

J. J. BRUNER, EDITOR AND PROPRIETOR. TERMS: Single copy, 10 cents; Five copies, 50 cents; One year, \$5.00. Clubs outside, in the same proportion. Payment always in advance.

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BLANKS: The following Court and Substitution BLANKS are kept on hand for sale at this office. Can be sent by mail to any part of the State, at small expense. Court Warrants, Substitution Warrants, Affidavits, Deeds, Contracts, Agreements, Receipts, Certificates, Resolutions, Minutes, Orders, Judgments, Decrees, Writs, Returns, Exhibits, and all other legal forms.

Devoted to Politics, News, Agriculture, Internal Improvements, Commerce, the Arts and Sciences, Morality, and the Family Circle.

MOUNTAIN HOTEL,
Morganton, N. C.

THIS well known HOUSE has been re-organized for the accommodation of the traveling public. It is centrally located, and will continue to be a first class Hotel. Our very great advantages, our position, our excellent table, our comfortable accommodations, our regularity through the year, our three dollars for room and board, our excellent location, our proximity to the depot, our excellent location, our proximity to the depot, our excellent location, our proximity to the depot.

ADDITIONAL FOREIGN NEWS.
We have the following additional foreign items by the Paris: LATER FROM KOSUTH.—Mr. John McAdam, of Glasgow, writes to the North British Daily Mail: "This morning I have received very late and most interesting intelligence from M. Kosuth. Particulars I am not yet able to communicate; however, for the satisfaction of his numerous friends, I may state that after his betrayal, he remained only long enough to save as many of his devoted countrymen from being sent to Switzerland, where he was joined by Madam Kosuth three days ago; and it is uncertain whether he may not be obliged to remain for some weeks before he returns to England."

THE GOLD MINES OF NORTH CAROLINA.
According to Professor Emmons, the gold of North Carolina belongs to four geological positions. 1. The loose quartz veins beneath the surface soil. 2. In stratified layers, which are contemporaneous with the soil. 3. In connection with stones and joints of the rocks, and probably also diffused in the mass. 4. In regular veins associated with quartz, and the sulphurets of iron and copper. This gold-bearing sand is made up of broken down quartz veins. It lies beneath the soil on the underlying rock, and from this deposit most of the gold of Australia and California has been obtained.

Death of Rev. Jas. W. Alexander, D. D.
It is our painful task to-day to announce the death of the Rev. Dr. James W. Alexander, the pastor of the Presbyterian Church on the corner of Fifth Avenue and Nineteenth Street. This melancholy and unlooked for event, to many, took place on Sunday morning last at the Virginia Springs. We learn that his remains will be brought to Princeton, N. J., for interment, and the notice of the time of the funeral will be given.

Who has flatter upon the lip on the Territorial question—let it be language, that the Southern States have the same right to protection in the Territories that the Northern States have. But when we come to scrutinize closely the Governor's expedition for advancing Southern interests, it is not worth a scotch. What good will it do the South to have a law protecting negroes in the Territories, if we have no negroes to carry them? We have no negroes enough now to cultivate the States in which slavery exists. The Miscellaneous Valley shows how a virgin land that all the negroes on the continent could work. But suppose a few hundred, or a few thousand, negroes were scattered through each of the Territories—would that strengthen the institution of slavery? So far from it, the diffusion would weaken it. The only mode by which the Governor's law could have any good effect, would be to follow it up with the importation of enough negroes for every white man to have a plenty at home and plenty to send out and colonize the new Territories. Then the South, instead of being a weak, and consequently contemptible, petitioner for justice, might dictate her own terms.

STATE OF NORTH CAROLINA.
Stately County.
Court of Pleas and Quarter Sessions—May Term, 1859.

JAMES M. DAVIS, Attachment.
WILLIAM H. STEED, Attachment.
JOHN S. PENNINGTON, Attachment.
WILLIAM H. STEED, Attachment.
JONAS HEARNE, Attachment.
WILLIAM H. STEED, Attachment.
D. K. THOMPSON, Attachment.
WILLIAM H. STEED, Attachment.
JOSEPH MARSHALL, Attachment.
WILLIAM H. STEED, Attachment.

GREAT WONDER
Of the Nineteenth Century.
PROFESSOR WOODS' HAIR RESTORATIVE.
Says the N. Y. Times: "Below we publish a letter to Mr. Wood, of the very, from a gentleman in New York, who writes the most interesting account of the success of his hair restorative. Such evidence must have its effect, when coming from a reliable source. It certifies to the guarantee of truth. The Dr. sends an anonymous, not a complimentary, testimonial."—N. Y. Times, Jan. 30, 1856.

