Useful and Curious.

About Preserving Green Corn.

We have several times stated that we knew of no method of canning green corn that was practicable in families. Mrs. C. C. R., who writes a very pleasant letter, thinks we are in error in this, and sends us her method, which is not, in the proper sense, canning at all, but a method of pickling. By canning fruits or vegetables of any kind, we understand the putting of them up by thorough exclusion of air, with sugar, salt or other seasoning sufficient to make them acceptable when eaten, but which has nothing to do with their preservation. Mrs. R. uses tartaric acid, which is really pickling the corn, just as other vegetables are pickled in acetic acid or vinegar, but it is not canning the corn in the proper sense of the term, or by the method followed by those who put it up for market. We have, in former years, given the method of preserving green corn by means of salt, and also by the use of tartaric acid, but as this last was several years ago, we give Mrs. R.'s method, with the remark that it has been commended to us by several other housekeepers, though we never happened to try it ourselves. It is really pickling green corn in tartaric acid. Mrs. R. says: "Cut the corn from the cob, and cook it in a plenty of water for about five minutes. To every six quarts of corn (measured before cooking or adding water) add one ounce of tartaric acid, dissolved in a little water. Put the acid in while cooling. Dip into the cans, and seal immediately. It will keep for years. To prepare this for the table, pour off the sour water (which is to be saved,) and put in cold water. To a quart of corn add half a teaspoonful of soda, and a teaspoonful of sugar. If you should add too much soda, the corn will turn yellow. In this case add enough of the acid water (to be saved for this purpose) to turn it back to the proper color."—*American Agriculturist.*

To Preserve Citron or Watermelon Rind.—Pare off the green skin, and cut away all the soft, seedy part; take the white inner rind, cut into strips of fanciful shapes; allow a pound of sugar to a pound of rind. Put the rind in the kettle, with just enough water to cover it, a quarter of a pound of green ginger, peeled and sliced; then let it boil gently till a broom-straw will go through the rind easily; take it out with a skimmer and put on dishes; allow a coffee-cup of the water it was boiled in to a pound of white sugar. Let this come to a boil, then put your rind again into the kettle with the juice and peel of two lemons. Let this all boil gently about three-quarters of an hour. Remove the scum, take out the rind, and put it in tumblers or jars. Boil up the syrup once, pour it through a small tin strainer on the rind, and when cold cover with brandied tissue paper, and tie closely. This is very good. The ginger will peel more easily if scalded for a few moments.

Tomato Beer.—A correspondent of *Southern Planter* tells how to make tomato beer:—"Gather the fruit once a week, stem, wash and mash it; strain through a coarse linen bag, and to every gallon of the juice, add a pound of goood moist brown sugar. Let it stand nine days and then pour it off from the pulp, which will settle in the bottom of the jar. Bottle it closely, and the longer you keep it the better it is when you want to use it. Take a pitcher that will hold as much as you want to use, fill it nearly full of fresh sweetened water, add some of the preparation already described, and a few drops of essence of lemon, costing almost nothing. To every gallon of sweetened water add a half tumbler of beer."

Green Tomato Sauce.—A sauce can be made of green tomatoes by thinly slicing them crosswise, and putting them in stone pots or West India jars. Alternate the layers of tomatoes with sliced onions, each layer sprinkled plentifully with ground mustard and lightly with salt. When the pots are nearly full, add a very little strong vinegar, and place the jars, lightly covered with a thin cloth, upon the back of the range. Keep them there several days, where they can heat and cool as the fire is in or out. The liquid will gradually evaporate. When a creamy yellow sauce is formed, the pickle is ready for use. It keeps well.

To Preserve Berries in Water.—A lady correspondent of the Hartford *Times* writes to that paper: "Last year I tried saving fruit without cooking. I have now, unopened and apparently unchanged, a bottle of gooseberries, put up last year. I have this summer used strawberries after they had been three weeks bottled, just as fresh as new. Last year I kept them for months. Take solid ones, wash them carefully, and I shall hereafter leave the hulls on, and fill the jar full; then pour in cold water to the brim cover, and seal and turn the jar bottom-end up, and if it does not leak at once, the berries will stay fresh till eaten.

Green Tomato Pickles.—Slice your tomatoes thin and over a layer of tomatoes sprinkle a small handful of salt, coarse salt is best; let it stand over night; in the morning put a layer of tomatoes in your porcelain kettle. Over them strew a little whole allspice, cloves, cinnamon and white mustard, also a little ground black pepper. Here add a thin layer of sliced onions, three more tomatoes, allspice, etc., until your kettle is full. Use twice as much tomato as onion. Cover with sharp cider vinegar and boil until tender.

