

TO MAKE SCUPPERNONG WINE.

Precisely the same principles are involved in making wine from the scuppernon that are in making it from all other grapes.

But I write for those who are not caring to learn the rational of the process and who are not possessed of saccharometers, acidimeters, and other requisites for scientific wine making.

First. Be sure to use perfectly ripe grapes, if possible to avoid those that are not. This however, is not very easy to do, as the scuppernon does not by any means ripen its crop, all at once.

Second. The next process is mashing the grapes (which is best done in a mill having wooden or stone rollers set 1/4 of an inch apart), and expressing the juice which must be done in a wooden press as the oxygenation of a metallic tin or brass impairs the flavor of the wine.

Third. Writers on the grape, at the North (where the scuppernon doesn't grow) speak disparagingly of it as a wine grape, because it is usual to add sugar to its must in making wine.

Fourth. The must is now poured into clear casks, etc., till they are full and the long end of a caphon inserted tightly in the bung hole of each cask, etc., with its shorter end emptying into a dish of water.

Fifth. After active fermentation is over, say in about a month, it will be found that the vessels lack considerable of being full; when the contents of one of the smaller ones (it is better to have them of graduated sizes) should be used for refilling the others and the must be kept quite full all the time and the bungs tight.

Sixth. Some cold clear day in February the wine should be racked off, i. e., the clear wine drawn off from the settlings or "lees" into other clean casks, etc., which must also be made and kept quite full and tight. It may be done once or twice (and in a good cellar for several years.)

The utmost cleanliness should be observed in all the manipulations of wine making, and it should be conducted where there are no bad odors prevalent, as wine is almost as susceptible as milk to extraneous influences.

ONE AHEAD OF REDMOND.—Cincinnati, July 30.—A special from Springfield, Mo., states that a number of deputy marshals from Missouri and Arkansas came upon Tom Mallinee, a noted moonshiner in Tany County, Mo., on Saturday, as he was lying upon the floor of his cabin playing with his child.

PREPARATION OF BONES.—"C. A. J." Davidson College, N. C. Making superphosphate of bones by using sulphuric acid, is only dangerous as a sharp axe is; care in handling is all that is necessary for safety.

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The little nerves of feeling which run through all parts of the human body carry to the brain intelligence of disaster and of pleasure. The evil messages they bring are called pains. A pain admonishes us that some injury is done to a part of the body—a finger jammed, a toe out, an arm burned—or that some part is overworked or is wearied out, and must have rest.

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NEW ARRIVALS. S. W. PORTER'S CHEAP CASH STORE. I HAVE just returned from Market where I purchased a heavy stock of all kinds of Goods at the very lowest prices, and I intend to give my customers the benefits of my low-priced purchases.

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MY STOCK CONSISTS OF SPRING AND SUMMER DRY GOODS OF THE LATEST STYLES.

A BEAUTIFUL ASSORTMENT OF NOTIONS, DRESS TRIMMINGS, LADIES AND GENTS' BONNETS AND HATS.

A FULL STOCK OF HOSE, THE BEST MAKE and Latest Styles BOOTS AND SHOES, Ribbons, Laces, Neck Ties.

GROCERIES! In Groceries I have as fine a stock as can be seen in Town.

HARDWARE! For Plantation, Garden and Household Use.

In fact I have got almost anything you can call for, and I am determined to SELL CHEAP FOR CASH.

CALL BEFORE YOU BUY ELSEWHERE. S. W. PORTER. March 29 18 1/2

D. A. TOWNSEND, Attorney at Law, UNION C. H., S. C. March 2 8 1/2

DR. A. Q. SIMMONS' ORIGINAL AND GENUINE LIVER MEDICINE.

Trial Packages, with directions, for gratuitous distribution. It costs you nothing, it may save your life.

A LARGE STOCK OF NEW GOODS JUST RECEIVED AT J. T. HILL & Co's.

WE have just received a very large Stock of the latest Styles, and PRETTIEST PATTERNS

LADIES DRESS GOODS, OF all kinds of Material, which we offer for sale at the

VERY LOWEST PRICES. TOGETHER WITH Fashionable Trimmings, Ladies' and Gent's Hosiery, Linen Handkerchiefs, Longcloths of all Brands, A fine Stock of Notions, LADIES' AND GENTS' BOOTS AND SHOES.

A LARGE STOCK OF HARDWARE, for Mechanic's Domestic and Plantation use.

GROCERIES: Sugar, Coffee, Tea, Molasses and Rice, Bacon, Flour and Lard, Salt, Spices of all kinds, &c., &c.

Our stock is new and complete, and we propose to offer every advantage to purchasers, by keeping a full supply of goods and by selling as cheap as can be bought in any store in the County.

