THE CHESTERTOWN TRANSCRIPT.

VOL. 8. CHESTERTOWN, SATURDAY MORNING, SEPTEMBER 18, 1869. NO. 18

THE HANESVILLE

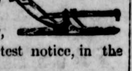
Manufacturing and Repair Shops,

SITUATED IN THE REAR OF MR. A. L. VANNORT'S STORE,

AT HANESVILLE,

Supplied with ample Stock and Material, are now prepared to build to order

NEW WORK, OR MAKE ANY REPAIRS IN THEIR LINE OF BUSINESS.


Blacksmithing and Wheelrighting,


of all kinds, done at shortest notice, in the best manner.

PARTICULAR ATTENTION PAID TO CARRIAGE AND MACHINE WORK.

FARMING IMPLEMENTS

constantly on hand.

Wagons, Carts, Drays, &c., &c.,

built to order, with neatness and dispatch.

Horse Shoeing.

Having secured the services of an excellent Horse-shoer, that important branch will not be neglected. Both branches of the business are in the charge of competent mechanics who are *able* and *willing* to accommodate the public.

Self Interest is a great thing!

SECURE THE BEST AND CHEAPEST.

I buy all my Material exclusively for Cash and can therefore afford to furnish the best article at the lowest price.

☞ The Books of the establishment are in the possession of Mr. A. L. Vannort, my authorized agent, to whom all payments on account are very respectfully requested to be made. ☜ E. A. VANNORT.

January 23, 1869.

Attention.

THE undersigned respectfully call the attention of the people of Kent County and elsewhere, to their new stock of

Drugs, Medicines,

SOAPS AND PERFUMERY,

which they are now prepared to furnish at reduced prices.

Thankful to the public for the past patronage and trust by their own merit and strict attention to business to continue that patronage.

S. WICKES & SON.

S. WICKES & SON are also Agents for Hoofland's German Bitters and Hoofland's German Tonic, which they are prepared to furnish in any quantities.

Chestertown, August 29, 1868.

CORTLAN & CO.,

216 & 218 Baltimore St.,

Baltimore, Md.,

IMPORTERS

OF

CHINA,

Glass & Earthenware,

TABLE CUTLERY AND FAMILY HARDWARE,

PLATED TEA & COFFEE SERVICES.

Forks, Spoons, Casters And Butter Tubs,

Britannia and Block Tinware,

Fenders, Shovel & Tongs, Standards,

And House Furnishing Goods

OF EVERY VARIETY.

The Goods have all been selected from the most celebrated makers, and are guaranteed to be first class in QUALITY, new in PATTERN, and beautiful in DESIGN. The stock having been bought MUCH UNDER former prices on account of the depression in trade, will be offered to customers at a corresponding reduction.

CORTLAN & CO.

Baltimore, August 29, 1868—Y

GROCERIES,

WINES AND LIQUORS.

NOTICE.

TO ALL LOVERS OF GOOD BRANDIES, WINES, TEAS AND GROCERIES.

I AM PREPARED TO OFFER GREAT inducements to customers, wholesale and retail. Keep constantly on hand a large and well selected Stock of Goods, consisting in part of

Green and Black Teas, of choice chops; Coffees—Java, Laguyra, Rio, &c.,

English and American Pickles, Capers and Condiments, Olives, Italian Maccaroni and Vermecilla. Fresh Canned Fruits of all kinds; Canned Meats and Fish; Foreign and Domestic Preserves and Jellies. I have on hand a fine stock of

Old Brandies, Wines, Whiskeys, Gin,

which I offer to Hotel keepers at the VERY LOWEST PRICES, and ask a call.

THOMAS H. GREEN,

88 *W. Baltimore Street, near Holliday.*

Sept. 12, 1868—Y.

FRUIT CANS and Superior Sealing Wax Grain and Grass Scythes, and Snaths for sale very Low at

J. K. ALDRIDGE'S.

June 12, 1869.

TIN PLATES, TIN CUPS, SPOONS, KNIVES and FORKS Very low at the Tin, Stove and Hardware Store.