To Can Blackberries and Tomatoes.—Put the blackberries in a porcelain kettle and boil from five to eight minutes, then put in the cans and fill them by shaking them occasionally, while filling, to get the air all out. Put on the lids, and seal with wax; when cold, stand upside down for one or two hours, and if there is any air, you can discover it by the leak; if any leak is discovered, apply some wax on the leak, and put your cans in a dark, cool place, and they will keep. I use glass cans.

Green Tomato Pies.—Select nice, smooth ones, pare them very thin, slice them into a pie-dish, lined with a nice paste, about half a cup of sugar to a pie, a few little bits of butter, a little flour sifted on, and sliced lemon, lemon essence, or nutmeg, for flavoring. I prefer the essence. Put on the upper crust carefully, so the juice will not escape in baking. I think you will find them very nice; at least, mine are always praised by those that like tomatoes.—*Chicago Tribune.*

Tomato Vinegar.—Take one bushel of ripe fruit, wash and throw into a tub, add a quart of heavy New Orleans molasses, mix and mash well, and let stand several days, stirring frequently. When a strong vinegar odor is given off, strain the juice into a cask and let it stand until the process is completed. Vinegar made in this way is equal to the best, and to succeed in its manufacture it is only necessary to follow the above simple directions.

Tomato Honey.—To each pound of tomatoes allow the grated peel of a lemon and 6 fresh peach leaves. Boil them slowly till they are all to pieces, then squeeze them through a bag. To each pound of liquid allow a pound of sugar and juice of one lemon. Boil them together half an hour, or until they become a thick jelly. Then put them into glasses and lay double tissue paper over the top. It will scarcely be distinguished from real Honey.

To Keep Green Corn.—Gather the corn when in good eating state; place the corn, cob and all in a vessel, and pour boiling water over it; let it remain in hot water three to five minutes, then cut the corn from the cob, put a layer of corn, then a layer of salt, in large stone jars; when full, weight down; keep adding layers as the corn sinks down in the jar; the salt makes a brine without water; when used, soak all night in clear, cold water.

Blackberry Jam.—To every quart of blackberries, allow one pound of white sugar. Crush the fruit with the sugar, put into the preserving pan, and set it over a gentle fire for three-quarters of an hour, stirring almost constantly; if agreeable add a small wine-glassful of brandy to every quart of fruit, a quarter of an hour before it is done; then pour the whole into jars, and when cold cover with brandy paper and tie it closely over.

How to Keep Sweet Corn for Winter Use.—Sweet corn can be kept for winter use by cutting from the cob, either boiled or raw, and packing in jars and sprinkling a little salt between the layers and on top, covering with a cloth and board and weight. Soak when used, and boil longer than pork. String beans can be served the same way; of course they are not as nice as fresh, but will do for a change.—*Inter-Ocean.*

Green Tomato Pickles.—One peck of green tomatoes, 6 common-sized onions, 12 large cucumbers, 1 small fine head of cabbage, 1 teacupful of salt. Chop first the tomatoes, put in the salt, and drain off all the green water; next, chop the cabbage and cucumbers separately, then the onions. Mix all, spice your vinegar, scald, and when cold pour it over the pickles. The onion can be omitted, if desired.

Fried Tomatoes Equal to Fried Oysters.—I consider them equal to fried oysters prepared in this way: Slice rather thick, and roll in cornmeal. Salt and pepper, and place in hot frying-pan, well buttered. Cover closely and fry until perfectly tender and nicely browned. If you don't really like them the first time try again, as they seem to require a cultivated taste.—*Chicago Tribune.*

Blackberry cordial is made as follows: To one quart of blackberry juice add one pound of white sugar, one tablespoonful of cloves, one of allspice, one of cinnamon and one of nutmeg. Boil all together fifteen minutes; add a wine-glass full of brandy or good whisky, bottle while hot cork tight and seal; one dose is a wineglass full for an adult; half for a child.

Roasted Green Corn.—Turn back the husks and remove the silk; replace the former as closely as possible and bury the corn in the hot ashes of a wood fire. This is the very best way in the world to cook green corn, but, to be thoroughly enjoyable, it should be eaten in the woods or on the sea shore, and will need to be salted and buttered.

