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FOREIGN NEWS.

Ferdinand Freilgrath, the German poet, died in Wurttemberg, March 17th, being nearly 66 years old.
Michael McCordell, the murderer of Nelson Mills, was hanged at Hamilton, Ontario, March 14th.

THE XLIVth CONGRESS.

SENATE.—Thursday, March 23.—Bill introduced for providing for the Treasury of Pennington. A resolution was adopted requesting the Secretary of the Treasury to furnish for information of the Senate the amount and product of gold and silver in the United States from 1845 to 1875, inclusive; also the amount of gold and silver in other parts of the world for the same years, and an estimate of gold and silver in the United States at the present time.

FARM, GARDEN AND HOUSEHOLD.

Coloring Cheese.
The preference for colored cheese is one of the strangest commercial infatuations we are acquainted with. The Yorkshire people, shrewd as foxes in things generally, have a notion that plain cheese is not genuine for some reason or other, that it is not so rich as the other, whereas it is really the colored cheese that is not genuine—that is, actually adulterated with annatto to produce the deep tint which they unwisely prefer. If these good people were to taste just a teaspoonful of annatto, such as is used to color cheese with, we venture to predict they would eschew colored cheese for the future.

Some Old Letters.

There has lately been purchased by the Trustees of the Bodleian Library, Oxford, England, a rather curious and interesting manuscript volume. It comprises various letters, memorials, &c., of the Fairfax family, copied into a book by Mary Arthington, daughter of the great Lord Fairfax, Commander-in-Chief of the Army of the Parliament of England during the famous civil war. It is a shabby looking volume, in dilapidated calf binding, with marks of lost hasps, the paper being very coarse, the ink rusty, and the chirography consisting of perpendicular letters, about a quarter of an inch long, much blotted. The contents—evidently transcribed from the original letters, &c., as a means of preserving them—mainly relate to births, deaths, sickness, and domestic transactions in the family of the Puritan General; though there are some allusions to the "parliament times." The writers are nearly all Fairfaxs, or relations to them by marriage; as, Frances Widdington, Elinor Selby, Dorothy Hutton (daughters of the General), Charles Fairfax (his brother), Thomas Widdington (his son-in-law), and Frances Legard (niece of the copyist).

GENERAL NEWS CONDENSED.

The Democratic State Convention of Ohio has been called to meet in Cincinnati, May 17th.
George Lewis Cook has declined the Democratic nomination for Governor of Rhode Island.

Old-Fashioned Farming.

What would you think of the cabinet maker who should undertake to make furniture on a large scale, by sawing out all the parts by hand, instead of by machinery, carving bedsteads and bureaus by hand instead of molding the saw-dust, and all such things? How would a tinner get along with the old-fashioned tools, disregarding the use of files and stumps? How would the wagon-maker succeed shaving spokes by hand, morticing hubs by chisel and mallet? Or, how the shoemaker, distaining pegging and sewing machines? Well, they might possibly make a living as they turned out their clumsy jobs, while others, working by improved and best methods, are getting rich. The old-fashioned farmer, with poor tools, and distasteful book-knowledge, and the modern farmer, with the best of tools and with a head full of ideas, are parallel cases.—Wm. J. Mendenhall.

Pumpkins for Cows.

From a peck of seed dropped and covered in the gaps of a corn field, a dairy of nine cows has been kept up to summer milking, and the quality of the butter is super-excellent; and six heifer calves raised from the above are as fat as mules. The cows are fatter, too, than a majority of the cattle slaughtered. These cows have been making about six pounds of butter per week, besides supplying new milk and cream for a gentleman's house with sixteen inmates. The pumpkins are chopped up in the mangers with a spade, morning, noon and night, about half a bushel each time when cut into pieces. They eat while being milked morning and night, and they come to the yard and go into the stable for half an hour at noon. Beets, carrots and some other roots and small ears of corn will follow, so as to keep up the milk during winter.—Correspondence of Country Gentleman.

Success in Fruit-Raising.

We copy the following interesting item from the proceedings of the Horticultural Society of Western New York, in the Country Gentleman.
"Mr. A. M. Purdy, of Rochester, called attention to the fact that, while farming might be advantageously pursued in every part of the country, there were only certain localities where fruit-growing is attended with the best success. It is important to select the best places for raising fruit. On a farm of his own containing 112 acres, he had formerly been unable to raise more than \$1,200 or \$1,300 worth of farm products in a year, but as this appeared to be specially adapted to fruit-growing, he had planted it to large and small fruits, and had since annually between \$5,000 and \$6,000 worth sold. A member present read a detailed statement of the costs and profits of the celebrated Rathbone orchard, containing ten acres. The whole expense was a little over \$1,000, and the net profits since planting over \$11,000.

USEFUL RECIPES.

SELF POUNDING.—Take one cup of suet, chopped fine; one cup of raisins, chopped; one-half cup of English currants; one cup of syrup; one cup of sorrel, two even teaspoonsful of soda. Mix the suet, raisins, and currants well into the syrup; then add the sorrel milk; next, the soda, pulverized and well mixed in a handful of dry flour. Stir until it begins to foam, then add flour enough to form a stiff batter. Steam one and one-half hours. For a large family double the quantity will be required, and should be steamed two hours. Serve hot.

Wagner and the Centennial.