THOMAS NORRIS & SON,

141 Pratt street,

Near Light, Baltimore.

SOLE AGENTS for the following First Class Standard Machines:

WOOD'S SELF-RAKER REAPERS, $165. Self-Raker Reaper and Mowing Attachment, $205.

WOOD'S JOINT-BAR MOWER, 4 ft. 3 in. cut, $125.

These Machines are too well known to need any commendation from us.

WESTINGHOUSE THRESHRS AND CLEANERS,

PELTON OR TRIPPLE-GEARED POWERS,

Warranted to suit purchasers, or no sale.

BICKFORD & HUFFMAN GRAIN DRILLS,

The farmer's favorite, with improvements for the next season, rendering them the most superior Drill in the wide world.

NOVELTY WHEEL HORSE RAKE,

The simplest and most complete and consequently most desirable rake in use: price $45.

McKENNEY'S GRUB AND STUMP PULLERS,

Worthy the attention of those who have new grounds to clear and old peach orchards to take up; takes up old peach trees by the roots with the greatest facility.

☞ Constantly on hand and for sale every variety of Implement and Machine needed on the farm, from a Portable Engine to a Hand Grain or Hay Rake.

Fresh and genuine FIELD AND GARDEN SEEDS, &c.

THOMAS NORRIS & SON,

June 5—tf. 141 Pratt St., Balt.

DURYEAS'

Satin Gloss Starch

HAS established a world-wide celebrity for being the Purest, Whitest, Strongest, and Most Glossy and Economical Starch known. Disinterested judges pronounce it the "Perfection of Starch."

The Messrs. Duryea have no occasion to personally assert the superiority of their goods. A discriminating public and the decision of the following scientific and disinterested judges establish it.

PRIZE MEDALS AWARDED

Duryeas' Starch and Maizena

For their "Perfection of Quality," at Grand Paris International Exposition, 1867. Great London International Exposition, 1862. Great Internat. Exposition, Hamburg, 1863. Great Internat. Exposition, Cologne, 1865. Also at States', Agricultural, American Institute and Maryland Institute Fairs.

Inferior Starch is sour, musty, or has a golden or yellow tinge, a color not desirable in one's linen. (It is absurd for the laundress to cleanse and bleach, and then discolor linen with impure yellow starch.)

Maizena

Is a pure flour, from the choicest Indian corn, and is used for all the purposes of Corn Starch and Arrowroot, to which it is superior. Put up in the same style of packets, and at same price, with directions for use.

For culinary purposes, call for Duryeas' Maizena. For the laundry, call for Duryeas' Satin Gloss Starch.

For sale by all grocers. Be sure you get our goods. Our name is on all our boxes.

H. H. BURNETT,

No. 3, Exchange Place, Baltimore,

Agent for Maryland, Dist. Columbia and Va.

September 5, 1868—Y.

BUILDING MATERIALS.

The undersigned announces to Builders and others that he has opened

AN EXCHANGE,

At Nos. 53, 55 & 57 Calvert St.,

Corner of Saratoga Street,

BALTIMORE, MD.

The object of which is to furnish all kinds of Building Material from one locality, thus saving purchasers that trouble and expense they would otherwise be subjected to in visiting different places to procure such articles. They propose, and are constantly prepared to furnish

Lumber, Doors, Sash, Frames, Mouldings, &c.,

Slate Roofing, MARBLEIZED SLATE, AND MARBLE MANTELS,

Ornamental Garden and Parlor Vases, Statuary, &c.

Glass, Hardware, Terra Cotta Chimney Tops, Sewer and Water Pipe of Hydraulic Cement and Terra Cotta, Hydraulic Cement, Marble, Iron, and Stone Fronts, Crest Railings, Encaustic and Marble Tiling, and all other building materials at the lowest market prices,

Having made arrangements with the leading Factories in their respective branches of trade to supply all building materials at one place. Estimates for Marble, Iron and Stone Fronts, Gas Fitting, Plumbers Work, &c., furnished. Sole Agents for the State of Maryland for Thompson and Harper's and other celebrated slate mantels, the Terra Cotta Works of Philadelphia, and represent Davison, Ayres and Heuvelman Agents of the architectural department of the Novelty Iron Works, New York, in Baltimore.

