

Official Paper of the Village.

Published Monthly by

SAMUEL H. LITTLE,

Editor and Proprietor.

To whom all communications should be addressed.

Terms, \$1.50 a Year.

No paper discontinued, unless at the option of the publisher, until all arrears are paid.

Selected Miscellany.

POOR LITTLE JOB.

Every year we'd spent, Joey,
For we brought you a stampin' great
Auntie? No, a decent sight better!
Don't you take no interest Walt?
Flowers, Joe—I knowed you'd like 'em—
Ain't they scrumptious? Ain't them high?
Tear, my boy? Who's that for, Joey?
There poor little Joe! don't cry!

A small basket a hundred
There a tiny tiny soul.
The doll the little girl from upstate
The pretty Sunday dress.

Her store book remains not
All, all her treasures now forgotten—
The matchless keeps.

The hidden sleep—her life was peaceful
Made.

And light her earthly lot,
A little dream that through the flowers
Started.

With love and music fragrant;
No bitterness the child's heart pained;
Soe was the short life bright and rare—
The maiden sleep.

The maiden sleep—Low went the numbered
Year.

Her tender bairns' arms;
That spotless heart, unsoiled, unstained by
sin.

No earthly fear could harm;
A little bairn's pale breast—
This is a cockle that has torn
The maiden sleep.

The maiden sleep—earth's pain, earth's
Sighs no more.

Knows not that she repays;
Knew not, brother, thee, what might have been
To me.

For her, "O'er yon,
She feeds to where the kennel's last
Meth not the masterly bairn—
The maiden sleep.

The maiden sleep—only one short, calm
night.

The peaceful sleep will last;

And when low little bairns in that cool, hot
Night.

When that bairn is out,
He, who's bairn—will
Soughed dams, liver and gall—
The maid's bairns.

—And give the last—

Upon the last—

The bairn's life—she's a bairn—

Now, as they bear her bairns—
Fare in the bairns' bairns—

The maiden sleep.

The maiden sleep—she, sin, take it
Etc.

Friend, etc., etc.

Yours, etc., etc., etc., down from heaven—

With her bairns.

But, bairn, bairn, bairn—

Over this little, lower decked bairn—
The maiden sleep.

—The—

PRAYER AT HANNEY'S.

HANNEY'S DISCOURSES certainly needed a

missionary if any place ever did, but,

as one of the boys were mounted during

a great lack of water, "It had to keep

us needful." Zealous in a cause up

to steamer in the latrine and seemed

to come with their very best to get

on board the vessel for China and Japan

and carry the glad tidings to the

then. Self-sacrificing gods gave up home

and friends and hurried across overland

to brave the Pacific and bury themselves

among the Australasian savannas. But

though they all passed almost in sight

of Hanney's name, those passed to

pay any attention to the south who had

locked there. Men came out from

America and the East to labor with the

Chinese miners, who were the only

peaceable and well-behaved people in

the mines; but the white-faced, good-

natured, hard-wearing generous, ready-

drinking enthusiastic numerous Anglo-

Daxons they set severely alone. Perhaps

they thought that hearts in which the

good seed had once been sown but

failed to come up fruit were barren

soil; perhaps they thought it preferable

to be killed and eaten by cannibals than

to be turned into a pulch by a revolver

shot, while the bloodstained calmed calmly

in company with his approving con-

science, never thinking to ascertain

whether his bullet had completed the

business or whether a wounded man

might not have to fight death and co-

votes together.

At any rate, the missionaries let Han-

ney's alone. If anyone with an un-

querable desire to carry the Word

where it is utterly unknown, a sugges-

tion without fear, and a full-proof article

of common sense (these last two require-

ments are absolute), should be looking

for an eligible location Hanney's is just

the place for him, and he need give him-

self no trouble for fear some one will

step in before him. If he has several

dozens of similarly-constituted friends

they can find similar locations by de-

taking themselves to any mining camp

in the West.

As Hanney's had no preacher it will be

readily imagined it had no church. With

the first crowd who located there came

an insolvent minister from the East.

