

The Louisiana Democrat.

A. B. RACHAL)

THE WORLD IS GOVERNED TOO MUCH.

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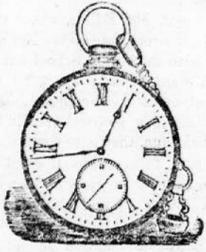
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The Democrat.

TERMS:
THE DEMOCRAT is published Weekly, at FOUR DOLLARS per annum—Two Dollars and Fifty CENTS for six months, PAYABLE IN ADVANCE! No subscription taken for a less period than six months. ADVERTISEMENTS inserted at the rate of ONE DOLLAR per square for the first insertion and FIFTY CENTS for each subsequent one.
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NOTICE TO THE PUBLIC!

HORSES, CARRIAGES, HACKS, BAGGIES, Harness for sale at the ECLIPSE STABLES, NELS. TAYLOR, Feb. 1 1874.

MISCELLANEOUS.

NEW ORLEANS

Grand Ecure Weekly Packet

FOR GRAND ECURE, MONTGOMERY, ALEXANDRIA, PINEVILLE, NORMAN'S, BARBINS

ALL WAY LANDINGS!
The All Magnificent and Fast Running Passenger Steamer

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LEAVES NEW ORLEANS EVERY Saturday at 5 P. M. Returning—leaves Grand Ecure every TUESDAY evening, and Alexandria every WEDNESDAY at 12 M. For Freight or Passage APPLY ON BOARD.

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LEVIN'S ROW,
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A LARGE

stock of Fine Calf Skin and Morocco at ways on hand. REPAIRING DONE WITH NEATNESS and DISPATCH - CHEAP FOR CASH.

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IMPROVE YOUR SIGHT.
THE CRESCENT SPECTACLES now offered to the public are generally superior to all others in the market. For clearness and distinctness of vision they are unequalled. The total absence of prismatic colors and refractory rays always found in other spectacles renders them especially desirable. Being ground with great care, they are free from all imperfections and imperfections. They are mounted in gold, silver, shell, rubber and steel frames and will last many years without change. For sale only by our Agents.

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Jewelers and Opticians, are Sole Agents in Alexandria, La.

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NEW YORK.
LOOK FOR TRADE MARK. NO PEDDLERS EMPLOYED.

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WILL MAKE THIS season at "Wellwood"

at \$25 the season, payable the First of December next, and \$1 to the groom.

Due bill for the season to accompany the mare. Mares kept in fine grass pastures with water, under good fence, free of charge. If desired, fed on grain at \$2 per week, payable when taken away.

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PUMPS, SEPARATE, OR WITH ENGINE, Boiler and EVERYTHING COMPLETE.

PUMP 100 to 100,000 gallons per minute.

PUMP SAND, GRAVEL, MUD and GRTY SUBSTANCES.

PUMP MORE WATER with same power.

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Send for Circular of Andrew's Centrifugal Pumps and Machinery. In use by the U. S. Government and all over the world.

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FOR 1874.

TWO HUNDRED PAGES; FIVE hundred engravings and Colored Plate. Published Quarterly, at 25 cts. a year. First number for 1874 just issued. A German edition at the same price. Address, JAMES VICK, Rochester, N. Y.

Poetical.

DON'T LET MOTHER DO IT.

BY W. H. M.

Daughter, don't let mother do it!
Do not let her slave and toil,
While you sit, a useless idler,
Fearing your soft hands to soil.
Don't you see the heavy burden
Daily she is wont to bear,
Bring the lines upon her forehead—
Spinkle silver in her hair?

Daughter, don't let mother do it!
Do not let her bore and broil
Through the long, bright summer hours
Share with her the heavy toil.
See, her eye has lost its brightness,
Faded from her cheek the glow,
And the step that once was buoyant
Now is feeble, weak and slow.

Daughter, don't let mother do it!
She has cared for you so long,
Is it right the week and feeble
Should be toiling for the strong?
Seek her side to cheer and bless;
And your grief will be less bitter
When the soles above her press.