Corn Pudding.—Three dozen ears of corn scraped from the cobs; one and one-half pints of milk; three eggs; two tablespoonfuls of sugar; one teacupful of flour; two ounces of butter; a little salt. Bake an hour and a half.

Elderberry Butter.—Take one gallon of elderberries, two quarts of sugar, and one pint of vinegar; boil for five hours, stirring often; for pies take four tablespoonfuls for each pie of the butter and rednee.

Canned Crab Apples.—To five pounds of apples take three pounds of sugar; make a syrup and when boiling put in apples and boil until soft; seal immediately in heated cans; no paring.

Crab Apple Jelly.—Cut in halves and boil in water till soft; two quarts water to half-peck apples; strain and add one pound of sugar to one pint juice; boil twenty-five minutes.

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DELINQUENT TAXES,

For the Year 1879.

County Treasurer's Office,
Troy, Doniphan County, Kansas,
July 9th, 1880.

NOTICE is hereby given, that the taxes for the year 1879, on the following described tracts of land and town lots, are now due and unpaid, and that if the same be not paid before the First Tuesday in September, 1880, I will, on that day and the next succeeding days, at the County Treasurer's office, in Troy, Doniphan County, Kansas, proceed to sell so much of each tract of land or town lot as may be necessary to pay the taxes for 1879, and the penalties and costs thereon; sale to be governed in all respects by the law authorizing and requiring the same. The law now fixes the interest on tax sales at twenty-four per cent. per annum.

ROBT. FLICKINGER,
County Treasurer,
Doniphan County, Kansas.

LANDS.

IOWA TOWNSHIP.