We invite all to call and see for themselves. J. T. HILL & CO. March 22 12 1/2

WEST SPRINGS, WILL be open for visitors July 1st, 1878.—The finest water in the South, not excelled in America.

It is adapted to the cure of Consumption Dyspepsia, Bright's diseases of the Kidneys Female diseases, Dropsy, Nervous Prostration, Overworked systems and Broken down Constitutions and Dysentery.

A cure is guaranteed in case of simple dysentery. Hot and Cold Baths. Board per month.....\$20 00 " " Week..... 6 00 " " Day..... 1 50

Take Hack at Spartanburg or Union. Address, GEO. S. ANDERSON, Proprietor. July 5 26 1/2

KEEPS' SHIRTS ARE undoubtedly the best and cheapest made. They are not only manufactured of the best material,—best Wamsutta muslin, with three-ply all Linen bosoms—but they are guaranteed to fit. We sell both the complete and partly-made, at 6 for \$6. A set of gold plated buttons with each box of the party made.

RICE & McLELLAN. July 12 28 1/2

THE COLUMBIA REGISTER,

—PUBLISHED— Daily, Tri-Weekly and Weekly, —AT— COLUMBIA, S. C.

TERMS OF SUBSCRIPTION. DAILY. One Year.....\$7 00 Six Months..... 3 50 Three Months..... 1 75

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Good work, Quick Time and Lowest Prices. BRIEF WORK A SPECIALTY. Address THE DAILY REGISTER, COLUMBIA, S. C.

ELEGANT FURNITURE.

THE subscribers have opened a regular Furniture Store, in the large room under Mr. Nicholson's New Hall, where they have the largest and most superb stock of Furniture ever brought to any town in this State above Columbia.

Our Stock embraces the very handsomest styles now made, with every article of Furniture suited to the taste and means of all classes, which we intend to sell at the very LOWEST PRICES, FOR CASH.

We invite all persons to call and examine our elegant stock. G. R. WEST & CO. June 23 1/2

TIME TABLE OF THE Spartanburg & Asheville R. R. —AND— S. U. & C. RAILROAD.

To go into Effect, Monday, July 1, 1878. DOWN TRAIN. UP TRAIN.

Table with columns: Arrive, Leave, STATIONS, Arrive, Leave. Rows include Saluda, Melrose, Tryon City, Landrum, Campobella, Inman, Spartanburg, Union, Sautter, Fish Dam, Shelton, Lylog Ford, Strothers, Alston.

* Breakfast. † Dinner. JAS. ANDERSON, Superintendent. July 5 27 1/2

Greenville and Columbia R. R. CHANGE OF SCHEDULE.

Passenger Trains run daily, Sundays excepted, connecting with Night Trains on South Carolina Railroad up and down. On and after MONDAY, May 20th, the following will be the schedule:

Table with columns: Leave, Arrive. Rows include Leave Columbia at 7:45 a.m., Leave Alston at 9:30 a.m., Leave Newberry at 10:50 a.m., Leave Cokesbury at 2:17 p.m., Leave Belton at 4:00 p.m., Arrive at Greenville at 5:35 p.m.

UP. Leave Greenville at 8:05 a.m., Leave Belton at 9:55 a.m., Leave Cokesbury at 11:53 a.m., Leave Newberry at 2:40 p.m., Leave Alston at 4:20 p.m., Arrive at Columbia at 5:55 p.m.

ANDERSON BRANCH AND BLUE RIDGE DIVISION. DOWN. UP. Leave Walhalla at 6:15 a.m., Arrive at 7:15 p.m., Leave Perryville at 7:00 a.m., Arrive at 6:40 p.m., Leave Pendleton at 7:50 a.m., Arrive at 6:00 p.m., Leave Anderson at 8:50 a.m., Arrive at 5:00 p.m., Arrive at Belton at 9:40 a.m., Leave at 4:00 p.m.

THOMAS DODAMEAD, General Superintendent. Jabez Norton, Jr., General Ticket Agent. June 9, 1876. 23 1/2

Pioneer Paper Manufacturing Company. MANUFACTURERS of Book, News and wrapping PAPER. John W. Nicholson, Agent, Athens, Ga. For sample of News, see this sheet. Nov 22 45 1/2

30-HORSE POWER ENGINE FOR SALE. I HAVE a good thirty-horse, second hand, stationary Engine which I will sell low. For particulars address me at Alston, S. C. M. CHAPIN. April 1878 16 1/2

SAMUEL S. STOKES, Attorney at Law AND TRIAL JUSTICE, Union C. H., S. C.

WILL practice in the Circuit and Probate Courts. All business in the jurisdiction of a Trial Justice attended to with promptness. Special attention given to collections, &c. Office over Steadman & Rawls Law office.

Green and Dry Hides. I WILL pay the highest price for any number of Green or Dry Hides. JOS. STRAUSS. Jan. 25 4 1/2