He called himself Pentecost, which was

as near his right name as is used with

miners, and the boys dubbed his shop

"Pentecost Chapel" at once. The name

somewhat reached the East, for within a

few months there reached the Postoffice

at Hanney's a document addressed to

"Pentecost" in charge of Pentecost

Chapel." The Postmaster went up and

down the brook in high spirits and told

the boys, who instantly dropped shovel

and pan, formed line and escorted the

Pentecost acknowledged the joke and

stood treat for the crowd, after which he

solemnly tore the wrapper and disclosed

a report of a certain missionary society

modestly expressing his gratification at

the honor, and his worthiness of it, he

mored that old Thompson, who had the

loudest voice in the crowd, should read

the report aloud—he, Pentecost, volun-

teering to furnish Thompson all neces-

sary spirituous aid during the continua-

ence of his task. Thompson promptly

signified his acquiescence, cleared his

throat with a glass of amber-colored

liquid, and condescended, the boys

encountered should naturally take

Northville Record.

Our Aim—Welfare.

[Always in Advance]

VOL. VII.

NORTHVILLE, WAYNE, MICH., JULY 3, 1875.

NO. 26.

TERMS: \$1.50 a Year.

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The Northville Record

S. H. LITTLE, Editor.

SATURDAY, JULY 3, 1875.

END OF VOL. SIXTH.

With this issue closes the Sixth year of the Record's existence. Considering the extremely hard times in point of money matters, the past year has been one of unprecedented drawbacks in publishing a newspaper. The truth of this assertion is evident in the suspension or death of hundreds of papers throughout the country; this State also bearing her share in the general disaster.

The men of our subscribers are very prompt in paying up for their paper, as may have been seen from the "roll of honor" card, and such ones are of some good to a paper, as one knows just what to depend upon everytime. Kick out a man that is prompt in the payment of his paper, and you will find one that is respected by those about him, successful in whatever business he engages in, and of more than ordinary intelligence. With but a few exceptions such are the ones whose names can be found on our subscription list; and to such we extend our sincere thanks and trust that the coming year may be of continued improvement in our own labors the better to merit their patronage.

A Tornado in Detroit.

Detroit had an unwelcome visitor Sunday evening last, 27th, in the shape of a cyclone or tornado, which proved destructive to life and property. For the distance of thirty to one hundred feet in width and nearly a mile in length, dwellings, trees, fences and everything in its course were laid waste; some being carried quite a distance. The district so unfortunate lies in the upper part of the city, and is composed of cottages mostly belonging to the laboring class, who will feel very keenly the loss of their little homes.

As a rather singular fact we learn from a gentleman versed in the matter that all the buildings thus demolished were built on Sundays, by carpenters who were engaged elsewhere weak days.

Mr. R. R. ARRANGEMENTS—It is a matter of congratulation to those who were foremost in securing the construction of the F. & P. M. R. W., that their utmost hopes are now realized in the running of four express trains each way daily, direct to and from the M. C. R. R. depot, Detroit, placing Northville and Detroit in direct connection with less than 80 minutes by the slowest train. Northville now has R. R. facilities of the first order.

It would seem that the facilities afforded us now would accommodate the people of the State who might desire to reach the new asylum for the insane quite as well as it is done by the D. & M. R. W. at Pontiac.

A LADY once consulted Dr. Johnson on the degree of turpitude to be attached to her son's robbing an orchard. "Madam," said Johnson, "it all depends upon the weight of the boy." I remember my school-fellow, David Garrick, who was always a little fellow, robbing a dozen orchards with impunity, but the very first time I climbed up an apple-tree—for I was always a heavy boy—the bough broke with me, and it was called a judgment. I suppose that is why justice is represented with a pair of scales."

"Isn't there some ledger here for me?" enquired a German at the general delivery window of the post-office yesterday, says the Detroit Free Press. "No, none here," was the reply. "Well, dot is queer," he continued, getting his head into the window, "my neighbor got some dree letters in one day, and I get none. I buy more dices as he does, and I hav never got one ledger yet. How comes dose dings?"

