

THE RED CLOUD CHIEF.

C. L. MATHER & H. H. WARNER, Editors and Proprietors.

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Table with advertising rates: One column, one year... Half... Quarter... Short advertisements...

GENERAL NEWS.

The Louisiana legislature met in extra session on the 14th of April.

Another half million of Tweed's property has been attached in West Chester county, N. Y.

Anderson's paper mill at Columbus, Ohio, was partially destroyed by fire on the night of the 15th of April.

The Spinner's strike at Great Falls, N. H., terminated on the 16th of April.

Travis Harris, who murdered Squire Masterson, his father-in-law, at Commerce, Mo., on the 3d of November last, was hanged at that place on the 16th of April.

A fire on the 16th at Charlotte, N. C., destroyed the depots of the North Carolina & Charlotte, and the Columbia & Augusta Railroad Companies.

Scipio Bryan and Elijah Atkinson, both colored, were at Beaufort, S. C., on the 16th of April hung for the double crime of murder and arson in June, 1874.

Isham Brown, colored, was hung near Greenwood, Louisiana, on the 16th of April, for the murder of James W. Clinton, an attorney, on the 18th of December last.

On the 16th of April Mrs. E. L. Irwin, a highly respected young widow lady of Hannibal, Mo., tied a clothes line around herself and little girl, six years old, fastened the other end to a stake in the ground, then took the child in her arms and deliberately walked into Bear creek, and both were drowned.

Henry Gambs, the public administrator of St. Louis who absconded last November some \$50,000 in debt to various individuals and estates in his hands, has voluntarily returned and is engaged with his bondsmen in settling his affairs.

George W. Gayle, the man who during the war offered \$1,000,000 for the assassination of President Lincoln, died in Selma, Alabama, on the 8th of April, aged 65.

A Pottsville, Pa., dispatch says the secret of the long continuance of the strike and the miners living so comfortably and keeping so bold a front, lies in the credit system always heretofore pursued by merchants.

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Partridge.

Last Friday morning it was announced on our streets that a farmer named Alexander McKinsey, who lived about five miles southeast of this city, on the old Colored farm, now known as the Fritz & Kuhns place, had been killed by a pair of mules that he had gone out to feed that morning.

Squire Forke was requested and consented to act as Coroner, and at once proceeded to the spot and impaled a jury. The dead man was taken from under the feet of the mules, in the stable where he was found, and carried and laid on the porch of the house, and, after an examination by the jury, was "laid out" and the next day buried.

About the time the jury had finished their deliberations, a strong suspicion was aroused that McKinsey was murdered, and that the mules had nothing to do with his death.

McKinsey was found to have bloody finger-marks on one foot and one leg, and to have on clean drawers and socks, and no wound on the foot or leg to produce the blood. Bloody clothes were found hid under the kitchen floor, and others soaking in soap suds in a keg in a dark corner of the cellar. Bedding was found partially washed and only partly dried; a mark of dragging the body from the house to the stable was plainly visible. The body of the murdered man contained no marks of violence except several wounds on the head and some slight appearances of having been choked.

The family consisted of the murdered man, who was about 50 years old; his wife, about 44, and nine children. One daughter being married, and the eldest son also away from home.

After the jury had made up a verdict that Alexander McKinsey had come to his death by violence from the hands of some person or persons to them unknown, it was thought best to arrest the son, Isam. He is not quite 20 years old; large, coarse frame; shaggy, unkempt hair; ragged, dirty clothing, and said to be partially idiotic. He was lodged in jail on Friday, and on Saturday his mother was brought in and also locked up, where they both are at the present writing.

On Monday morning we visited the prisoners in the jail, and heard from the son about the following confession: "Father had often beaten me; had considerable difficulty with him in the latter part of the winter because the horses I was driving balked with a load of wood. He had often beaten me severely; had sometimes beaten me nearly to death. He had threatened to knock me in the head on Thursday evening; was afraid of him. Father, mother, and two little sisters went to bed Thursday evening before I did. After father was asleep I took a stick of stove-wood and struck him on the head as he lay on the bed with mother and the two little girls. When I had struck him once I pulled him off the bed on to the floor and struck him again; did not strike him but twice. He did not speak or resist. I dragged him to the stable by the arms. I put the clean socks on him before I took him to the stable; the clean socks were given him before he went to bed to put on when he should get up next morning. I wiped the blood of the floor with the bloody clothes found; put the bloody clothes under the kitchen floor where they were found; do not know who put the bloody pants into the privy; got a light to dress father by after he was dead; mother said not to kill father; she did not get out of bed; burned up the stick of wood I struck father with; no one supposed to take him to the stable."—Greenville (Ill.) Advocate, April 14th.

