

Alabama Baptist.

MARION, ALA.

Thursday, November 1, 1877.

Fourth Quarter. Lesson.

XX Nov. 11th, 1877.

PAUL BEFORE AGRIPPA.

Acts xvi. 6-20.

Recite verses 15-18.

Golden Text.—Wherefore, O KING AGRIPPA, I WAS NOT DISOBEYENT UNTO THE HEAVENLY VISION.—Acts, xxvi. 19.

Central Truth.—God's call must be obeyed.

Daily Readings.—M. Jer. xxxiii. 14-20; 2. Lk. ii. 25-40; W. 1 Tim. 1:12-20; Th. Acts ix. 1-22; 1 Cor. iv. 3-18; 2d Matt. xviii. 1-20; S. Acts xxvi. 8-20.

CONNECTED HISTORY.—Paul was kept a prisoner at Caesarea for two years, Acts xxvi. 27, when Felix was succeeded by Porcius Festus, in A. D. 60. The Jews accused Paul before Festus. Paul asserted his innocence, refused to be judged at Jerusalem, and appealed to Caesar, Agrippa and Bernice paid Festus a visit, and Paul was brought before a visit.

ORDER OF EVENTS.—(6c.) Paul before Festus (6c.), Paul before Agrippa.

NOTES.—A. Agrippa. This was Herod Agrippa II., brother of Drucilla and Bernice; a man of extraordinary accomplishments, according to Josephus, made king of Chalcis, with the right of appointing the Jewish high priests; promoted to the tetrarchy of Trachonitis, which yielded him an income of \$125,000 per year; had a palace at Jerusalem, but was residing at his capital, Caesarea Philippi, with Bernice, when Festus arrived in the other Caesarea, on the sea coast.

—Nasareth, in Lower Galilee, 60 miles north of Jerusalem. Now a Turkish town of from 5,000 to 10,000 inhabitants, called *Al-Nasrath*.

—Damas-cus, said to be "the oldest city in the world," situated 133 miles north-east of Jerusalem. — *Hebrew tongue*, perhaps the ancient Hebrew, still the sacred language; more probably the corrupted Hebrew spoken after the captivity, called the Syro-Chaldaic or Aramaean.—*Priests*, the ox-goads used by Oriental farmers, 8 or 10 feet long, and terminating in a sharp point.—*Costs of Judea*, the borders or bounds of Judea the southern division of the Holy Land, and including the whole region thus bounded.

EXPLANATIONS AND QUESTIONS.

LESSON TOPICS.—(1) Paul the Jew. (II) Paul the Christian.

1. PAUL THE JEW. (6) are judged, put on trial; promise, of the Messiah, Gen. iii. 15; xxii. 18; xlii. 10; Deut. xviii. 15; 2 Sam. vii. 12; Isa. vii. 14; i. 6; 7; Jer. xxxiii. 6; Mal. iii. 1; and in many other passages. (7) twelve tribes, the whole Jewish Church, comp. James i. 1; instantly, intently; serving God, in the temple ordinances and worship, comp. Luke ii. 37; Agrippa, see Notes. (8) with you, a plural form, you who hear me; should raise the dead, when your own scriptures teach it. (9) ought, that it was my duty; many things, as much as possible. (10) I also did, in the great persecution, Acts viii. 1-3; saints, holy ones; voice, voice, I pray; as a member of the Sanhedrin, although this is doubted. (11) in every synagogue, scourging was inflicted in the synagogue, Matt. x. 17; xxiii. 34; Mark xii. 9; Acts xxii. 19; compelled, tried to make them blasphemers; foreign, foreign cities outside the Holy Land. (12) thereupon, or "in which things" (being engaged).

I. QUESTIONS.—Before whom was Paul now pleading? State how he began his address. For what was he now on trial? v. 6. State some of the Old Testament promises of a Messiah. How were the twelve tribes waiting for the fulfillment? What seemed incredible to Paul's hearers? What did Paul think it was his duty to do? How did he persecute the saints? For what purpose was he going to Damascus when he was converted?

2. PAUL THE CHRISTIAN. (14) Hebrew tongue, see Notes; picks, goods; see Notes. (15) this purpose, what follows in v. 16-18 in which I will appear, see Acts xvi. 9; xxi. 18; xxiii. 11; 2 Cor. xii. 1-4; Gal. i. 12; (17) delivering, resulting there; to the people, the Jews, see Acts xiv. 19; xxi. 32; xxiii. 10.

