AND NORTHUMBERLAND, KENT, GLOUCESTER, AND RESTIGOUCHE COMMERCIAL AND AGRICULTURAL JOURNAL.

New Series, Vol. II. Nec aranearum sane textus ideo melior, quia ex se fila gignunt, nec noster vilior quia ex alienis libamus ut apes.

No. 49.

Miramichi, Saturday Afternoon, September 14, 1844.

Bankrupt Meetings.

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In the matter of Edward M. Lowden, a

In the matter of Edward M. Lowden, a

Bankrupt.

Notice is hereby given that I appoint a public sitting to be held on Friday, the Eleventh day of October next, at eleven o'clock in the forenoon at my Office, in Chatham, for the allowance of a certificate of Conformity to the said Edward M. Lowden, pursuant to the act of the General Assembly, of this Province, in force respecting Bankrupts, when and where any of the Creditors of the said bankrupt may be heard against the allowance of such Certificate; and the same will be allowed unless cause be then and there shown to the contrary, or such further order will be made as the justice of the case may require.

Given under my hand at Chatham the sixth day of September, a. D 1844.

WILLIAM CARMAN, Jun.

Commissioner of the Estate and effects of Bankrupts for the County of Restigouche.

In the matter of Peter Sutherland, a

In the matter of Peter Sutherland, a Bankrupt.

Notice is hereby given, that I appoint a Pablic sitting to be held on Wednesday, the 9th day of October next, at eleven o'clock, in the forenoon at my Office, in Chatham, for the allowing of a Certificate of conformity, to the earl Peter Sutherland, pursuant to the act of the General Assembly, of this Province in force now respecting Bankrupts, when and where any of the creditors of the said Bankrupt may be heard against the allowance of such certificate, and the same will be allowed, unless Cause be then and there shown to the contrary or such further order will be made as the justice of the case may require.

the instice of the case may require.

Given under my hand, at (hatham, this 6th day of September, a D 1844.

WILLIAM CARMAN, Jun.

Commissioner of the Estate and effects of Bankrupts for the County of Restigou-

In the matter of Leonard Hawbolt, a

Bankrupt.

A Pablic sitting will be held on Thursday, the twenty sixth of September next, at eleven o'clock in the forenoon at the Commercial Building, in Chatham, for the purpose of Auditing the Assence's accounts under the first in ing the Assignee's accounts, under the fiat is-sued against the above named Leonard Haw-bolt; and to make a Dividend of the Estate and bolt; and to make a british when and where Effects of the said Bankrupt; when and where the Creditors, who have not proved their debts, are to come prepared to prove the same, or they will be excluded the benefit of the said divi-

Dated the 23d day of August, 1844.

WILLIAM CARMAN, Jun.

Commissioner of the Estate and Effects of
Bankrupts for the County of Northum.

In the matter of Hugh Fraser, a Bank-

A Public meeting will be held on Friday, the twenty seventh day of September next, at eleven o'clock, in the forenoon at the Commercial Building, in Chatham, for the purpose Auditing the Assignee's account, under the fiat iesued against the above named Hugh Fraser; and to make a dividend of the estate and effects of the said Bankrupt, when and where the Creditors who have not proved their debts, are to come prepared to prove the same, or they will be excluded the benefit of the said are to come prepared to provi dividend.

Dated the 231 day of August, 1844.
WILLIAM CARMAN, Jun. Commissioner of the Estate and effects of Bankrupts of the County of Northumberland.

In the matter of Geo. Henderson, jr Banhrupt.

Notice is hereby given, that upon the application of the said Bankrupt this day made to me, I do appoint a Public Sitting to be held on Saturday, the Twenty-eighth day of September next, at eleven o'clock, in the lorencon of the same day, at my office in Chatham, for the allowance of a certificate of conformity to the said bankrupt, pursuant to the provisions of the acts of the General Assembly of this Province relating to Bankruptey, when and where any of the creditors of the said bankrupt may be heard agoinst the allowance of such

certificate. Given uncer my hand, at Chatham, this 23d

day of August, A. D., 1844. William Carman, Junior, Commissioner of the Estate and Effects of Bankrupts for the County of Northumber-

In the matter of John M'MILLAN, a in advance,

Bankrept.

Notice is hereby given, that I appoint a further General Meeting of the Creditors of the above named Bankrupt, to be held on TUESDAY, the twenty-fourth day of September next, at eleven o'clock, in the forenoon, at my Office in Chatham for the partners of received. Office, in Chatham, for the purpose of receiving proof of, allowing, or contesting any claim presented against the said estate; at which meeting, or any adjournment thereof, the said Bankrupt will be examined on oath, toaching his estate and dealings, and such other business relating to the said estate, will then and there be transated as may be deemed

Notice is hereby further given, that upon the application of the said Bankrupt this day made to me, I do appoint a Public Sitting to be held on Wednesday, the twenty fifth day of September next, at eleven o'clock, in the fore-noon of the same day, at my office, in Chat-ham, for the ellowance of a Certificate of Conformity to the said Bankrupt, pursuant to the provisions of the Acts of the General Assembly in this Province, "relating to Bankruptcy," when and where any of the Creditors of the said Bankrupt may be heard against the allowance of such Certificate.