Owner.	Description	Section.	Township.	Range.	Acres.	Amount.
A W Blakemore	Lots 1 and 2	7	1	19	80	27 39
H C Birkey	Lots 3 and 4	7	1	19	70	25 72
J H Utt	pt of fr	1	1	19	40	5 01
do	pt Lots 5 and 6	8	1	19	5	1 48
do	ne fr pt	8	1	19	5	3 07
F Kelley	pt of fr	9	1	19	43	13 66
C W Noyes	pt Lot 1	9	1	19	13	1 83
J H Utt	pt Lot 1	9	1	19	14	1 99
do	nw corner	9	1	19	7	1 98
do	fr pt sw	10	1	19	8	2 63
O Bailey	fr pt sw	10	1	19	5	1 44
M S Masek	fr pt sw	10	1	19	5	1 65
Jacob Edwards	fr pt sw	10	1	19	1	4 25
Unknown	fr pt nw	13	1	19	40	7 39
John Tarr	fr pt nw	13	1	19	40	15 99
J P Johnson	nh of s	15	1	19	80	19 29
Alex Poulet	s hf s w	15	1	19	20	3 67
J P Johnson	pt ne qr	15	1	19	10	1 97
Alex Poulet	s hf s e	15	1	19	20	11 69
do	s hf s e	15	1	19	20	5 87
J P Johnson	n hf s hf s e	15	1	19	20	5 87
Noyes & Mackey	pt s hf s w	15	1	19	37	6 77
Hannah J Beeler	s hf s e	16	1	19	80	27 58
Wm Fairall	ne qr ne	17	1	19	40	10 75
W N Embree	pt w hf pt s e	17	1	19	20	6 59
Dani Todd	s hf s e	21	1	19	40	11 75
Unknown	Lots 3 and 4	25	1	19	60	10 32
do	pt s w qr ne	25	1	19	5	1 91
Harriet Moore	s w qr n hf ne	25	1	19	10	1 58
Unknown	n hf n w qr n w	26	1	19	20	3 29
J W Foster	s e qr n w qr n w	26	1	19	10	1 94
S N Perry	pt s hf s w qr ne	26	1	19	5	1 12
J Jones est	s hf n e qr s w qr n w	26	1	19	5	1 12
W S Caldwell	s hf s w qr n w	26	1	19	20	3 29
Unknown	e pt s hf s w	26	1	19	32	6 69
do	pt s w qr ne	26	1	19	20	3 29
Jas Martin	w hf s w	1	2	19	80	12 17
S N Perry	s pt n hf s e	2	2	19	54	17 60
do	n e qr s w	3	2	19	40	10 63
John Bell	s pt n w	3	2	19	10	1 60
J Q A Troy est	w pt s hf s w	5	2	19	45	6 27
do	e pt s e	6	2	19	70	11 46
S W McDonnell	s hf s w	6	2	19	80	13 03
S M Clark	n e cor s hf s w	8	2	19	5	2 61
A H Bayless	pt s e	10	2	19	15	6 15
P W Northern	s w cor s hf s e	13	2	19	5	1 41
Leander Hills	pt s w fr	15	2	19	96	13 65
A J Minier	pt n e	15	2	19	11	4 59
S B Stimson est	pt n e	15	2	19	10	4 09
Unknown	pt n w qr	15	2	19	11½	2 93
do	s e pt w hf n w	22	2	19	15	6 72
R M Jones	pt s e	23	2	19	5	2 10
Saml Shields	pt s e	23	2	19	10	2 55
Unknown	n w pt s w	24	2	19	24	11 73
do	n w pt s w	25	2	19	1	1 46
T Jeffers est	s e qr n w	25	2	19	40	11 44
S F Amsbury est	pt n e	26	2	19	10	2 80
P Case	s e qr & w hf n e qr n w	30	2	19	40	7 39
S D Allen	s e	33	2	19	160	36 71
F V Duke	n w	33	2	19	160	20 75
R E Simmons	n e	33	2	19	160	20 75
H W Parish	e hf s w	33	2	19	80	22 53
Wm Adams	w pt n hf w qr s w	31	1	20	9	1 76
Unknown	pt s w	31	1	20	12	1 37
E J Fropp	n w	2	2	19	160	31 25
Dick McCoy	s pt w hf s e	8	2	20	50	10 67
Unknown	pt s e	9	2	20	60	7 90
do	e hf e hf w hf s e	9	2	20	20	2 12
do	pt n e	9	2	20	20	2 25
J P Johnson	n hf n w qr s w	10	2	20	20	1 75
Unknown	s hf n w qr s w	10	2	20	20	1 75
Ed Herring	n hf s w qr s w	10	2	20	20	1 75
Jas Kennedy	s e qr s w	10	2	20	40	3 25
A Lewis	n w qr s e qr s w	10	2	20	10	1 00
J P Thomas	n e qr s e qr s w	10	2	20	10	1 00
E Herring	n w qr s w	15	2	20	40	3 25
Unknown	n pt n e qr n w	15	2	20	10	1 00
E Herring	s pt n e qr n w	15	2	20	10	1 00
J J Speaks	s pt n e qr n w	15	2	20	10	1 00
J Collins	s w qr n w	15	2	20	40	3 25
J Marrell	pt s w qr n e	15	2	20	5	62
D F Rittenhouse	pt s w qr n e	15	2	20	15	1 37
S E Hardy	n w qr n e	15	2	20	40	3 25
Unknown	n hf n e qr n w	15	2	20	20	1 75
S Warren est	s hf n e hf n w	15	2	20	10	1 01
E Brown	n hf s hf n hf n w	15	2	20	10	1 01
A Vick & F Michaelis	n w qr n e	15	2	20	40	3 25
do	s pt n w	15	2	20	3	49
R Jenkins	s e qr n w	15	2	20	40	3 25
Richard Dawe	n e qr n w	15	2	20	40	3 25
B F Herring	n w pt n e qr n e	16	2	20	35	3 25
Thos Miller	s e pt n e qr n e	16	2	20	5	62
R Hunt	s hf n e qr n e	16	2	20	20	1 75
Unknown	s w qr n e	16	2	20	40	3 25
do	e hf n e	16	2	20	80	5 12
H Dickerson	s pt n w hf n e	17	2	20	13	13 01
Unknown	n pt n w hf n e	17	2	20	5	1 01
John Searles	n e qr n e	19	2	20	40	12 50
Herring & Sons	pt s w qr n w	21	2	20	20	10 25
John Haskins	s hf n hf n w	22	2	20	40	6 25
Jas Sutton	s hf s hf n w	22	2	20	40	6 25
J Simpson	s hf e	22	2	20	80	14 25
C Searles est	s e	22	2	20	80	25 60
Jas Browning	s hf n e	22	2	20	80	12 80
E Herring	pt s w	22	2	20	100	22 55
Nelson Rawls	n hf n e	31	2	20	80	22 55
R Parker	pt s hf n e	31	2	20	20	6 39
Buxton Rawls	s w qr n e	31	2	20	40	10 27
Jas Huston	pt n e	33	2	20	34	6 95
J W Thompson	s w pt n e	33	2	20	34	6 39
Polly Etherton	s w pt n e	33	2	20	80	8 48
Jas Browning	pt s e	33	2	20	11	96
Unknown	pt s e	33	2	20	1	1 38
do	pt s e	33	2	20	5	1 38
do	pt s e	33	2	20	24	80
J Stemerjohan	n hf n e	34	2	20	80	12 22
Unknown	s e qr n e	34	2	20	40	4 25

WOLF RIVER TOWNSHIP.