II. QUESTIONS.—What other accounts have we of Paul's conversion? Acts i. 1-18; xiii. 6-10. How does he describe his vision? v. 13. The words he heard? By whom spoken? For what purpose was this appearance? Paul's commission? His obedience? Places of his preaching? Substance of his preaching?

How does this lesson teach us—

(1) That Jesus Christ was the Messiah promised in the Old Testament?

(2) That persecuting Christians are persecuting Christ?

(3) That the truly converted will obey Christ's commands.—*Scholar's Hand-Book*.

Look at the list of ministers in another part of the paper. There are many errors. Will you not note all you see, and send them at once to—

O. F. GREGORY, Eufaula, Ala.

Prayer is needed not to prepare God to bless, but to prepare us to receive God's blessing. In carrying to him our want we carry to him an open heart; and not even Almsgiving grace can give help to the soul that is closed against the great Father's loving help.

Flour Physiologically Considered.

People are waking up to the fact that while it is incomparably the royal grain, that in our process of preparing it for food, it has been the most fearfully abused substance in the world. The term "Graham" is a misnomer, and ought to be no longer used—it means anything and everything—it is simply a cover under which is hidden the poorest and vilest of all wheat preparations. The current receipt for "Graham" is "chickens and wheat bran." Any man who knows the vast difference there is between food, knows how very far such a flour is from being the sweet and palatable food, sound and full-grown wheat is capable of yielding. Dealers who handle, and the thousands of persons who eat "Graham," know nothing whatever of the beautiful flavors of the pure, ripe, unadulterated grains.

Phosphorus, which is generally furnished to the system in wheat, is the great purifier of the nervous tissue, and nerve-force underlies and is the motive power of all the functions of the body. The system can no more digest without nerve-power, and energy can run without steam, and the human body can do every other function. This is where in the whole wheat is most valuable, and when white or bolted flour is substituted, the latter does not supply the nerve food for 100 pounds of ripe wheat, which contain over four times as much of this vital food as the same weight of white flour does—so that to get the necessary normal amount of mineral food there is 100 pounds of wheat one has to eat over four barrels of white flour, and thus the system is digested over four times as much starch as nature ever intended. Is it any wonder, therefore, that digestion so commonly gives out, that dyspepsia and constipation, with all their attendant evils, are so constant and prevalent?

Several of your correspondents make mention of what they call "nutrition flour." During a recent visit to Boston, I found this flour much in use and highly regarded. It should be called cold-ground (or disintegrated) whole wheat flour—although that hardly expresses it—for the astonishing part of it, is that the bran portion of the wheat is reduced to an even fineness with the rest of the flour. This is a new, indeed a great discovery, and is something like the whole history of flour food. The cost grinding, or reduction, without the use of mill-stones, completely protects the food elements from injury, and this even fineness of the bran portions of the wheat furnishes all that part in which the vital elements reside in a condition eminently promotive of digestion and assimilation, without irritation to the most delicate stomach; and furthermore, it adapts a whole wheat flour to the purposes for which white or bolted flour has heretofore been exclusively used. Hence, not only bread, biscuits, cakes, etc., but doughnuts, cookies of various kinds, pie-crusts, crackers of all kinds, and the whole range of cooked foods, of which flour is a component part, can be made of flour containing all the food elements of the wheat.

This is a most important step, wholly in the right direction, and such products should receive the earnest encouragement of every thinking person and should be generally aided by the press, for it is no light task to dissipate the prejudices based upon long habit in the use of white refined flour. Reforms of this kind come slowly, prejudices are so strong, and the study of people upon matters affecting their food, is so slow, that it is no light task to dissipate the prejudices based upon long habit in the use of white refined flour. Reforms of this kind come slowly, prejudices are so strong, and the study of people upon matters affecting their food, is so slow, that it is no light task to dissipate the prejudices based upon long habit in the use of white refined flour.

How to Cook a Tough Steak.—Pound meat in a spider, add about half cup of cold water, cover closely, and let it back on your stove or range until it will simmer, turn frequently, and renew the water, hot as fast as it evaporates. It will take about two hours to render tender, and you want it for the table at table, you must put it on to cook at table. Salt it when you take it up. (Never salt meat when you first mediate consciousness is so hard to resist.) Yet there is not a family in the land but that some of its members are more or less suffering from some form of the prevailing weak, nervous and dyspeptic ailments, to say nothing of the bad teeth, defective bones, weak muscular development, how so usual. In these days of insidious nervous diseases, paralysis, heart disease and insanity, where there is such frequent and sudden breaking down of brain workers, there is a cry for a tried, endeavoring, beseeching food of men, women and children for something they lack—it is that flour, which is the universal food, should contain all the vital sustaining elements which God intended man should have when he provided as a food, that most marvelous substance—wheat.—*Chicago Tribune*.