P. De KURGUIONDO,

Nos. 53, 55 & 57 Calvert street,

Jan. 2, 1869—y Cor. of Saratoga.

☞ WHOOPING COUGH

CURED BY

DELEVAU'S CELEBRATED REMEDY.

Price FIFTY Cents.

Prepared at Sixth and Wood Sts., Phila

☞ Ask your Druggist for it.

March 6, 1869—Y.

A large Stock of Builder's Hardware

ON hand and for sale at the lowest market prices. Call and examine my large Stock, at the Tin, Stove and Hardware Store of

J. K. ALDRIDGE.

HOOFLAND'S GERMAN BITTERS.

HOOFLAND'S GERMAN TONIC.

THEY CURED YOUR

FATHERS AND MOTHERS,

And will cure you and your children. They are entirely different from the many preparations now in the country called Bitters or Tonics. They are no tavern beverage, no intoxicating, or anything like one; but good, honest, reliable medicines. They are

The greatest known remedies for

Liver Complaint,

DYSPEPSIA,

Nervous Debility,

JAUNDICE,

Diseases of the Kidneys,

ERUPTIONS OF THE SKIN,

and all Diseases arising from a Disordered Liver, Stomach, or

IMPURITY OF THE BLOOD.

Constipation, Flatulence, Inward Piles, Fullness of Blood to the Head, Acidity of the Stomach, Nausea, Heartburn, Disgust for Food, Fulness or Weight in the Stomach, Sour Eructations, Sinking or Fluttering at the Pit of the Stomach, Swimming of the Head, Hurried or Difficult Breathing, Fluttering at the Heart, Choking or Suffocating Sensations when in a Lying Posture, Dimness of Vision, Dots or Webs before the Sight, Dull Pain in the Head, Deficiency of Perspiration, Yellowness of the Skin and Eyes, Pain in the Side, Back, Chest, Limbs, etc., Sudden Flushes of Heat, Burning in the Flesh, Constant Imaginings of Evil and Great Depression of Spirits.

All these indicate disease of the Liver or Digestive Organs, combined with impure blood.

Hoofland's German Bitters

is entirely vegetable, and contains no liquor. It is a compound of Fluid Extracts. The Roots, Herbs, and Barks from which these extracts are made are gathered in Germany. All the medicinal virtues are extracted from them by a scientific chemist. These extracts are then forwarded to this country to be used expressly for the manufacture of these Bitters. There is no alcoholic substance of any kind used in compounding the Bitters, hence it is the only Bitters that can be used in cases where alcoholic stimulants are not advisable.

Hoofland's German Tonic

is a combination of all the ingredients of the Bitters, with rum, Santa Cruz Rum, Orange, etc. It is used for the same diseases as the Bitters, in cases where some pure alcoholic stimulus is required. You will bear in mind that these remedies are entirely different from any others advertised for the cure of the diseases named, these being scientific preparations of medicinal extracts, while the others are mere decoctions of rum in some form. The TONIC is decidedly one of the most pleasant and agreeable remedies ever offered to the public. Its taste is exquisite. It is a pleasure to take it, while its life-giving, exhilarating, and medicinal qualities have caused it to be known as the greatest of all tonics.

DEBILITY.

There is no medicine equal to Hoofland's German Bitters or Tonic in cases of Debility. They impart a tone and vigor to the whole system, strengthen the appetite, cause an enjoyment of the food, enable the stomach to digest it, purify the blood, give a good, sound, healthy complexion, eradicate the yellow tinge from the eye, impart a bloom to the cheeks, and change the patient from a short-breathed, emaciated, weak, and nervous invalid, to a full-faced, stout, and vigorous person.

Weak and Delicate Children are made strong by using the Bitters or Tonic. In fact, they are Family Medicines. They can be administered with perfect safety to a child three months old, the most delicate female, or a man of ninety.