One of the college newspaper exchanges says that a clergyman of a certain church, on a recent occasion, discovered after beginning the service, that he had forgotten his notes. As it was too late to send for them, he said to his audience, by way of apology, that this morning he should have to depend upon the Lord for what he might say, but in the afternoon he would come better prepared.

A Spanish proverb says "A kiss without a moustache is like an egg without salt."

STATE NEWS.

RELIGIOUS AND EDUCATIONAL.

The ladies of Grindstone City, Huron county, are going to give a dinner on July 4th, to raise money to build a Presbyterian parsonage.

The new M. E. church at Port Huron was dedicated June 20, Bishop Ames of Baltimore officiating. It is said to be the finest church in the city.

The Adventists of Flint are holding services in tents.

MEETINGS AND ASSOCIATIONS.

The pioneers of Cass county met at Cassopolis June 16. About 3,000 persons were present. Their retiring president, Uzzel Putman, sen., is 81 years old, and his son was the first male child born in Cass county.

There were 400 old soldiers at the reunion of the fourth Michigan at Hillsdale, June 18. The affair was called a surprising success in all respects.

At a meeting of the St. Joseph temperance society on June 3rd, it was ascertained that 24 members had died since the last annual meeting.

The Jackson races closed on Friday. It is estimated that 10,000 persons were in attendance.

It is estimated that 5,000 persons were at the ginger picnic at Orion. Big Rapids had a Bunker Hill celebration.

BUSINESS ENTERPRISE.

The stockholders of the Michigan temperance publishing association had a meeting at Jackson June 21. They decided not to commence work until the whole \$20,000 is subscribed, of which they have now about \$2,000. The state is to be thoroughly canvassed.

The new slate quaries of Huron Bay are better than expected, the slate being pronounced by architects as of superior quality. The slate for the roof of the new insane asylum at Pontiac is to come from these quarries.

Active operations have already commenced to rebuild the burnt district on West Bridge street, Grand Rapids.

A bed of sandstone suitable for building purposes has been found in Hope Valley county.

The blast furnace at Frankfort is making 27 tons of iron per day.

The postoffice at Clary has been made a money order office.

FARMING AND FAIR TRADE.

Benton county reports wheat, oats and grass as looking well. Corn small on account of frost. Apples half a crop. Berries there, and generally throughout the state, are said to be plentiful.

Woolton Comfort, of Russia has sold over 25,000 sets of potato plants this season.

Grand Haven is jubilant over the prospects of her strawberry and onion crop.

DEATHS.

The scaffolding at Whitney's new opera-house, Detroit, gave way on Tuesday, precipitating four men to the basement floor. One named Jackson was instantly killed, and the others so badly injured that their recovery is doubtful.

John Rudine, near Grand Rapids, was killed June 22, by the running away of his team, which took flight from an umbrella carried by his wife.

CIVILIAN.

Alderman Carey of Jackson dug a potato bag out of the ground two feet below the surface, last April. He put it in a bottle to see if it would "last out" which it did in one night, and "still lives," although it has had nothing to eat or drink during its confinement.

The Detroit and Milwaukee grain elevator at Grand Haven was burned June 22. Loss \$45,000; insured for \$26,000. Cause of fire unknown.

CRIMINAL.

Owen Dely of Bay City missed \$75 on Tuesday. He suspected Ralph Thompson, and pursued and overtook him. The latter acknowledged the theft, delivered up the money, and was bound over for trial at the circuit court.

The house of Mr. Durfee near Plymouth was robbed last week of \$250 worth of jewelry while the family were at a circus. The thieves were found and arrested at East Saginaw on Tuesday.

A young man lost his watch in a bowling alley at Battle Creek Monday afternoon.

An illicit underground distillery was recently unearthed at Lexington.

MISCELLANEOUS.

Broken roses seem fashionable in Bay City. The Tribune says that a woman was there a few days since looking for a man with a broken nose and was referred to seven different persons.

The Paw Paw railroad has been sold for \$50,000, to some gentlemen residing at Paw Paw and Lawton.

Eagle Harbor used to have 18 saloons and now she has none.

Insured for North Star—June 20, 1875.

Address S. H. Little, Northville, Mich.

E. P. EAR.

44 Woodward Ave., Detroit.

FRENCH GLASS & SHOWS.