German Wives.

The village art forms a part of the education of the woman in Germany. The well-to-do tradesman, like the mechanic, takes pride in seeing his daughter's good housekeepers. To affect this object the girl, on leaving school, which she does when about fourteen years of age, goes through the ceremony of confirmation, and then is placed by her parents with a country gentleman, or in a large family, where she remains one or two years, till what may also be termed the post of servant, or doing the work of one. This is looked upon as an apprenticeship to domestic economy. She differs from a servant, however, in this—she receives no wages; on the contrary, her parents often pay for care taken of her, as well as her clothing. This is the first step in her education as a housekeeper. She next passes on to the kitchen, or into that of a rich private family, or into that of a hotel of good repute. Here she has control of the expenditures of the servants employed in it, and assists personally in the cooking, but is always addressed as Miss, and is treated by the family with deference and consideration. Many daughters of rich families receive similar training, with this difference, however, that they are educated in a princely mansion or in a private family. There is a reigning queen in the kitchen at the present time who was trained in this way. Consequently the women in Germany are perfect models of economy.

Recipes.

QUINCE.—Remove the down with a cloth, wash in pieces and press tightly into a porcelain kettle; just cover with water and boil until very soft; then strain through a flannel jelly-bag, pressing gently, and to each cup of juice add one pint of sugar and boil twenty minutes. Pour into tumbler and seal with paper dipped in honey; seal the same as other jellies.

QUINCE MARMALADE.—Pare and quarter the fruit and cut into little dice; allow one pound of sugar and one quart of water to each pound of quince; boil water and sugar, skin and seeds in the fruit core. Boil, and then the pieces are soft but whole, and the syrup will jelly; pour carefully into tumbler or bowls.

CORN MEAL PORRIDGE.—Pare and take out the seeds and cut the fruit into pieces about two inches long; weigh, and boil for one hour with just enough water to cover them; skin out the fruit and add the liquor; add as much sugar as you wish, and there was found to be a pound of sugar; then replace the sugar with a sliced lemon to each pound of fruit; boil for fifteen minutes, but the fruit into jars, boil the syrup until quite thick and pour over the fruit.

CORN MEAL FOR BREAKFAST.—Five handfuls of Indian meal, three handfuls of sugar, two eggs, salt, one-half teaspoonful of soda, and one of cream of tartar; sweet milk enough to make a stiff batter.

LEMON CAKE.—Two cups of sugar, the yolks of five eggs and the whites of four, beaten separately; one-half cup of water, which has been boiled; the grated rind and juice of one lemon; two cups of flour; a little salt; one-half teaspoonful of soda, and one of cream of tartar; bake in layers.

JELLY.—Beat the white of the eggs saved from the cake to froth; add the grated rind and juice of one lemon, and stir in powdered sugar until still enough to spread.

HIGHLY COOKED.—To one pound of flour add from two to four ounces of butter or fat, as much hot milk as will make a dough of the flour, and two beaten eggs, if the cakes are wished to be light; knead quickly, and roll out and cut in any shape or size wanted. Bake on the griddle or in a thick-bottomed frying pan. Must be served hot and eaten while fresh.

BREAD.—Two quarts of whole wheat meal, well mixed with one quart yellow corn meal, one teaspoonful salt, one cup molasses, and one full teaspoonful soda, dissolved in the molasses. Work up with the hands with cold water; put in a well buttered pan and smooth over the top of the loaf with a wooden spoon; bake in cold water; steam for at least four hours, and dry off for twenty minutes in the oven. This is the best New England brown bread; it is very easily made and sure to be of the highest quality.

A RECIPE FOR BREAKFAST.—Take one-fourth cup of fresh cheese, cut it in small pieces, put it in a frying-pan, turning over it a large cupful, sweet milk and one-fourth teaspoonful dry mustard; pinch of salt and pepper, and a piece of butter the size of a butter-nut; stir the mixture all the time. Stir three Boston crackers very fine and sprinkle in gradually, then turn the once into a warm dish; to be sent to table immediately.