A Pursuivert Author.

Charles's Journal says: "Some for years ago, it is said, a lady called upon Mr. Longman, head of the publishing firm in Paterson Row, and pleaded 'Give me the subject of a book for which the world has a need, and I will write it for you.'

"Mr. Longman asked, 'Are you an author?'

"I am a poet," was the reply; "but the world does not want poems."

"The publisher remarked a little dubiously: 'Well, we want a good cookery book.'

"Then," said the lady, "you advise me to write a cookery book?'

"Cautiously the publisher rejoined: 'I should advise you to do so if I were confident of your ability to write a good one.'

"Well, years went by, and during those years cooks, and epicures, and housewives in all parts of England were besieged for recipes to be forwarded to the address of a certain lady. The lady's own flattering letters or persuasive speech elicited from the cooks themselves the information required, or enlisted the cooks' masters and mistresses on her side; and 'the result of her exertions, carried on for many years with equal resolution and good temper, was the 'Modern Cookery in all its Branches,' published in 1805, which continues to hold its place in the annals of housewifery."—Cookery and Housewifery, by Mrs. Hannah Glasse, was derived from her one great work on edification provided for the remainder of her life.

The English Channel Tunnel.

It really seems possible that the much talked of tunnel between England and France may become a reality. At least the thing is to be tried. Two companies are to be formed—one French, one English, each with a capital of £400,000—for the purpose of making an experiment.

The English company is to start from Dover and is to make a small tunnel, eight feet in diameter, half way across the channel. The French company, starting from Calais, is to do the same thing, meeting their English counterparts in the center of the channel; and then, if this experiment succeeds, the tunnel is to be enlarged so as to admit of the passage of railway trains.

The depth of the water in the channel is nowhere greater than 100 feet; it is believed that the ground underneath is a smooth, unbroken bed of chalk. Should this bed be broken by any very deep fissures, it might be impossible to make the tunnel. But very careful soundings have made it almost certain that no such fissures exist. The boring of the experimental tunnel is to be done by a machine invented by Mr. Bruto, which will cut through the chalk at the rate of a yard an hour. Thus, in two years, the experimental tunnel could be completed and in four more years trains would be running through it. The tunnel will be twenty-eight miles long, for its approaches on each side must be four miles from the shores of the channel, in order to obtain a practicable grade. It will run fifty yards below the bottom of the sea; that is to say, it will be 330 feet below the surface of the earth.

"Girls," observes an experienced Brooklyn matron, "remember that those men make the best husbands who can swallow a dozen hairs to an ounce of butter, without knowing it."

Sunday School teacher to pupil: "Now, my little man, can you explain to us the cause of Adam's fall?" Little man (emphatically): "Yes, sir, 'cause he hadn't any asses to throw on the sidewalk."

A young lady in Indiana got up at midnight, foddered the cows, split some wood, and got the water on to wash before she went to bed. That's the kind of a girl for a man to marry. She'd go out some night and hoe two acres of potatoes.

"No," said she, leaning out of the window and addressing herself to her back door neighbor, "this morning, 'we don't expect to do much house cleaning' this year 'till after the Brooklyn trial is over."

English traveler: "As he got up two horse pistols draped from his back pockets." Interlocutor: "But how could he find room for two horse pistols?" Third party: "O, he did not mean two horse pistols; he meant two Colt's pistols."

A country newspaper thus heads its report of a fire: "Feast of the Fire-Friend—The Fork-Tongued Demon Licks with Its Lurid Breath a Lumber Pile—Are the Scenes of Boston and Chicago to Be Repeated?—Loss, \$150."

PERSONAL.

United States Treasurer, John C. New, only 48.

Mrs. Gen. Bellamy is the best dressed woman in Washington.

Benjamin Butler's cook has married Mrs. Senator Jones's maid.