Owner.	Description	Section.	Township.	Range.	Acres.	Amount.
Saml Moyer	s hf n w	11	3	19	80	41 95
do	s e	11	3	19	160	37 38
George Dittemore	s e	13	3	19	160	46 27
R A Teasley	n hf & n hf s hf n w	17	3	19	120	13 66
do	pt s e	17	3	19	40	7 41
Wm Jenicke	s hf n w	20	3	19	80	12 17
do	s w	20	3	19	160	25 15
Anna M Corbet	s pt w hf n w	21	3	19	15	3 96
J T Kirwan	s pt n e	22	3	19	40	8 35
do	n w	23	3	19	160	37 37
do	s w	23	3	19	160	37 37
Millerman heirs	s w pt n w	24	3	19	10	2 34
Vickery & Robb	s pt n e	24	3	19	110	4 65
—Thorp	n pt n e	24	3	19	20	10 98
F Babcock	n e	31	3	19	160	43 66
do	s e	31	3	19	160	35 95
do	n pt n w	31	3	19	54	1 91
Mary Hagendorfer	pt n hf n w	31	3	19	74½	17 98
—Kendall	n e	33	3	19	160	26 75
G H Robb	n pt n w qr s e	35	3	19	16	1 79
Martha Pennell	n pt s w	3	3	20	63	8 47
J B Wilson	n w	3	3	20	6	2 20
Amos Sanford	s pt s hf s e	7	3	20	25	7 75
J Jeffers	Lots 1 and 2 s w hf s e	7	3	20	20	7 75
Unknown	hf Lot 6 w hf s e	7	3	20	20	3 17
Chas Herzing	e hf s e	8	3	20	80	11 33
do	n w qr s e	8	3	20	40	5 10
J J Cronin	s e pt s e	8	3	20	25	7 19
do	n pt s w	18	3	20	37½	10 68
do	n hf s e	18	3	20	80	22 49
Wm Ryan	pt n w	18	3	20	—	2 03
Unknown	n e	20	3	20	160	26 22
Norway Town Co	s pt n w hf n w	27	3	20	15	3 35
H L Ryan	n e	27	3	20	160	26 60
Pat Kirley	s pt n w	7	4	20	112	11 97
Peter Gartlin	s e	7	4	20	160	13 42
John Fulton	n e	7	4	20	160	16 45
Jehiel Franse	n hf s w	8	4	20	80	12 31
Henry Myers	n w	9	4	20	160	18 45

UNION TOWNSHIP.

Owner.	Description	Section.	Township.	Range.	Acres.	Amount.
Henry Gall	s w qr s w	1	4	19	40	9 87
James S Denton	n e qr s e	4	4	19	40	12 73
W H Heffner	w hf s w	11	4	19	80	22 27
J T Kirwan	e hf s e	11	4	19	80	14 50
M Tuohy	n w	11	4	19	160	24 19
N E McCabe	w pt n w	12	4	19	60	9 00
do	s e qr s e	23	4	19	40	5 84
do	n hf s e	26	4	19	80	12 13
Richard Dawe	n e qr s e	27	4	19	40	16 57
Peter Swanwalt	e hf s w	31	4	19	80	14 53
Jas Martin	s hf s w	34	4	19	80	9 84
do	s hf s e	34	4	19	160	25 20
Nancy Lancaster	e hf s e	36	4	19	80	13 41

CENTRE TOWNSHIP.