Constantly on hand and ready.

FRENCH GLASS

FOR STORE FRONTS & DIVIDES.

SHOW CASES.

Largest and best quality of WOOD & GLASS CASES with double thick French glass and French plates are also made.

MAHOGANY WALNUT CHERRY CAS.

For together with PATENT METAL Very strong and strong.

ONLY MADE AT THIS ST.

Orders by mail or otherwise paid in advance.

Shipped for the use of our men in their work Merchant's CARLING OIL.

Large and small sizes, 30 cents.

Manufactured at Lockport, N. Y. by JOHN BUDGE, Manufacturer.

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TO CURTAIN CORNERS, NEEDLE WORK, ETC.

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POOR LITTLE JOE.

PROVERBS wide open; Joe, "For two bright red eyes great; Apple No, a darning right better! Don't you take no interest? Wait! Poor Joe I know'd read like an' didn't them scrumptions? And him high? There poor little Joe! - Poetry: I was skinning past a window; Where a bang-up lady sat; All amongst a lot of bushes; Each one shrub from a pot;

LEAVE WAYNE ON MICHIGAN.

CHICAGO, July 1.
DETROIT, July 1.
JACKSON, July 23 A.M.
Kalamazoo, July 23 P.M.
LANSING, July 23 A.M.
MICHIGAN CITY, July 23 P.M.

Home and Vicinity.

Mild.
Cloudy.
Fourth.
Celebrate.
Quits to-day.
Rain desirable.
Woolmarket good.
Records six years old.
Democrat's "caut up."
Celebration at Plymouth.
Good attendance from here.
Fred Taylor arrived in town.
A brother of Mrs. Chapman, from the west, is visiting the family.
New J. & F. M. their wife correct in this issue. Also D. L. & L. M.
"Hip-hip, Hurrah! Schools out for a good long while." So the boys say.

At M. E. Strawberry and ice cream festival at the church on the 20th netted \$25.

Several good choirs lately have given a growing propensity to all kinds of croon.

The boys and girls are a high glee now that they are to have several weeks vacation.

Rev. Dr. J. C. Long, a man of moderate temperature, is the favorite serving to our church.

The Baptist service is Mrs. Sam'l Remond's, a man, this day evening, fair attendance.

The wheat crop will not be more than half the ordinary yield in this vicinity, from the late killing frost.

The friends of Dr. Long go mostly to the schools in preparing an audience over him.

The Detroit Evening News is a good deal like a certain young man, small in size, but very sprightly. He has three children, a boy, a girl, and a dog.

Hiram Jackson and Narcia Smith have not been absent or rarely during the past term, and the former not during the year.

Mr. Augustus B. Taylor and family of Marquette, I. S. arrived yesterday for a short stay. He is a part owner in the Marquette Journal.

Prof. Collins made a trip to Niagara Falls and back this week. It was his first view of the great cataract and he thinks himself amply repaid for the time and money.

Our farmers are at it again—digging off the potato bugs with a stick. The best way is to pull them out.

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Many here express a mingled feeling of pity and contempt for Mr. John Galtie, for taking the trouble to follow his wife, who eloped a few weeks since. It is a lost cause.

No one must imagine that the exhibition at the exhibition the other evening was demonstrative of the amount of light eliminated from studies during the term.

Mr. J. Seeds has the fever, got it bad—fixing up fever, and the way that place has improved in appearance since its new fence, new porch etc., is a caution to the crowd.

Mr. E. N. Root, of Detroit, left here Wednesday for the city after a vacation of two or three weeks. His wife who accompanied him remains here a while longer.

We mentioned in our last that the young and popular teacher, Mr. J. H. Simonds, would begin a class in instrumental music. He has made arrangements to do so, having been in town this week for that purpose and will commence his labors next Wednesday, July 1st. Now's your time.

The Presbyterian (?) Social met at Mr. Win Dunlap's June 23. Where one church gives a social and the majority present are members of other denominations it looks certainly very sociable. Those present were very highly entertained by a recitation from Miss Sinclair (now making a stay in our place,) and very hospitably entertained by the family.ough not to engage in other pursuits

Northville

Terms, \$1.50 a Year.)