Daughter, don't let mother do it!
You will never, never know
What were home without a mother
Till that mother lies low—
Low beneath the budding daisies,
Free from earthly care or pain—
To the home so sad without her
Never to return again!

Receipts.

FROSTING.—1 teaspoonful of gelatine dissolved in 1/4 of a cup of boiling water and made stiff with pulverized sugar; flavor and spread on the cake when the cake is cool. Requires but very little beating.

HAM TOAST.—Scrape or pound some cold ham, mix it with beaten egg, season with pepper, lay it upon buttered toast, and place it in a hot oven for three or four minutes. Dried salmon, smoked tongue, potted meats, or any relishing viands, answer equally well upon toast.

VEAL SALAD.—Cut up any cold veal finely, and to a pint bowl full of minced veal cut three heads of celery. Rub the yolks of four hard-boiled eggs, a tablespoonful of dry mustard, and a large spoonful of olive-oil together, then slowly add four large spoonfuls of the best wine vinegar, and a little cayenne and salt; when mixed, pour it over the veal and celery, stir it together, and garnish the dish with sprigs of fresh parsley, and celery fringed as directed.

STEWED EELS.—Cut two pounds of eels into four-inch lengths; put into a stew-pan with one large onion, a bunch of sweet herbs, and a teaspoonful of ground allspice and mace together, add a pint of gravy, a teaspoonful of essence of anchovies, and two of mushroom ketchup; stew about an hour, then strain the gravy, add salt and pepper seasoning and the juice of half a lemon; boil it five minutes, and then add the eels, with a dozen of button onions, boiled tender.

SEED CAKE.—Put into a pan two pounds and a half of flour with half a pound of powdered loaf-sugar; into it pour a pint of tepid milk and a tablespoonful of thick yeast. Mix the whole to the thickness of cream, and then set it by in a warm place. Melt half a pound of fresh butter and add to the above, with one ounce of caraway seeds, and enough milk to make it of middling stiffness. Line a hoop with buttered paper, put in the mixture, set it some time to prove before the fire, and bake it on a tin about an hour in a hot oven. When done, rub the top over with a whisk-brush dipped in milk.

TO ROAST A GOOSE.—After the goose is prepared for roasting, fill it with sage and onion stuffing, and fasten it in securely at both ends by passing the rump through a slit made in the skin, and tying the skin of the neck into the back of the bird. Roast it before a nice brisk fire for an hour and a half; one hour and three-quarters or two hours if large. Keep it frequently basted, and when done remove the skewers, place it on a hot dish, and pour a little brown gravy round it. Send up some in a tureen. Serve with apple sauce.

CARROT SOUP.—Scrape and wash highly flavored red carrots, and wipe them dry; cut them into quarter-inch slices, and put two pounds of them into a stew-pan with three ounces of butter, and stew an hour without browning—add four pints and a half of brown gravy soup, and simmer twenty minutes; press through a sieve or strainer with the soup, add salt and cayenne pepper, boil up, take off the scum, and serve with a dish of bread, cut in dice and fried. A more elegant soup is made by diminishing the quantity of carrots, and adding three ounces of rice, boiled tender in the broth.

OH! HOW NICE TO BE ENGAGED.

Every one must have noticed the great difference, as a general thing, between the conduct of the young betrothed man and the young betrothed woman. He, the braver and the stronger of the two, is utterly confused and bashful, and seeks to make a secret of the fact. She, on the contrary, tries to parade it, is proud of it, assumes a certain air of proprietorship over him, and offers to her friends little delicate confidences as to how nice it is to be engaged—how dreadfully jealous he is if she looks at any one else.

The true cause of this is just one thing: the man is in love and the girl is not.

I have studied human nature. I have looked into the depths of hearts. I have made man and woman the study of my life, and I aver that the girl in love is rarer than a black rose. She has simply for her lover exactly the feeling that the young mother has for her baby. She has an anxious desire to see him for life; to make sure that he is comfortable; that his buttons are all right, and that his food is what it ought to be. She understands that he is in love with her, and rejoices in the knowledge. The idea of losing his love is madness to her, but of herself she does not understand it.