These Remedies are the best

Blood Purifiers

your known, and will cure all diseases resulting from bad blood. Keep your blood pure; keep your Liver in order; keep your digestive organs in a sound, healthy condition, by the use of these remedies, and no disease will ever assail you. The best men in the country recommend them. If years of honest reputation go for anything you must try these preparations.

FROM HON. GEO. W. WOODWARD,

Chief Justice of the Supreme Court of Pennsylvania.

PHILADELPHIA, March 18, 1867.

I find "Hoofland's German Bitters" not an intoxicating beverage, but is a good tonic, useful in disorders of the digestive organs, and of great benefit in cases of debility and want of nervous action, in the system.

Yours truly,

GEO. W. WOODWARD.

FROM HON. JAMES THOMPSON,

Judge of the Supreme Court of Pennsylvania.

PHILADELPHIA, April 29, 1868.

I consider "Hoofland's German Bitters" a valuable medicine in cases of indigestion and disorder of the digestive organs. And can certify this from my experience of it. Yours, with respect.

JAMES THOMPSON.

FROM REV. JOSEPH H. KENNARD, D. D.,

Pastor of the Tenth Baptist Church, Philadelphia.

DR. JACKSON—DEAR SIR:—*I have been frequently requested to connect my name with recommendations of different kinds of medicines, but regarding the practice as out of my appropriate sphere, I have in all cases declined; but with a clear proof in various instances, and particularly in my own family, of the usefulness of Dr. Hoofland's German Bitters, I depart for once from my usual course to express my full conviction that for general debility of the system, and especially for Liver Complaint, it is a safe, reliable and valuable preparation. In some cases it may benefit, but unassisted, I should not rely on it with any confidence. Yours, very respectfully,*

J. H. KENNARD,

Eighth, below Coates street.

CAUTION.

Hoofland's German Remedies are counterfeited. The genuine have the signature of C. M. Jackson on the front of the outside wrapper of each bottle, and the name of the article blown in each bottle. All others are counterfeit.

The taste is put up in quart bottles.

Recollect that it is Dr. Hoofland's German Remedies that are so universally used and so highly recommended; and do not allow the druggist or storekeeper who has a large stock on hand to induce you to take something else which he may say is "just as good," because he can make more profit on it. These remedies will be sent by express to any locality upon application to the

PRINCIPAL OFFICE,

AT THE GERMAN MEDICINE STORE,

No. 631 ARCH STREET, Philadelphia.

CHAS. M. EVANS,

Proprietor.

Formerly C. M. JACKSON & CO.

Whole Hoofland's Remedies are for sale by Druggists, Storekeepers, and Medicine Dealers everywhere.

☞ Do not forget to examine well the article you find the order that is genuine.

FOR SALE BY

S. Wickes & Son, Chestertown.

Selected Poetry.

"NOT ANY FOR ME."

When I see my friends drinking,
I cannot help thinking
How foolish it is to get on a spree;
And if asked to partake,
For sociability's sake,
My answer is, "No, not any for me."
That's me.

Very foolish and risky,
This drinking of whisky,
In these times, at least, you all will agree;
The habit's a bad one,
In truth, 'tis a mad one,
And, for one, I can say, "Not any for me."
That's so.

It is poisonous stuff,
And you know well enough
'Twill kill you in time; then why not agree
To stop this hard drinking,
Ere you find yourself sinking,
And say when you're asked, "Not any for me."

Why not?

When my friends propose play,
I get quickly away,
For gaming, with me, in whatever degree,
Is distasteful at best;
And I never am pressed
For they know I will say, "Not any for me,'
They do.

'Tis a terrible passion,
And, although 'tis the fashion,
Yet from its allurements 'tis best to steer free;
Whether at faro or stocks
'Tis a snare that mocks—
And, for one, I can say, "Not any for me."
You bet.

It takes hold of all classes,
And not even the lasses
Themselves from the vice are totally free;
They will bet odds in gloves
With their brothers or "loves;"
But the vice I detest—"Not any for me."
Not any.