HOW TO COOK A TENDER STEAK.—Pound meat in a spider, add about half cup of cold water, cover closely, and let it back on your stove or range until it will simmer, turn frequently, and renew the water, hot as fast as it evaporates. It will take about two hours to render tender, and you want it for the table at table, you must put it on to cook at table. Salt it when you take it up. (Never salt meat when you first mediate consciousness is so hard to resist.) Yet there is not a family in the land but that some of its members are more or less suffering from some form of the prevailing weak, nervous and dyspeptic ailments, to say nothing of the bad teeth, defective bones, weak muscular development, how so usual. In these days of insidious nervous diseases, paralysis, heart disease and insanity, where there is such frequent and sudden breaking down of brain workers, there is a cry for a tried, endeavoring, beseeching food of men, women and children for something they lack—it is that flour, which is the universal food, should contain all the vital sustaining elements which God intended man should have when he provided as a food, that most marvelous substance—wheat.—*Chicago Tribune*.

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The Young Fireman.

He was an obedient boy and a great comfort to his parents. He tried in every way he could to lighten his mother's labors; he was always ready to go for water, to mend the wood box, prepare the kindling for the morning fire, and father's supply of chips from a neighboring ship yard; and many a new piece of wood found its way into his basket, for the sturdy ship-builders noticed with many encouraging words and acts the industrious little fellow.

But there came a day when the light of Johnnie's home was darkened, his strongest support was taken away, and he was left all alone. For many years his father had been employed as a railway engineer, daily passing the cottage that contained all that he held dearest on earth, where he never failed to see as the train flew by, a waving handkerchief and nodding, smiling face. It was a painful blow to the happy little child, and a sad home coming when the father was borne into it only to die. We read accounts of fearful disasters on the railroad and the names of such and such persons among the killed and wounded, and we often see "the engineer fatally scalded," little realizing what that term means to many desolate hearts. In just this cruel way, faithful at his post, Engineer Hobart met his death, leaving only the memory of a kind husband and father, and an honest and true man.

The home belonged to them. After many years of close economy, the monthly addition to the house fund steadily accumulating, resulted in the possession of the cottage as their own. But notwithstanding this want came in at the door and his shadow over all when the chief stay was cut down and the strong, willing man was laid low. Johnnie's brave heart sank when he saw how hard his mother had to labor, and his patient face haunted him even in his sleeping hours. The question, what can I do to help? preyed upon him continually, and thoughtful boy as he was, he kept his anxieties and fears to himself, for he wanted to take from, not add to, her sorrow.

One morning he went out into the sunshine with the tears fast filling his eyes. As he wandered on and on following the iron track, his heart was full of tender memories. Reaching the station at last he sat down behind a large snow-plow and putting his face into his hands he gave way to the strong feelings that overpowered him. For some time he sat there alone, when a hearty voice sounded in his ears, "Why, Johnnie, my boy, it is always darkest just before day; there is light ahead." The truthful grey eyes turned to the speaker, who was a tried friend of his father's and an employee on the same road.

"You are just the boy I am looking for," he continued. "One of our train hands has been discharged, and we need a man to fill the vacancy." How the shadow faded away and how eagerly he clasped the outstretched hand of this kind man, who was sent, the friend indeed in this time of need, by the "God of the widow and the fatherless." Most gratefully he accepted the offer and his walk home was a happy one. He had found his way to the great Giver for his many mercies and for such a son! As we might have guessed, as an employee on his father's road, he faithfully discharged every duty and winning thereby the confidence of all. As the train sweeps by the cottage his mother's welcome smile cheers him, and it is a pleasant thought that he has been the means of driving much of the care-world look from her loved face, and that he is her comfort and support.

This happened many years ago, and if we should see Johnnie now we should find him in a position of great usefulness and trust. Step by step our young fireman advanced until he reached the office of Superintendent, honored by all who knew him. The little cottage has been exchanged for a desirable home of his own, and he is thus enabled by the means honestly gained to provide those so dear to him with many luxuries and comforts.—*Christian Mirror*.

Nellie's Idea of Prayer.

Little Nellie, who was only four years old, no sooner saw work laid aside, than she ran to her mother's knee and claimed a seat there. Mrs. Lee lifted her to her lap, and went on busily thinking of her duties and cares.

For a while Nellie amused herself very quietly by winding a string in and out through her fingers; but presently she began talking to herself in a low tone. "When I say my prayers, God says, 'Hark, angel, while I hear a little noise.'"

Her mother asked her what noise that was. "A little girl's noise. Then the angels will do just so" (slutting her mouth very tight, and keeping very still for a moment) "till I say Amen."

Isn't this a sweet thought? I wonder if the children who read this story of little Nellie have ever thought how wonderful it is that God always hears their prayer? He hears the softest prayer of the little child kneeling by the bedside. There is never too much singing or too many praises there for him to hear a little girl's noise.—*Selected*.