Gen. Sherman has decided to live permanently at Virginia City, Nev.

Sir Arthur Guinness, the brewer, has bought Gladstone's London house for \$75,000 to the educational objects of the Daughters of the Old South.

A Singapore Chinese man, arrested by Holland, Va., for bigamy, the other day, having a wife at Lansingburg and another at Utica.

Mr. James Lick of San Francisco has subscribed \$2,500 to the Philadelphia Centennial, and has given intimation that he will double that amount.

The celebrated breach of promise suit of May Chamberlaine, aged 16, against John B. Holmes, aged 60, the jury awarded plaintiff \$4,000.

G. D. Alderson, formerly of the Chicago Journal, has settled down in Cincinnati as manager of the Centennial Journal for the Western States.

S. L. Clemens, "Mark Twain," is put down among the heavy tax payers of Hartford, Ct., paying taxes on \$64,000 of bonds that he had sold to the government, as there are many exemptions. Marshall Jewell figures in the same list with \$102,180.

King Othello. He prepared to buy some more African, but reconsidered the matter, took a load of gold dust, a bag of salt, and his wives, and departed for the interior, and the great prince reigns in his stead.

It has been reported that the Emperor of the West Indies has been captured at the mouth of the Amazon.

France.

It is not to be denied that affairs in France have put on a new look within the past month, and that decidedly favorable to a settled government. Arising from the past, from French character, from the love the peasantry bore the Empire, we have anticipated a speedy turn of the wheel that would bring the young Prince Imperial into prominence and power. We still believe that the great lesson of self-government is not learned by our French neighbors, although they have shown a good deal of republican sense for the past few weeks. The fact is not to be overlooked that MacMahon does not believe in the Republic; that, by instinct and prejudice, he does believe in an Empire; so that we have, in fact, a Republic with an Imperialist President. The permanent establishment of the seat of government at Versailles is the first promising sign of safety and perpetuity to the order of things. In Paris, the mob governed, and nothing but grasping ever governed the mob. The fact that great difficulty was encountered in the adoption of the Constitution is not to be wondered at; it is only the history of all constitutionally governed countries. Our own was shaped and adapted with eyes more winking and discussion. The final vote by which the Assembly adopts the document is so large as to indicate two things—a willingness to compromise, and a fear of the Imperialists. The corner-stone of a free or popular government must inevitably be compromise. Nothing can be done without it. Party willfulness and zeal must learn to yield. Ideals must be sacrificed. The best must be deferred. And this is what, to an extent, the French people are learning. The motto on all sides is "We wait." A more reasonable and placable era has not been seen since the Girondins fell before the Jacobins.

The provisions of the new Constitution elect the President by a majority of both Assembly and Senate, and he may be re-elected for a term of seven years, indefinitely. He can be impeached for high treason, and any vacancy occurring is to be filled by the Council of Ministers. Here is a glorious chance for corruption and a display of true French enthusiasm. If ever the machine should be set in motion, an Assembly and Senate elected, we may anticipate any amount of old English history repeated.

State trials and impeachments, before the government, by constitution, shall come to an equilibrium. But even this is gratifying very largely. The stronger probability is that we shall see more trials of Imperialism. The names love the name Napoleon. The capacity shown by France to pay her enormous war debt shows that the Empire meant prosperity and wealth. Napoleon III. potted the papal see on the farmers; they will not forget it.—St. Louis Globe.

London Footmen.

An uneasy feeling pervades society with regard to its footmen. It is confidently stated that there exists an association of London footmen, and the rules of which these "faithful and attached domestics" are bound to stay in no place under any circumstances for a longer period than two years. Even if they lose wages by the change it must be made. The rules of the association are like the laws of the Medes and Persians—they are unalterable. The footmen society is the heart; for not only are the magnificent creatures treated with the utmost consideration with their employers, but they become the possessors of many family secrets, which conveyed from one household to another, tend to loosen rather than consolidate the bonds of affection which unite, or ought to unite, every Christian community. In the household of the wealthy, the footmen are the most confidential and the most trusted servants. They are the eyes and ears of the household, and they are the most confidential and the most trusted servants. They are the eyes and ears of the household, and they are the most confidential and the most trusted servants.

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