VOL. VII. NORTHVILLE, WAYNE.

Proprietors of THE

ALHAMBRA DOLLAR STORE,

92 Woodward Avenue, Detroit.

ILLIAM GAY & CO.

Proprietors of THE

GENERAL BUSINESS CARDS.

TREMONT HOUSE,

Wayne, Mich.

A. S. BRADY, PROPRIETOR.

The best accommodations at reasonable rates.

Good Sample Rooms for Agents. Free Box to send

From the Cards.

T. H. MARSH, T. W. CLARK,

HOWARD HOUSE,

Cor. Griswold and Concord Sts.

DETROIT, MICHIGAN.

HAMILTON & CLARK, Prop.

Jno. Eastman, Cash.

1874.

CHAS. B. HOWELL,

Law and Collection Office,

14 Motor Block, Detroit, Mich.

Special attention paid to all matters

coming before the Probate Court.

1874.

1874.

BISSENDORF'S HOTEL,

Corner Cass and Lewis Sts.

DETROIT, MICH.

The House has just been overhauled and cleaned

throughout. Bedrooms enlarged, Parlor enlarged

extending the corner of the Room.

Board per week, with room.....\$5.00

Day board per week.....\$3.00

Rooms per day.....\$1.00

1874.

CONFIRMING SUITS.

FOR THE LADIES!

I would say to my friends and female Patients

that having resided here permanently with Mrs. S.

Gardner, in the use of

DRESS MAKING,

I would be pleased to receive their patronage.

Satisfaction guaranteed.

ELIA J. BEALE.

Nordville, June 5, 1874.

1874.

CALIFORNIA

Have you any thought of going to California?

Are you going West, North or South?

You want to know the best route to take?

The shortest, safest, quickest and most

comfortable routes are those owned by the

Chicago and North Western Railway Com-

pany. It runs over two thousand miles of

the best road there is in the country. Ask

your ticket agent to show you its map and

time cards. An ticket agent can sell you

through tickets by this route.

Buy your tickets via the Chicago &

North Western Railway for

SAN FRANCISCO,

Sacramento, Ogden, Salt Lake City,

Cheyenne, Denver, Omaha, Kansas, Corin-

nel Bluff, Yankton, Sioux City, Dubuque,

Winona, St. Paul, Dubuque, Milwaukee,

Green Bay, Oshkosh, Winona, Milwaukee,

and 18 points west or north-west of Chic-

ago.

If you wish the best traveling accom-

modations, you will buy your tickets by this

route and will take the Northern

Central.

YOUR PASSENGER SOLICITED.

2. Eddie F. The Little

Giant Clethier.

125 Woodward Avenue Detroit.

ARE YOU GOING

TO PAINT?

If so, see me for the Avril

Cannal Paint.

It is sold by the gallon only, one

gallon covering square yard; two

gallons covering square yards, &c.

1874.

Cloths of Every

Description

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FAIR AND HOME.

To clean lime out of the tea-kettle, boil in the kettle fresh Irish potatoes with the skins on. This softens the lime, which easily washes out; or an oyster shell put into the kettle will accomplish the same purpose.

Brews.—This is made of pieces of dry bread. Place the pieces in a spider or other convenient vessel, pour on cold milk, sprinkle a little salt, and pieces of butter as much as a little as you wish, set it over the fire; when it boils up it is done. This may be made with white or with brown bread, and is very good.

The Poor's Friend Press says: "Take a large head of cabbage, strip off the outer leaf and slip off the bud found at the root of the leaf. Take this bud and simply set it in rich dirt, like any other plant. The result will be fine, growth of early cabbage plants with heads larger and sounder than can be raised in the ordinary way."

Apple or Prairie Pudding.—Crust to be made same as for cream tartar biscuits, to be cooked by steam in a covered tin-boiler; roll the crust to the required size and half an inch thick; use first a layer of crust, then sliced apple and so on, having the top layer a crust, leaving room for the pudding to swell; if unripe and not used swell them first by soaking them in warm water; don't let them boil as that breaks the skin. Cook the pudding an hour and a half or two hours according to the size. Make a sauce same as for the dumplings. You can make these puddings with peaches, both fresh and dried, and with dried apple (always swelling the dried fruit); with blackberries, and with whortleberries. (or huckleberries.)