"For Me."

Little Carrie was a heathen child, about ten years old, with bright black eyes, dark skin, curly brown hair, and slight neat form.

A little while after she began to go to school, the teacher noticed one day that she looked less happy than usual.

"My dear," she said, "why do you look so sad?"

"Because I am thinking."

"What are you thinking about?"

"That I do not know whether Jesus loves me or not."

"Carrie, did Jesus ever invite little children to come by him?"

"The little girl repeated this verse, 'Suffer little children to come unto me,' which she learned at school. 'Well, what is that for?'

In an instant, Carrie clasped her hands with joy, and said, 'It is not you, teacher, is it? for you are not a child. 'No, it is for me!'

From that hour Carrie knew that Jesus loved her, and she loved him back again with all her heart.

Now, if the heathen children learn that Jesus loves them, and believe his kind words as soon as they hear them, ought not we, who hear so much about the dear Savior, to believe and love him too? Every one of us ought to say, 'It is for me! for me!' and then give us into the arms of the loving Savior.—*The Morning Light*.

Ruzaler's Corner.

1. An army overthrew the siege of a town.

2. Upon his knees a corpse in haste they threw.

3. He thought as 'light of foot as a wild arrow.'

4. From under a pain he professed.

5. A lion's roar he gave to the people.

6. From the great even to the least.

7. With either foot on earth and sea by God he swore.

8. With hands uplifted high, that this should be no more.

9. He had ascended the mountain only to die.

10. With aged hand upon his youthful head.

11. His grandsons blessed him in his brother's stead.

12. Although this was no larger than a man's hand.

13. He once befriended great plenty through out the land.

14. "It is the voice of a god, the people cried."

15. Just then an angel came and he died.

16. In need, thy trust in him, he will disappoint.

17. "Like a broken tooth, and a foot out of a shoe."

18. He preached and taught, undisturbed by fears.

19. He was a hired hand for two whole years.

20. And he was strong for war at four score and five.

21. Rise up before it! In its presence stand.

22. Honor to old man's face, his God's command!

ANSWERS TO PUZZLES OF OCT. 25th.

1. Martin Luther.

2. Overcome evil with good; be above suspicion in all thy acts.

3. NOAH.

4. MORRI.

5. ARAD.

6. HIDE.

Junior.

Popular Definition of Conscience.—My rifle for another man's conduct.

The *Burlington Mercury* says: A girl up on North Hill, who has never 'teller' in that neighborhood to madness by lighting up the parlor brilliantly, and then settling her father's hat where its shadow will be boldly marked against the curtain.

A German lost his wife, and the next week married again, and his new wife asked him to take her riding. He fell indignant that she should have no more respect than that for his deceased wife, and said: "You think I ride out with another woman; so soon after the death of mine!"

A novel decoration was worn the other day by a recruit in the Austrian service. When passing muster the sergeant asked what order he was wearing. The recruit blushed deeply, and stammered: "The medal which was given to our cow at the late agricultural exhibition."

Doctor my daughter seems to be going blind, and she's just getting ready for her wedding, too! O, dear me, what is to be done? "Let her go right on with the wedding, madam, by all means. If any thing can open her eyes, marriage will."

The man who comes to the depot two minutes behind time, and sees the railroad train sending out at the other end, derives no satisfaction or comfort from the proverb, "Better late than never."

There is a man who is said to be so fond of green peas that he goes down to Algeria every January to meet them, and he follows the growth until he winds up at Aberdeen in the autumn.

Why is a young lady who has just left boarding school like a building committee? Because she is ready to receive proposals.

Why are some people very much like tea-kettles? Because they sing away pleasantly, and then all at once boil over.

The editor of the *Carthage (Ky.) Republican* has got a new grasshopper that sits on his desk, noses around among the exchanges, smiles pleasantly at the men that bring in champion squashes, and in fact does almost everything but write poems to spring.

They had a fluff-mate picnic up at Marlborough last week. Those who don't believe there is such a thing as an unspoken probability should have seen the expression of one of the voiceless young men of the party just after he lay down on a good healthy bumble-bee.

"Pack me up one or two nice books to read," said Mrs. Jones to her husband just before departing on a journey to the country. Jones did so, and the disgust which Mrs. J. took cannot be described when she took out from the satchel to read on the cars: "Barnes' Notes on Matthew," "Cicero's *Thucydides*," a copy of "Livy," with notes, and a book-look.

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