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The second position of the gold is when it is found "in layers, or beds in the rock," with which it is contemporaneous. What is remarkable is the rock which carries the gold differs in nothing to the eye from that which contains none, and there is no visible line of separation between the two layers of the rock. Even the experienced miner is not made aware of any change in the rock, except by the contents of his pan. Yet a vein of this kind, not more than six inches in width, has been probably followed to a depth of eighty feet.

TERRIBLE ACCIDENT ON THE S. CAROLINA RAIL ROAD—FIVE PERSONS KILLED.
We learn that, on Thursday evening, a terrible explosion occurred on an engine on the South Carolina Railroad, about fourteen miles above Branchville. The engine was running in the same schedule with a freight train, but was in advance of it. From what we can learn, the conductor on the freight train and some other had got on this engine; so that at the time of the explosion there were five persons on it, all of whom were instantly killed. The explosion was a terrible one, blowing everything to pieces and throwing the drivers to the distance of one hundred yards. Not one of the party survived even long enough to be able to give any account of the cause of the explosion.

Return of Fugitive Slaves.—A few days ago sixteen fugitive slaves, who a year or two ago escaped from Kentucky and reached Cleveland, passed through Cleveland, on their way back to slavery. They had become heartily disgusted with Canadian freedom. The Cleveland Democrat says: "Old Aunt," a venerable negro, whose black and shining face stood out in strange contrast with her hair—white as the driven snow—took occasion to "press her mind" in regard to Canada. "Day kin all talk about dar freedom over dar," (pointing with a canebrake finger across the blue water in the direction marked by the "Union" wake); "but I'd a heap longer stay w' deen down in Old Kentuck." The entire party took the train for Cincinnati, happy in the thought they were going home.

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THE KING OF SARDEGNA'S FAREWELL ADDRESS TO HIS ARMY.—The following is a translation of the order of the day, addressed by the King of Sardinia to his army, on the establishment of peace, and dated Moncalmario, July 12th: "Soldiers! After two months of war, we have arrived, as conquerors, on the banks of the Mincio. United with our courageous ally, we have triumphed everywhere. Your courage, your discipline and your perseverance have excited the admiration of all Europe. The name of 'Italian soldier' is in every mouth. I, who have had the glory of commanding you, have been enabled to appreciate all that has been heroic and sublime in your conduct during the course of this war. It is needless, soldiers, to repeat that you have acquired the grandest titles to my gratitude and that of your country. Important affairs of State call me to the capital. I confide the command of the army to the worthy and brave General La Marmora, who has shared with us the dangers and the victories of this campaign. Now, I announce to you peace; but if ever, in the future, the honor of our country should recall us to the combat, you will find me ready to command you, well assured that we shall march again to victory."

THE INTERVIEW BETWEEN CAUVOR AND NAPOLEON.—A Paris correspondent of the Manchester Guardian says: "Although never were the measures against the French press more oppressive or vexatious than they are now, yet someone or other all Paris is familiar with what the Emperor is resolved it shall ignore. At this moment the public is very generally aware, for instance, of what passed at Milan on Louis Napoleon's entrance. It knows that the Italian are frenzied with rage; it knows that in Milan the Emperor was hooted and hissed; that flags and emblems of the French alliance were torn down and trampled upon along the passage, and that at Turin it was only by the utmost efforts on the part of the government and the military that excessive insults were spared the 'ex-Liberator of Italy.' These things are generally known; but what is less so, is the following, for which I am ready to vouch: When, after the peace, M. de Cauvor found himself for the first time face to face with the Emperor and the King, he found it impossible to remain within the bounds of etiquette, and his indignation burst violently forth; so violently, that at length Louis Napoleon, under control as he is, lost temper in turn, and threatened! The word 'arrest' escaped his lips, at which the betrayed Piedmontese minister turned round, saying, 'Arrest me! Try it! But you would not dare, for you would then have no choice left you but to go back to France through the Tyrol.' 'You will readily see how easy it is that a great deal should be publicly known here just now, when you reflect upon the unbounded, unbridled rage of the Palais Royal. From the Princess Clotilde downward, there is no one there who does not add to the word 'traitor' a hundred variations a day. The people who surround 'Pion Pion' were never remarkable for their discretion or reserve; but they are now apparently living only to trumpet forth their wrongs. The natural result, it is such is poured into the popular ear that could otherwise only be known to the elite.

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Within the last two weeks two Mineral Springs have been discovered in this county. The first on the lands of Ex-Governor Manly, about two miles from Raleigh, and the other on the lands of J. Parrish, twelve miles South of Raleigh, on the Fayetteville stage road. The former, since its discovery, has become a resort in the afternoon for large numbers of our citizens, and especially on Sunday very large crowds resort thither. The water is believed to possess medicinal qualities of a high order. A bottle of it has been sent to Chapel Hill for analysis.