Frosting.—One pound of powdered sugar and the whites of two eggs will do. Sometimes the frosting stiffens so that it does not all the eggs. The above is enough for a large cake. Roll the sugar or sift it, as there may be small lumps, and gradually into the whites this sugar, until nearly stiff enough; squeeze in the juice of half a lemon, when all the sugar is in that is required; give it a good stirring, put the frosting in the center of the loaf of cake, dip a broad-bladed knife in water and spread the frosting, dipping the knife in the water often enough to prevent sticking; when spread, put the cake on the stove hearth or under the stove for a half hour; perhaps, till it gets firm. It takes but few minutes to make the frosting and it is always good; it is much better than to beat the eggs to a froth; only try it. The lemon juice gives a pleasant flavor, while the acid acts upon the frosting, making it whiter and finer to cut. Always have the cake cold.—Cor. Rural New Yorker.

Transporting Batter.

A good way to carry rolls of batter over a rough road or any other is to make tin boxes to suit the size of the rolls cylindrical in form (like a pill box), but dividing near the middle, so that the cover will constitute one-half of the box. Wrap each roll in fine flannel muslin and insert one end in the box and slide the cover over the other end; pressing it down till the end of the roll will touch the inside of the cover. Include the tin boxes in a wooden case. Make the wooden box of sound one and a half inch boards, fastening the corners firmly with sheet iron straps. The outside should be planed and planed, the inside may be rough. Lay the inside of the tin box with two thicknesses of felt and cover the felt with thin but sound boards, nailing them right through the felt snugly to the outside boards. The felt is a non-conductor, and will keep the heat from striking through into the butter. Like the inside of the cover to the wooden box to the same way, creating the top of it to prevent warping or splitting, and attach it to the box by strong hinges on one side, and hold the other down firmly by two straps and staples. Stout handles should be put upon each end of the box for convenience in handling. Rolls of batter in the boxes included in such a case will neither get out of shape nor feel the heat. Upon arrival at the end of their journey the rolls are easily removed from the tin boxes, which can be returned in their case. Boxes four and a quarter inches in diameter and eight inches long hold a

large quantity of batter. The dryness of our climate, as a rule, is especially favorable for making the best quality of hay, and this has, without doubt, tended to make our farmers careless in regard to beginning at the earliest practicable moment to secure the crops, as they know that good hay-weather is likely to continue for an indefinite period.

This advantage of climate has been taken by our agriculturists in many places, but in others, where the soil is more loamy results than in hay-making. The proof of our assertion can be seen in the dry hay exposed in our markets and in the barns of the farmers, as well as in the condition of the animals forced to eat a poor quality of hay, which might have been greatly improved in quality at no extra expense by cutting early and curing in a proper manner.

It is well known that almost every where crowded that hay-plants come down while immature and in a succulent stage contain much larger proportion of starch, sugar and gum than the same when fully ripe. This is due to the nature of a proportion of these nutritive properties is converted into woody fiber, which, in a great part, is indigestible matter, doing the animal very little good, besides costing much labor in marketing. The longer grass stands after arriving at its maximum stage of growth the greater the loss of sugar and other soluble matter, and the less digestible it becomes. Even when cut down in a thoroughly succulent condition most of the grasses suffer some loss of sugar and starch and undergo a degree of fermentation in drying.

Scientific agriculturists know the value of early-cut fodder, but the majority of our farmers still persist in delaying the hay-making season until all possibility of making good hay is past. With our ordinary kinds of cultivated grasses the appearance of the flowers is an unerring sign of fitness for the scythe or mower, and if a man has a large quantity to secure and not sufficient as well as sufficient help to gather the entire crop he had better commence a few days earlier. But in no case should the cutting be delayed until the seeds begin to harden. The same rule holds good with the legumes, such as our common red clover, lucerne and other similar plants, none of which add anything to their nutritive properties by being allowed to stand long after they come into bloom.

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