernels small; put the peaches and kernels into a covered jar, set them in boiling water, and let them boil soft; strain them through a jelly bag till the juice is squeezed out; allow a pint of white sugar to a pint of juice; put the sugar and juice into a preserving kettle, and boil them twenty minutes, skimming very carefully; put the jelly, warm, into glasses or jars, and when cold tie up with branded papers.

Peach Wine.—Take nearly ripe fruit, stone and bruise the pulp in a mortar; put eight pounds of the pulp to one quart of water, and let it stand twenty-four hours; then squeeze out the juice, and to every gallon of it add two pounds white sugar; then put it into a cask and when it has fermented and become perfectly clear, bottle it up, and use at pleasure.

Peaches in Brandy.—Wipe, weigh, and carefully select the fruit, and have ready a quart of the weight of powdered white sugar; put the fruit into a vessel that shuts closely, throw the sugar over it, and then cover the fruit with brandy; between the top and cover of the pot put a piece of double cap paper; set the pot into a saucepan of water till the brandy is quite hot, but not boiling; put the fruit into a jar, and pour the brandy upon it, and when cold put a bladder over, and tie it down tightly.

Pickled Peaches.—Take a gallon of good vinegar, add to it four pounds of sugar, boil it for a few minutes, and remove any scum that may rise; then take clingstone peaches that are fully ripe, rub them with a flannel cloth to get off the down upon them, and stick three or four cloves in each; put them into a glass or earthen vessel, and pour the liquor upon them boiling hot; cover them up, and let them stand in a cool place for a week or ten days, then pour off the liquor and boil it as before, after which return it boiling to the peaches, which should be carefully covered up and stored away for future use.—N. Y. Times.

Sunday Reading

SERVANTS OF GOD IN JOYFUL LAYS, Sing ye the Lord Jehovah's praise. Montgomery.

A Word to Apprentices.

THE Boston Olive Branch, a paper whose moral teachings are always sound, gives the following excellent advice to apprentices, and if they would follow it, they would be all the happier and better.

Associate with no youth who is addicted to bad practices. One bad boy may ruin a score. As soon as you discover in a companion a disposition to be dishonest, profane or even vulgar in his language we would beg of you to attempt his reformation, and if you cannot succeed, to forsake his company at once.

Spent your leisure hours in some profitable pursuit. Do not go to the theatre or any place of amusement where the mind is not really benefited. Don't stand at the corners or streets or lounge in shops of bad repute.

Be kind to all your associates. Cultivate benevolent feelings. If you see distress, or sorrow, do all that in you lies to alleviate them. When a friend or companion is confined by sickness make it a point to call upon him, and bestow all the little favors possible upon him.

When I see a boy angry with his parents, disobedient and obstinate, determined to pursue his own course to be his master setting at naught the experience of age, and disregarding their admonitions and reproaches, unless his course of conduct is changed, I need not trouble myself to inquire, "What will his end be?"

When I notice a little girl quite fond of dress and thereby her pride is increased; dissatisfied and unpleasant at times if she cannot obtain her desires, and anxious to appear better clothed than circumstances will permit, her thoughts occupied with what others will think of her dress—unless she changes her course of conduct, I need not ask what her end will be.

When I see a boy desiring the society of the wicked and depraved associating with those who swear, lie, cheat and steal; seeking their company, making their friendships—I need not inquire, unless he alters his course, what his end will be.—He will soon be as bad as his companion or worse.

When I see a boy kind, affectionate, respectful, obedient to his parents; keeping holy the Sabbath day; found in the sanctuary, joining God's people in his worship; loving to pray to him; who is punctual at Sabbath School—attentive, quiet, with his lesson well committed to memory and repeated accurately; keeping good company, forming good habits, I can predict with almost a certainty what the end of that boy will be. He will find a "house not made with hands eternal in the heavens."

COOL COURAGE. At Albany, N. Y., last week, a team of horses ran off with a wagon in which a little child was left alone. A young lady saw the danger, and in an instant prepared to rescue the little fellow. Throwing her hat and shawl on the side-walk, she made a spring for the tail of the wagon, just as it was darting by her, and as good luck would have it, caught it firmly, the momentum of the wagon jerking her inside the box. She immediately clasped the child in her arms and seizing a favorable moment, sprang to the ground, without injury either to herself or the little fondling. Such a heroine deserves to have a husband and a baby of her own.

DEATH FROM EATING STRAWBERRIES.—A colored man died in New York last week from eating strawberries. A wagon had been laid that he could not eat any berries full. He accomplished the feat, won the wagon, and died almost immediately after.

TRYING TO WIN FORTUNE.—To be a pretty girls bonnet, without losing a boy's eye.