Given under my hand at Chatham, this 31st day of July, A D. 1844.

WILLIAM CARMAN, Junior,
Commssioner of the estate and effects of bankrupts for the County of Northumbaland

AUCTION-

To be Sold by Public Auction, on FRIDAY, the 20th day of September next, at noon, in front of the Subscriber's Store, in Chatham, for payment of the debts of the late ALEXANDER P. HENDERSON, late of Chatham, in the County of Northumberland, Merchant, deceased, in consequence of a deficiency of the Personal Estate of the said deceased, for that purpose, pursuant to a Licence obtained from the Surrogate Count of the said County. the Surrogate Court of the said County:

All the Right, Title, claim, and Demand of the said deceased in and to all that mand of the said deceased in and to all that piece or parcel of Land, lying on the south side of Napaa River, an the Parish of Glenelg, being part of the Lot number twenty-two, and bounded as follows—commencing at the River Napan, at the lower side line of the Lot, thence along the said lower side line to the re: of the Lot, thence wesierly along the rear line of the Lot forty-five rods, or such distance as will include one half of the said Lot, thence northerly on a line parallel with the side lines of the on a line parallel with the side lines of the said Lot to the south side of the highway said Lot to the south side of the highway thence westerly along the north side of the highway such distance as will include fourteen chains of four poles each, and fifty-one links from the lower side line of the Lot, measured along the north side of the said highway, thence on a line parallel with the side lines of the Lot to the River Napan, thence down stream, tollowing the courses of the river to the place of beginning, as surveyed by J.David the place of beginning, as surveyed by J.David son, E.quire, Deputy Surveyor, in the year 1836. A large part of the land is cleared, and adjoining the river there are several acres of intervale. The quality of the soil is excel-

Terms and other particulars will be made known on application to the Subscriber, or to George Kerr, Esquire By order of the Exe-cutors of the said deceased.

JAMES JOHNSON, Auctioneer. Chatham, August 6, 1844.

Mail Route.

The Subscriber begs leave to inform the public that he has contracted for the convey-ance of Her Majesty's Mail from MIRAMICHI TO DALHOUSIE, that he is provided with a regular line of Stages, and every requisite for the comfortable accommodation of passengers; he will start from Layton's, (Royal Hotel,) Chatham, every Friday merning at 6 o'clock. will arrive at Bowser's Hotel, Bathurst, iu the afternoon of the same day, proceed from thence wi hout delay to Chamber's, where passengers will have the benefit of the night, and will arrive at Dalhousie, the forenoon of he following day; will leave Dalhousie (on his-return) every Monday morning at 5 o'clock; and arrive at Chatham at 4 o'clock the followng morning, where he will meet the bouthern

The Sabscriber adopts this method of introducing himself to the public, pledging to provide careful and attentive drivers, and hopes by assiduity and attention to those who may favor him with their commands, to merit a share of public patronage.

WILLIAM JOHNSON.

Miramichi, July 27, 1844.

N B. Passengers can book their places a the Royal Hotel, as above on payment of 5s

Agricultural Iournal.

From the Boston Cultivator. PROTECTION OF CELLARS.

Messrs. Editors, —The object of this communication is to give some directions for protecting the contents of cellars against frost. Owing to the intensely cold weather we have had this winter, most if not all the cellars in our neighborhood was invested to the content of the collars. bourhood use in great danger from frost. The walls are covered two thirds of the way from the top with frost, and the sides of the way leading to the cellar, and the cellar windows, are covered with frozen dew half an inch thick. Some have built fires in the cellar, and others have carried water down, and we have carried down boiling water.

Some object to making fires in the cellar, because, say they, "it draws the frost into the cellar." Now this, it must be confessed is not a very philosophical reason. The reason I suppose to be, is this: It is a well known fact that fire this: It is a well known fact that fre lives on air—that is, that air is necessary to keep fire burning. The fire consumes the vital part of air, oxygen, and of course, if there is not a fresh supply of air, the fire will go out. Well, the fire is kindled in the cellar, and the air is consumed, and to supply this air: tresh air must come from outside and of course the air, must from outside, and of course the air must be cold, frosty air. So that the tendency of a fire in a cellar is to draw the cold air outside in.