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Woods' Hair Restorative.
Professor Wood—Dear Sir: Having had the misfortune to lose the best portion of my hair, from the effects of the yellow fever, in New Orleans in 1854, I was induced to make a trial of your preparation, and found it to answer as the very thing needed. My hair is now thick and glossy, and no more can express my obligations to you in giving to the afflicted such a treasure.

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Auction House!
IN SALISBURY, N. C.
THE subscriber having been appointed auctioneer by the County Court, would respectfully announce that he is prepared to sell at public sale, at the premises of the late trading business done in that town, the following described property:—
J. K. Buxton having qualified as my Agent, is hereby authorized to attend to the Auction, to be held on my name.
THOMAS J. MEROVEY,
JO K. BURKE, Auctioneer.
Persons seeking as Goods on consignment can have reference to necessary.

FRIENDLY NOTICE.
THE ONLY CALL.
W. MYERS has in his hands for collection, all late of A. W. Myers. To enable him to carry out an arrangement in view, it is absolutely necessary that the claims should be collected immediately. He hopes those indebted will come forward and punctually pay up, as he is desirous to place all not paid up as an early day, regardless of persons, in the hands of an officer of the law.
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June 28, 1859.

THE CENTRAL ROUTE.
The route via the Central North Carolina and the Raleigh and Gaston Railroads is daily becoming more popular with travelers. The cars on these roads are daily crowded with travelers from the South to the Virginia Springs, and it will not be long before this route will be preferred by all classes of travelers. The editor of the Hartwell, Geo. Messenger, writing to his paper from the Rockbridge Alum Springs, says of this route: "We would advise all travelers coming North, to the Springs or cities, to take the central route through North Carolina, by Charlotte and Raleigh. The cost is the same, and you will have the advantages of smooth, swift conveyance, fine cars, beautiful scenery, no eating houses, and a healthy atmosphere."

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Professional Card.
D. C. W. BROWN, M. D., is located at the corner of Third and Second Streets, Salisbury, N. C., where he can be consulted at all hours of the day.
M. WHITEHEAD, 103
J. M. WHITEHEAD & J. A. CALDWELL, 103

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The route via the Central North Carolina and the Raleigh and Gaston Railroads is daily becoming more popular with travelers. The cars on these roads are daily crowded with travelers from the South to the Virginia Springs, and it will not be long before this route will be preferred by all classes of travelers. The editor of the Hartwell, Geo. Messenger, writing to his paper from the Rockbridge Alum Springs, says of this route: "We would advise all travelers coming North, to the Springs or cities, to take the central route through North Carolina, by Charlotte and Raleigh. The cost is the same, and you will have the advantages of smooth, swift conveyance, fine cars, beautiful scenery, no eating houses, and a healthy atmosphere."

Domestic Receipts.
A NICE TEA CAKE.—Beat the whites of four eggs to a light froth, beat the yolks of the same with a cup and a half of sugar, one cup of sour cream, half a cup of butter; flavor with a lemon. A little soda; flour to make a stiff batter.
SPONGE CAKE.—Sift one pound of flour, one pound of loaf sugar, beat ten eggs very light, mix the ingredients well, then add the juice of one lemon. If baked in one cake, two hours is necessary. No saleratus, soda, or tartar is needed.
WALNUT PUFFS.—Two tablespoonfuls of flour, two ounces melted butter, two ounces sugar, two ounces hickory nuts beaten fine. Bake in cups well buttered.
BUTTERMILK PIE.—Three pints of buttermilk, two eggs, four tablespoonfuls of sugar, a teaspoonful of flour stirred into the milk, and half a nutmeg. Stir well together, and bake like a custard pie.
TURNIP PIE.—Take a turnip and pare and boil it; add a tea-spoonful of tartaric acid and a cup of sugar; season and bake as an apple pie.
COLD CURD.—One quart of new milk one-half pint of cream, four ounces white sugar, a glass of water in which an inch of washed rennet has been soaked, and nutmeg.

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M. WHITEHEAD, 103
J. M. WHITEHEAD & J. A. CALDWELL, 103

FRIENDLY NOTICE.
THE ONLY CALL.
W. MYERS has in his hands for collection, all late of A. W. Myers. To enable him to carry out an arrangement in view, it is absolutely necessary that the claims should be collected immediately. He hopes those indebted will come forward and punctually pay up, as he is desirous to place all not paid up as an early day, regardless of persons, in the hands of an officer of the law.
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