Owner.	Description	Section.	Township.	Range.	Acres.	Amount.
John Gray	n pt s e fr	14	2	20	40	4 49
J B Payne	s pt s e fr	14	2	20	40	6 64
Unknown	pt e hf n e qr s w	14	2	20	20	1 05
do	pt w hf e hf s w	14	2	20	5	74
Isaac Card	s e qr s w	23	2	20	40	3 49
Unknown	e qr n hf s hf s w	24	2	20	20	86
Jas Edwards	pt s hf s w	24	2	20	10	86
John Corcoran	s w qr s w	25	2	20	40	2 73
Unknown	e hf s w	25	2	20	80	5 46
Martin Noonan	s w qr s e	25	2	20	160	4 22
John Edwards est	s w qr n e	25	2	20	40	7 66
Chas Herzing	s w qr n w	35	2	20	40	1 66
Emeline Bechtarger	w hf s hf s w	36	2	20	80	3 02
Wm Anderson	e hf s w	2	3	20	80	29 62
Jr S Harris	e pt n e	11	3	20	80	11 60
— Pennell	pt n w	12	3	20	171	16 04
Isaac Tallman est	pt s e	12	3	20	20	3 83
do	s w	12	3	20	160	44 26
Jno Iles	n hf s w	13	3	20	80	13 85
Mary J Wykert	e hf n w	23	3	20	80	25 75
J B Payne	s e fr	26	3	21	15	5 02
A K Sargent	e hf w hf s e fr	31	3	20	80	1 46
D M Hays	w hf s e	21	2	21	20	1 46
Unknown	pt s e fr	21	2	21	20	2 19
D W Hays	pt s w fr	21	2	21	25	1 79
Unknown	pt s w fr	21	2	21	17½	1 59
Unknown	s w qr s e	22	2	21	20	2 60
Saml Highley	pt s w qr s e	22	2	21	20	1 29
Jas Mullins	pt n e	22	2	21	1	42
—Yaryan est	pt s e	22	2	21	9	1 64
Andrew Olin	pt s w	22	2	21	45	2 70
John Lewis	pt s w	22	2	21	23	1 66
Tom Triplett	pt s e	26	2	21	40	2 92
E Barrett	n hf s e	23	2	21	80	4 37
Dani Snyder	pt n w qr s w	23	2	21	25	1 60
Motter & Scherer	s e	26	2	21	160	8 92
Unknown	n e	26	2	21	160	8 92
Tom Triplett	s w	26	2	21	160	4 29
J G & J P Abbott	n hf n e	27	2	21	80	5 15
Mrs Abbott	n hf n w	27	2	21	80	5 15
Tom Triplett	s hf n w qr n w	27	2	21	20	1 46
Evan Reese	s hf n w qr n w	27	2	21	20	1 46
Chas McCarty	s hf n e qr n w	27	2	21	20	3 00
A Perry	s pt n e qr n e	27	2	21	5	86
S U Chaffee	pt n e qr n w	27	2	21	5	1 00
G Bumbrake	s pt n e qr n w	27	2	21	20	2 10
Jas Miller	s hf n w qr n e	27	2	21	20	2 10
—Crabb est	s pt n e	28	2	21	103	6 62
Amos Perry	n w qr n w	28	2	21	40	3 94
Unknown	pt n e	29	2	21	40	3 94
do	pt n e	29	2	21	20	1 32
do	s e	29	2	21	160	15 49
W H Tarr	w hf n w	31	2	21	80	7 87
Thos H Gowrick	n w qr n e	32	2	21	40	2 79
Unknown	n pt n w	33	2	21	100	26 01
do	n pt n w	33	2	21	30	3 10
Emeline Stocking	n e qr n w	33	2	21	40	2 80
L Griffin	n e qr n w	33	2	21	40	3 90
A Lewis	w hf n w	33	2	21	80	7 66
Robt Neeland	n e	3	3	21	160	14 55
John Schultz	s w	3	3	21	160	29 09
Wm Wykert	s hf s e	5	3	21	80	5 97
Unknown	w hf n e	7	3	21	80	13 17
Chas Bambrick	s w	10	3	21	160	30 70
E Mann	s w	11	3	21	160	10 03
John Rose	e hf n w	16	3	21	80	45 97
L S Park	n w qr s e	16	3	21	40	6 74
Albert Perry	s w qr s e	16	3	21	40	6 47
B F Calloway	n e	17	3	21	45	16 97
Mrs O P Judd	s w cor s hf n w	17	3	21	10	1 04
M C Eye	s w	19	3	21	160	15 60
M L Zimmerman	pt s e	19	3	21	7	3 51
Mrs J B Wheeler	pt s w	20	3	21	10½	1 63
do	pt s e	20	3	21	1	1 63
J A McClellan	n w qr s e	28	3	21	40	8 89
do	s hf s e	28	3	21	80	17 78
Ellen Reel	n w qr s w	33	3	21	40	7 67
John Riley	e pt s w	37	3	21	150	21 92
J A McClellan	s e	37	3	21	160	43 84
Ezra Round	w hf s e	34	3	21	80