A woman who is not selfish, and greedy, and mean, who does not smile on any one who can give her fine clothes and a grand establishment, overflows with the motherly feeling all her life. She expends it on her dolls in childhood, on her poodle, or her kitten, or her canary, afterward, and when the time comes on her lover. Many a man would lose a great deal of his conceit and vanity if he knew just how the girl whom he supposes to be in love with him really felt. She, also, would be surprised to hear that she was not in love at all, but only delighted to have some one in love with her, and in a measure awakened to the knowledge of that love which she will some day give her children. It is the best sort of love, too, and when a man's wife really loves him as his mother used to love him; she makes him happy.

But I think it is time that some one who knows the truth should tell it. A good woman's love is something to be happy in—not the fleeting gallantry that man calls by that name, but a pure and high affection, and with so much of the motherly and protecting in it that I have often heard a little eighteen-year-old woman say of a six-footer of two hundred pounds weight, and a brigadier general to boot: "Oh, isn't he a darling, cunning little thing? Just as sweet as sugar!"—[Aunt Mary in the Ledger.

BUSINESS IN NEW YORK.—We have passed entirely through the spring season that was to have witnessed a complete revival of business activity, but the revival has not come. All branches of trade still suffer from depression, and all departments of industry are yet under the cloud that fell upon them eight months ago.—Building, for instance, shows less activity this year than at any time since 1862. Manufacturers of all kinds are gradually reducing the stock on hand instead of producing more. The season's wholesale trade in clothes and dry goods left merchants hardly any better off than they were in January, and the retail trade has been so light that probably not one dealer in ten has been able to keep an even balance between income and expenses. Tradesmen of all kinds say they have not made any money since last fall, and they do not expect to make any for some time to come. The business of the banks has been lighter than for several years past, and the state of affairs in Wall street, where many millions of dollars are seeking investment, is so uncertain and unsatisfactory that business has drifted into utter stagnation. The whole situation is discouraging, and all the energy that usually keeps things moving actively in New York appears to be disabled by paralysis. But it is generally believed that next fall will bring about a revival all around, and on the strength of this hope our business men rest for the present and by plans to pass the summer as pleasantly as possible.—[N. Y. Cor. Buffalo Courier.

Gossip is more ketching than the measles.—[Josh Billings.

SOME FACTS FOR THE LADIES.

A New York correspondent of the Cincinnati Gazette says that percales and calicoes have apron overskirts with plaited blouses or sacks.

Wrappers mostly worn are of the loose Gabrielle style with a wide Spanish flounce behind and a series of narrow ones in front.

The hair is worn high on the head, much in the fashion of last summer. Chatelaine braids are well nigh abolished. Curls at the back, single or in clusters, are as popular as ever, and frizzles in front have triumphed over the caprice of fashion.

Overskirts have been finally merged into a simple apron front, all the puffing, looping, etc., being concentrated at the back in a very peculiar style, which gives to the little woman the appearance of deformity.

Little women, however, are the last to believe that this is the case. Lace handkerchiefs are now soaked in coffee, dried and varnished with the white of an egg. After the operation the handkerchief looks like a dish rag, but dish rags of this kind are now very fashionable.

Hats of brown or gray straw, and of even chip, with brims turned up at the back, and shielding the face in front and at the sides, are those most in vogue for traveling. They are trimmed to match the suit with which they are worn, and the garniture is usually of ribbon, or a soft, twilled scarf, folded simply around the crown, and arranged in loops and ends behind.

Traveling dresses have either long polonaises or English walking saques with apron overskirts. In trimming, the flat trimmings are best, since puffs and shirred bounces catch and hold dust. Long linen polonaises, buttoned their entire length, with smoked pearl buttons, and finished with collar, cuffs, and pockets, redingote fashion, are much used over dark skirts for traveling.

Polonaise saques and overskirts are exquisitely wrought by hand in needle work, and in braiding with soutache. Gold and silver and blue steel beads are largely employed in colored embroidery; on black nothing but jet is used.