When I see our young ladies
With whom showy parade is
Paramount to anything else I can see,
Doing nothing but playing
The piano—crocheting—
I think to myself, "Not any for me."
Not any.

With the girls of to-day
It's no work and all play,
And they'd scream if you'd ask them how to make tea;
They are far too good looking
To meddle with cooking;
And as that is the case, "Not any for me."
Not any.

No, I'd rather live single,
And with bachelors mingle,
Than wed one of these; yes, I'd rather be free;
Yet my friends they say "Harry
Pray, why don't you marry?"
But I only remark, "Not any for me."
That's me.

[From the Baltimore Saturday Night.]

FRUIT AND OYSTER PACKING.

A Visit to the Largest Packing House in the World—What We Saw and Learned There—A Gigantic Branch of Trade—Millions in Money Invested, and Millions of Bushels Made Use Of—Interesting Facts and Figures.

ALL ABOUT PEACHES.

Just half a century ago, in the year 1819, an enterprising resident of New York conceived the idea of preserving meats and vegetables for use at all times and throughout all seasons, by *packing* them in air-tight vessels. The idea was at first unpopular, and the inventor received but little encouragement, the public generally declaring that "nothing could be preserved in a fresh state for any length of time." With a commendable and indomitable energy equal to that exhibited by the inventors of steam engines, the electric telegraphs, and other kindred and invaluable institutions, he persevered, continued to experiment and improve, and in 1824, under the administration of President Adams, a patent was granted to Thomas Kensett for his discovery of a method of preserving meats and vegetables.

For a time the material thus preserved was used almost exclusively in the Navy of the United States, the public still adhering to the silly idea that the invention was one of no value. The elder Kensett was aided and assisted in his business, at 29 Old Slip, in the city of New York, by his son, until 1829, when he died, leaving the business in the hands of said son, then quite a lad. For a time the business amounted to but little, until about the year 1849, when the California furor broke out in the States, and an immense demand for canned goods sprang up.—Kensett the younger, being succeeded by the pluralists of cyanometry meeting purposes in this locality, came to Baltimore in 1849, and located on Front street. Federal Hill, in a small, unpretentious shanty, where he soon became known far and near as the 'Oyster Packer.' His success proved as he deserved, and in 1858 it was necessary to change his location in order to accommodate his increasing trade. He removed to No. 123 W[illegible] street, where [illegible] the present time, and [illegible] improvements [illegible]

Turning to the mountain of cans we asked, "How many are there?"

"About a million," says our guide.

Think of that, reader, *a million* cans to be filled. "Where can they all go to?" was our natural query.

THE PRESERVING PROCESS.

Turning back we recross the yard, coming upon numerous "booths," presided over by females, where was offered for sale fish, flesh, and fowl to the employees, and they all seemed to be doing a lively business. We next entered a large one-story building, denominated "the process room." Two railway tracks extend from end to end, upon which were placed cars, composed of iron slats firmly fastened together. At one end were two "steam chests," and as the cans were filled with syrup, and soldered up, they were loaded upon these cars and passed into the steam chests. Having been securely fastened by bolts and bars to withstand the pressure, steam is turned on, and for several minutes the fruit is steamed. A small "vent hole" has been left in each can, and as soon as the cans come out of this chest the vent holes are carefully soldered, rendering the cans perfectly air-tight. The process is now complete, and the fruit is so preserved that the packers guarantee it to stand any climate for two or three years, and even more.

BOXING AND LABELLING.

Passing hence through the large engine room we were escorted to the second room where we found a large force engaged in placing handsome labels on the cans, and packing them in cases, as the case may be, (boxes holding 2 doz. cans, [illegible]). In one corner were gathered a number of women preparing for shipment [illegible] cans of oysters, this being the season for bivalves.

As we passed along we inquired how many bushels of peaches do you use per day?"

"About 1,200 bushels," answered our guide.