There is now authority for the announcement that Richard Wagner has agreed to compose a grand march for the opening of our exhibition at Philadelphia. There is no musician living whose work would be more likely to attract notice in this country than the author of "Tannhauser" and the "Ring of the Nibelungs," and perhaps there is none who would produce for such a festival a work more richly deserving notice. Wagner has never written poor music to order since the miserable days of his early youth in Paris, when he manufactured "arrangements" for the publishers at starvation prices. All the occasional works of his mature years have been of high and permanent value; he has not put a pen to paper except under the impulse of ideas; he gives nothing to the world which he does not believe to be worthy of his fame. His American Centennial March therefore will doubtless do credit to his own genius, and we need hardly say that it is almost certain to be stirring and gorgeous enough for the celebration which it is to usher in.

CHARLOTTE RUSS.—First, line your molds with sponge lady-fingers; you can buy them at any bakery, and, if fresh, are very nice and save much trouble. Pack them around the sides of the mold, which should be about as deep as the fingers are long, so that they will keep in place firmly. Second, pour a teacup of boiling water over one-half box gelatine and dissolve it thoroughly and leave in a warm place until ready for use, but don't keep it boiling, only warm. Then take one pint of thick cream from the bric, stir it until it thickens, then pour in briskly the gelatine, two teaspoonfuls of vanilla, the whites of seven eggs beaten to a froth, and one teacup of powdered sugar; fill the molds to the top of the lady-fingers and put in a cool place. This will fill two good-sized molds and is delicious.

COOK DOUGLASS.—One quart of corn meal, a tablespoonful of lard, two eggs, a tablespoonful of salt; scald the meal with the lard in it with boiling water, cool with a little milk, add the eggs (beaten lightly); beat very hard for ten minutes; make them thin enough with cold milk to drop off the spoon and retain their shape in boiling lard. Serve hot. Have the lard boiling hot when you drop them in.

THE OPERA HOUSE.

The Opera House erected in Springfield, Ill., about ten years ago by Jacob Bunn was totally destroyed by fire on the morning of March 17th. Three other buildings were badly damaged. Loss on building about \$30,000 and other losses to occupants foot up about \$36,000. No insurance on the building, and only \$3,800 insurance on contents. Mansfield French, popularly known as Chaplain French, a prominent Methodist minister, widely known as a friend to the colored race, died at his pastoral charge in Peaslee, Long Island, March 5th, aged 66 years. He was born in Vermont, and began his theological studies in Kenyon College, Ohio, in which State he preached for some time.

THE GRAND JURY.

The Grand Jury at the recent session of the District Court of Jefferson county failed to return an indictment against W. W. Junkin, Esq., for shooting Hon. Edward Campbell, Jr. The Judge ordered the case to be taken up by the next Grand Jury.

TREATMENT OF THE SOIL.

The soil is the farmer's bank. If he would keep his accounts good and have

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An Enterprise of John Jacob Astor's.

In the year 1809, John Jacob Astor founded the American Fur Company, the better to enable him to carry out his designs of extending the trade into the interior, and competing with the British Northwest Fur Company and Hudson Bay Company. The objects of this new company stretched into new and hitherto untrodden fields, draining a country stocked with beaver, otter, and muskrat. Having now, at the age of forty-six, acquired a fortune sufficiently large to satisfy the ambition of most men, he conceived a bold enterprise than any he had yet undertaken, which was no other than to attempt to control the fur trade west of the Rocky Mountains. To this end, the first post, Astoria, was established in 1810, at the mouth of the Columbia River, by a party of sixty men, under the command of Mr. W. P. Hunt. Commodities for the supply of this settlement were to be conveyed in ships from New York, which were likewise to be freighted with various articles of merchandise, which were to be exchanged for furs at the Russian settlements further north. These, in turn, were to be exported to Canton, at this time a favorable market for furs, and exchanged for China goods, silks, teas, etc., etc. Meanwhile, the war with Great Britain broke out. The "Tonquin," the first, and the "Lark," the first vessel dispatched to Astoria, were lost. This stupendous project of Mr. Astor's appears to have been attended with disaster throughout. The fort at Astoria was captured, and just at the close of the war, as it was about to be restored, it was sold to the agents of the Northwest Fur Company, through the treachery of one of its partners, a Scotchman named McDougal. When the news of the capture of Astoria reached Mr. Astor, he said, with a cheerful smile, "I am ruined." From "The Astor Family in New York," Scribner for April.

Affection for His Old Mistress.

An old white woman was arraigned on Wednesday for drunkenness, found guilty, and sentenced to seven days in the Work House. She sat down in a corner of the dock, and soon afterward an old colored man came in, bringing a pitcher of coffee and a plate of provisions, and approaching the Marshal he asked, in an untidy voice: "Boss, is yer got an old white lady in der named Riley?" "Some one replied in the affirmative, and the old man's face brightened up at once. Turning to a number of gentlemen, he said: "Gentlemen, I heerd his mornin' dot der perlice had 'rested my old miss, an' I cum here to see her, an' dey wouldn't lemme in. Dat ole lady, gemmen, was a rich woman onst, and I was her servant. She raised me from a small child, and when I heerd of de trouble she was in I felt—jest like crying—and when I cum here, an' dey wouldn't lemme see her, I—well, she ain't had anuffin to eat, an' I took all de money I had in de world and fetched it to her." He then advanced toward the dock, calling her by name, and, when she appeared, said: "Boss, miss, here's deuth in I done brought for yer to eat. You was kind to me onst, yer was, and I'se gaine to help dem as was good to me." The old woman burst into tears as she accepted the bounty of her former slave.—Washington Cour. Boston Journal.

THE MARKET.

Table with market prices for various commodities including Beef-Cattle, Flour, and other goods. Columns show item names and prices.