Straw hats have suddenly taken the place of lace and muslin caps for children. Even babies wear them to some extent, and the styles in the market are too numerous for description. Those most popular shield the face in front, and are turned up behind on the sides.

Fans are somewhat smaller than those of last summer; those with a spray of painted blossoms trailing across one half of the silken surface are recherche. For evening toilets, they are of white; for ordinary use, of black or brown silk.

The parasol of the day is a silk umbrella, scarcely larger when closed than a stout walking stick. The handles of some of them are really works of art, and prices are high in proportion.

A WOMAN INSTANTLY STRUCK DUMB.—A remarkable occurrence took place in Salt Creek valley day before yesterday. Mrs. Chapman, wife of Samuel Chapman, of Pleasant Ridge, went into the pasture adjoining the house for the purpose of catching a horse which she desired to drive to town with. In less than half an hour she was seen making her way back to the house waving her arms above her head, and making all sorts of ludicrous gestures. Her husband, who was standing on the porch, thought it was remarkably strange that his wife, ordinarily so staid and dignified, should be acting so strangely, but took no further notice of her, supposing she was making fun of him. But when she finally reached the house, a very serious matter was developed, and all the strange actions fully explained. The woman had by some unaccountable means been struck speechless, and has not, up to last accounts, been able to speak a word or make known the cause of her misfortune. It is the general opinion that the spell was either brought on by a fit or some terrible fright which the woman received while in the pasture, and the nature of which her friends have been as yet unable to learn.—[Leavenworth (Kansas) Times.

Troubles are like dogs, the smaller they are the more they annoy you.

A TRUE BILL.

One of the New York Tribune's recent indictments against the Administration for its treason to the best interests of the Republican party runs thus:

1. The violation of law in abetting an audacious conspiracy by which the State of Louisiana was given over to a band of knaves who had plundered the public treasury and had been defeated in a popular election;

2. The systematic debauching of the politics of several Southern States, by which they have been rendered bankrupt, and the very idea of legislative government made odious and contemptible;

3. The creation and support of a combination for plunder in the District of Columbia which has loaded the city of Washington with an intolerable load of debt, enriched a cabal of politicians, and discredited the capital;

4. The steady, persistent, and shameless persecution of the merchants of this metropolis by an army of spies and extortioners, assisted by United States officers, who divide with thieves and informers the price of their degradation;

5. The recent unheard-of conspiracy between the Treasury Department and obscure politicians, by which the latter was enabled to steal out of the public revenue some hundreds of thousands of dollars, and the officers of the Government were ordered to assist him in these depredations;

6. A management of the National finances so made up of dishonesty, incompetency, and gross carelessness that nothing like it has ever been seen in history, touching one day the criminal and the next the burlesque, vibrating between the idiot asylum and the penitentiary;

7. A contemptuous disregard of the solemn pledges of the conventions of the solemn pledges of the party, in reference to retrenchment, honesty in disbursements, and the reform of the civil service;

8. And finally an open and cynical interference with popular elections in every State where the Republican party is divided, in favor of the corrupt and immoral element, and in bitter hostility to those who stand by the ancient ways and desire to give to their States a capable, honest and reputable administration.

SARTORIS.—The enterprising young Briton who has captured our President's daughter is not a man of wealth. On the contrary, he is barely well-to-do. In this matter I speak by the card, my information coming direct from Mrs. Grant. His father, Edward Sartoris, has a small estate in Southampton, and is somewhat interested in a Sheffield manufactory. Algernon originally came to this country with an idea of serving the Sheffield house as a travelling salesman. He had comparatively little education and no profession. It has been reported that he was a civil engineer, but that is untrue. If he ever studied engineering at all it was only for a short time, and entirely too little to acquire a knowledge of the science. The death of his elder brother made him heir to his father's estate, but as Sartoris, Sr., still lives it can do him no good for the present. All the income he has is such as his father allows him, and may be cut off at any moment. He is chiefly deficient in morals, his chief pleasure being apparently the society of a party of jovial fellows over a glass of good wine. Unless he mends it will be a sorry alliance for Miss Nellie. The house in England also, which has been the subject of so many glowing descriptions, is nothing but a neat little cottage on the elder Sartoris' grounds. It is by no means an elegant building, and can only be maintained as Sartoris, Sr., permits. Nevertheless, I am told by people who know the family that Algernon Charles Frederick's mother is a splendid woman, and that she will make it very pleasant for Nellie.