Calculating at the rate of 300 cans to the bushel, we have 360,000 cans handled and put up each day, [illegible] gate of 2,160,000 per week, or [illegible] per month, and this is only in one packing house. What then must be the number used daily in all our packing houses, about forty in number, and what the enormous yield of fruit to supply the packers and the general public in addition?

FACTS AND FIGURES.

In answer to our inquiries we learn from Mr. King that the peach season begins on or about the 10th of August, lasts until about the 20th of September, during which time the works are urged to their utmost capacity of 30,000 cans per day. The expiration of the fruit season, begins the "oyster season," which continues throughout the winter and spring months until June. During this season of the year about 500 hands are constantly employed, and 4,000 bushels, equal to 20,000 cans per day are put up. From June to August the work [illegible] preserving peas, blackberries, strawberries, green corn, tomatoes, pine apples, and other fruits about 400,000 cans are put up. An aggregate of statistics which will indicate more plainly the gigantic extent of operations of this concern.

Hands employed in busy season...
Capital constantly employed...
No. of cans prepared daily...
Peaches...
Oysters...
Miscellaneous fruits, about...
Total cans...

The operations of the [illegible] almost exclusively [illegible] 6,000 cases of 120,000 cans, [illegible] usual thing. The advantages [illegible] our city and State [illegible] our midst of such a home [illegible] culable. In the first place [illegible] mand whatever in Maryland [illegible] plentitude of the crops [illegible] ing "its own preserved" [illegible] goods are *exported*, [illegible] untold is made, every [illegible] invested, turned over [illegible] Maryland.

"Where do you ship [illegible]

"All over the world [illegible] orders in London, Germany, China, along the [illegible] large quantities in California.

AN ECONOMIC [illegible]

Let us glance for a moment at the comparative "cost" to the consumer of these goods. We learned that the price [illegible] of oysters were sold during the season [illegible] or a fraction over ten cents per can. Again two pound cans of tomatoes sell for $1.50 per dozen, or [illegible] a quarter cents per can. Fruits [illegible] kept pure and unadulterated [illegible] winter, when [illegible] cannot be obtained [illegible] same vegetable [illegible] years since was a trade [illegible] and enormous [illegible] same time [illegible] being now offered [illegible]

A [illegible]

The reader will [illegible] figures [illegible] the operations of [illegible] almost exclusively [illegible] 6,000 cases of 120,000 [illegible] usual thing. The [illegible] our city and State [illegible] our midst of such a [illegible] culable. In the first [illegible] mand whatever in [illegible] plentitude of the crops [illegible] ing "its own preserved" [illegible] goods are *exported*, [illegible] untold is made, every [illegible] invested, turned over [illegible] Maryland.

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A [illegible]

The reader will [illegible] figures [illegible]

THIRTY THOUSAND CANS A DAY.

As we pass out, through a long passage-way leading to the yard, we encounter a living stream of [illegible] some bearing cans [illegible], and others flocking with replenished "racks" into the pearing room. We reach the yard, and our eyes, in their involuntary enlargement, must have evidenced our surprise. In one corner beneath a shed was a vast pile of tin cans, "mountain high," as we might truly say, whilst load after load kept arriving. In another corner was a huge pile of boxes, through the open slats of which could be seen the bright red and alternate white sides of the luscious fruit, which seemed to be large and choice, thus dispelling a false impression that "common fruit" was used for packing. Our guide enlightened us further by saying that only hard and firm peaches, and those of large size can be used to advantage, as the process of curing them softens the fruit some what.—Upon some of the boxes we find a label with the inscription "Riverside," which, we are informed, is the name of the famous fruit farm of Col. Edward Wilkins, in Kent county, Maryland; another lot are stamped "Grove," this being another factory belonging to the same gentleman in Queen Anne's county, Maryland. At the wharf (Union dock) upon which the Kensett property has a front of nearly four hundred feet, we noticed a large [illegible] being unloaded, and on her after [illegible] we [illegible] refrain from inquiring:

"How many cans do you put up here a day?"

"We [illegible] during the peach season," [illegible]

We [illegible]