The fires generally put in the cellars have been charcoal fires, and have been continued for a few hours in the day, and the same in the night. It is also to be observed that it is only small fires such as last mentioned which produced a cooling effect. It a hot fire, or such a one as we keep in our rooms, is built in a cellar had kept up this effect will not be produced the heat of the fire will more than counterbalance the cold air coming in. So that the conclusion which I would come to, is that a small fire of charcoal at only a few hours in the day dees more hurt than good inasmuch as the small quantity of heat generated is not sufficent to raise the temperature of the air in the cellar, together with the air which will come in from

It may appear strange and inconsis-tent that fire should not warm a room even if in small quantities but so it is. It is a fact, that if a small fire is kindled It is a fact, that if a small fire is kindled in a room on going to bed, the room will be much colder before morning than if no fire had been made. This is on the same principle as the fire in the cellar. There are many facts which might be stated, all going to prove the same thing. But I think enough has been said to consider the constant of their wiched to vince any one, that if they wished to save the contents of their cellars, they should not put fire in them, unless in sufficient quantities to thoroughly warm

It is known throughout the country, I suppose, that water carried into the cellar will in some degree prevent the contents from treezing. But perhaps the principle is not generally known upon which water retards freezing, although it is very simple. It is, as I conceive, upon the same principle that carrying a piece of red hot from into the cellar would retard freezing. But an objector may here say, why is it not as well to make a fire as to carry a hot or warm substance into the cellar-both produce heat? I would answer, the fire consumes the air in the cellar, but water or hot iron does not. The fire draws in a current of cold air, the water does notit only heats the air in the cellar. Nothing will freeze until the cold arrives at a certain degree, and that is in Fahrenheit's thermometer, or the one commonly used in this region, at 32 degrees above zero. This is the point at which water freezes, but most vegetables will not freeze until it is colder than this, or below 32 degrees. When water is carri-ed into the cellar, it is of course above or warmer than 32 degrees, and of course it must be colder before it can freeze. It is the heat given off by the water in freezing, that warms the cellar, and of

course, the greater the quantity of heat given off. It will also follow that when the water carried down arrives at 32 degrees, or begins to freeze, it will be no longer of any use, but should be carried out and more brought in. It being a fact that the effect is proportioned to the quantity of water, my Yankee ingenuity began to devise some method to save the trouble of carrying down so much water. I reasoned thus—if it depends on the quantity of heat, why can I not heat some water in it. heat some water six times as hot, or boiling hot, and only carry down one sixth as much water. This I did—I heated three pails full of water boiling hot, and carried it down and turned it into a large tub. When I carried it down, the mer-cury was at 30 degrees at the other end of the cellar on the ground. In two hours afterwards it had risen one degree. And by carrying down more water, the cellar was kept from freez-

ing.

Without any more explanation, I would set down the following propositions. And if you, Mr, Editor, or any of your correspondents, should think my views to be wrong, I hope you will take the trouble to set me right. I would margly add, that for the last six days the merely add, that for the last six days the weather has been extremely cold, the thermometer averaging for the last six mornings, 5 degrees below zero. There are many potatoes, apples, &c., frozen in this neighborhod. Proposition

I. Never make a small fire in the cellar for a few hours in the day.

2. If any is made, make enough to thoroughly warm the cellar.
3. Hot water is far preferable to

4. Carry the water out as soon as it begins to freeze, and supply its place with more.

3: Never be without a thermometer.

From the Cultivator.

PRESERVING BUTTER.

Believing that butter may be kept sweet and good, in our climate, almost any length of time, if properly manufactured, and well taken care of, in order to the taken care of the control of the control of the control of the care test the validity of this opinion, we had two pots put down, one in June and the other in August, 1835, more than twenty months ago; and on probing them with a tryer, while penning this article, the butter is found perfectly sweet, and seems to retain most of its original flavour and freshness. We design to send both pots to Boston next fall, with a view of having its mode of manufacture, and method of preservation, judged by the butter tasters of that notable city.

In the manufacturing process, no water is permitted to come in contact with the cream or butter—because it is believed that water, and particularly soft water, dissipates much of the fine fiavor that gives to butter its high value. The Orange county Dairy Woman say, "give us good hard water and we will make good butter," for the reason, probably, that it abstracts less of the aroma from the butter than soft water. The temperature of the cream may be regulated by cold or hot water put into a tub, in which the churn may be plunged. If the cream is elean, it needs no washing; and if the butter is dirty, water will never

Nothing but good, well pulverized salt, is used in preserving the butter; this is all mixed, and all dissolved in the mass, before the butter has its last and final working with the butter ladle, and which is not finished till all the butter milk is

To avoid all taint from the butter vessels, and the butter to exclude from the air, which soon injures it, the butter is packed close in clean stone jars, and when nearly filed, is covered with a stong brine, rendered pure by previous boiling, skimming, and settling. I twenboiling, skimming, and settling. I twen-ty months the brine has been twice renewed, on the appearance of a film on the enriace of the old pickle. To prethe surface of the old pickle. To pre-scree butter, air and water, and heat a-bave 65 or 70 degrees, are to be guard-ed as much as possible. The brine upon the surface does not penetrate mass, nor while sweet taint it; but it thoroughly excludes the air.