—[Washington Correspondence Chicago Post and Mail.

A marriage between the Grand Duke Alexis and the Princess Beatrice is being talked of. Queen Victoria is an admirable match-maker, and if she succeeds in this she will clearly have achieved the great ambition of her life.

VERY CURIOUS CALCULATION.

There is something very wonderful in figures; and numbers, when calculated, startle us by their immensity. We talk of millions and billions with little thought of the vastness of the sums we name. The lips may utter the words glibly, but their understanding fails to grasp their real significance. Take our own national debt as an illustration. Everybody knows it is large, but few have ever stopped to consider its appalling magnitude. A few calculations will not, we trust, be uninteresting to our readers:

Let us suppose that the national debt is, in round numbers, \$2,500,000,000. If an experienced cashier was to commence counting this, at the rate of three silver dollars per second, and work diligently eight hours per day, 300 days in the year, it would take him about 100 years to complete the count.

If the silver dollars were placed side by side, touching each other, they would reach nearly three times the width of Chicago's streets more than 200 miles in length. If each silver piece be estimated at one ounce in weight, and the money loaded into cars containing one ton each, and driven one before the other, each horse and cart occupying two rods, the procession would extend 500 miles.

Or consider that only about 1,000,000,000 minutes have elapsed since the birth of Christ, and that if one dollar had been put away each minute, day and night, since that event, the accumulation would amount to but little more than one-third of the debt this nation now owes. If this calculation was applied to England or France, whose national debt is nearly twice as large as ours, the result would be still more startling.

—[Exchange.

THE RULING PASSION STRONG IN DEATH.—A reformed gambler was about to die, and sent for a minister, when the following conversation occurred:

"Pastor, do you think I am near death?"
"I regret to say I believe you are."
"Do you think, since I am converted, I will go to heaven?"
"I do."
"Do you expect to go there too?"
"Yes, I believe I will."
"Well, we'll be angels, won't we, and have wings to fly with?"
"Yes, I am certain we'll be like angels."
"Well, then," said the dying man, "I'll bet you five dollars I will beat you flying."

SMALL BOY ON THE HOG.—The following is a composition of school-boy on a hog: "A hog is a big pig, but a little pig is not a big hog. There are three kinds of hogs—white hogs, black hogs and two legged hogs. The meanest and contrary of all hogs is the two legged hog. If you want to drive a hog anywhere, you must drive him the contrary way. Hogs are like women in that respect, you can drive 'em better by coaxing. In other ways hogs ain't like women, except as daddy says, they are never satisfied, and always a grunting. A hog has ten legs, two four legs, that's eight, and two hind legs, that's ten. Folks call them hams. Daddy likes hams best; he says he has had the cold shoulder so often that he is tired of it."

THE BOOT ON THE OTHER LEG.—On a recent Sunday evening, says a Washington dispatch to the Springfield Republican, Senator Morrill, of Maine, was out for a walk. Passing a church of colored Methodists, he was so pleased with the singing that he went in. He had been seated a few moments when a dignified colored brother came up to him and said that the church was for colored people, and that they preferred to be left alone and undisturbed by white people during their services. It suddenly occurred to the solemn Morrill that he had sat up all night about a week before voting for the civil rights bill, but he did not mention it. He silently withdrew.

A few days ago a hungry party sat down at the well-spread supper of a sound steamer, upon which one of the dishes contained a trout of moderate size. A serious-looking individual drew this dish toward him, saying, apologetically, "This is fast day with me." His next neighbor, an Irish gentleman, immediately inserted his fork into the fish and transferred it to his own plate, remarking, "I do his own 'ose nobly, as a sowl to save 'e's 'erself!"