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A. B. RACHAL

THE WORLD IS GOVERNED TOO MUCH.

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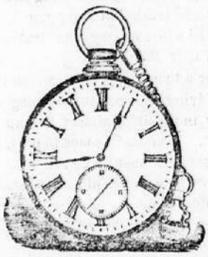
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The Democrat.

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. EIGHT LINES or less, (BREVET) constitute a square. OBITUARY Notices, Marriages, Public Meetings, Cards of Thanks, etc., to be paid for as advertisements. PERSONAL CARDS, when admissible, charged double the usual advertising rates.

ALEXANDRIA.

FERGUSON & SCHNACK,
(FORMERLY LEVIN & FERGUSON)



Watchmakers and Jewelers.

SOLE AGENTS FOR

The Howe Sewing Machines,
May 24, 1873-11.

JONAS ROSENTHAL,

DEALER IN

DRY GOODS

AND

FAMILY GROCERIES!!

Hardware
and
Crockery

BOOTS! SHOES! HATS!

Corner of Second and Murray Sts.

ALEXANDRIA.

ALEXANDRIA, CHENEVILLE
RED RIVER

NEW ORLEANS LINE

United States Mail Coaches

A CONCORD COACH WILL LEAVE

Alexandria on TUESDAYS, THURSDAYS and SATURDAYS, at 10 o'clock A. M. making close connections at Red River Landing with the magnificent steamers **Katie, Frank Pargoud and Natchez** for New Orleans. Returning—will leave Red River Landing on SUNDAYS, WEDNESDAYS and FRIDAYS, on the arrival of the above Packets from New Orleans, arriving at Alexandria 7 o'clock the next morning. B. H. PETERSON, Proprietor. March 4th.

Moses Rosenthal

DEALER IN—

DRY GOODS, GROCERIES,

HOSIERY,

HARDWARE, CUTLERY, ETC.,

FRONT ST.,

41 S. PINCUS OLD STAND,

ALEXANDRIA, LA.

J. LEVIN

CONFECTIONER

(UNDER TOWN HALL.)

ALEXANDRIA

Dr. A. COCKERILLE

PRACTICES HIS PROFESSION

—IN—

ALEXANDRIA and VICINITY

OFFICE:

Second St., Between Fish and Elliot

NOTICE TO THE PUBLIC!

IT HORSES,

Hacks, Carriages,

Harness for sale at the ECLIPSE STABLES.

Feb. 1 1874.

MISCELLANEOUS.

NEW ORLEANS

—and—

Grand Ecure Weekly Packet

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

and

ALL WAY LANDINGS!

The All Magnificent and Fast Running Passenger Steamer

Each heavier than the last.

With his joyous, happy days.

And have seen my pathway lighted

By love's bright and sunny rays.

But I was dreaming, only dreaming

All my days a wistful dream,

Nor saw the veil of sorrow

That hung so dark between.

But I've wakened, sadly wakened,

And those parting days recall

When I see the shadows lengthen,

And love's summer change to fall.

APPLY ON BOARD.

BART. ABLE:

DICK SINNOTT, MASTER

GEO. C. HAMILTON, Clerk

LEAVES NEW ORLEANS EVERY

Saturday at 5 P. M. Returning—

leaves Grand Ecure every TUESDAY

evening, and Alexandria every WED-

NESDAY at 12 M. For Freight or

Passage APPLY ON BOARD.

DURING THE LOW

water season, the

BART. ABLE will be replaced by the

All light draught

Steamer Sabine

R. HARDTNER,

BOOT

and

SHOE MAKER,

LEVIN'S ROW,

MURRAY ST., ALEXANDRIA

A LARGE

stock of Fine

Calf Skin and

Morocco al-

ways on hand. REPAIRING DONE

WITH NEATNESS and DISPATCH—

CHEAP FOR CASH.

The Crescent Spectacles.

IMPROVE YOUR SIGHT.

THE CRESCENT SPECTA-

cles now offered to

the public are guaranteed

superior to all others in the market.

For clearness and distinctness

of vision they are unrivaled,

the total absence of prismatic

colors and refractory rays always found in

Poplars renders them especially desirable.

Being ground with great care, they are

free from all imperfections and impurities.

They are mounted in gold, silver, shell,

rubber and steel frames and will last many

years without change. For sale only by

our Agents.

Ferguson & Schnack,

Jewelers and Opticians, are Sole Agents in

Alexandria, La.

None genuine without the trade

mark stamped on every pair. Manufactured

by

FELLOWS, HOLMES & LAPP,

NEW YORK.

LOOK FOR TRADE MARK. No PED-

DLES EMPLOYED.

WARPATH!

WILL MAKE THIS

season at "Wellswood"

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.

ERNEST HARDTNER,

BOOT

—and—

Shoe Maker

PINEVILLE, LA.

ALL WORK DONE NEAT AND

DURABLE, AT REASONABLE

RATES.

DRAINAGE PUMPS.

PUMPS, SEPARATE, OR WITH EN-

gine, Boiler and EVERYTHING COM-

plete.

PUMP 100 to 100,000 gallons and

GRITTY SUBSTANCES.

PUMP MORE WATER with same power.

Are superior to any PUMP made.

Send for Circular of Andrew's Central

of Pumps and Machinery. In use

by the U. S. Government and all over

the world.

WM. D. ANDREWS & BRO.,

414 Water Street, New York

SUBSCRIBE FOR

THE DEMOCRAT.

Poetical.

I HAVE LOVED THEE.

BY J. H. C.

I have loved thee, madly loved thee—

Have worshipped at thy shrine,

And watched with passionate longing

The approaching steps of time—

The time whose approaching footsteps

Have since bridged the gulf of years,

And whose distant echoes float in air

Are still ringing in mine ears.

I have welcomed, gladly welcomed,

The memories of the past,

And felt the days not spent with thee

Each heavier than the last.

I have pictured on the future,

With its joyous, happy days,

And have seen my pathway lighted

By love's bright and sunny rays.

But I was dreaming, only dreaming

All my days a wistful dream,

Nor saw the veil of sorrow

That hung so dark between.

But I've wakened, sadly wakened,

And those parting days recall

When I see the shadows lengthen,

And love's summer change to fall.

Receipts.

POTATO CHEESECAKES.—Four

ounces of mashed potatoes, butter,

flour and sugar, and two eggs; mix

all together with a fork, and bake in

tin lined with puff paste.

FURNITURE POLISH.—An excellent

furniture polish is made with one

pint of linseed oil, and about half a

gill of alcohol, stirred well together

and applied to the furniture with a

linen rag. Rub dry with a soft cot-

ton cloth, and finish with an old

piece of silk.

FINE PANCAKES.—Take a pint of

new milk, eight eggs (leave out two

of the whites), and a little sugar and

grated nutmeg. Melt a small quan-

tity of butter with the milk over the

fire; then add three spoonfuls of

flour, and mix well together. Butter

the frying-pan for the first; let them

run as thin as you can in the pan,

fry them quick, and send them up hot.

SPANISH PEPPERS.—Put into a sauce-

pan a teaspoonful of water, a table-

spoonful of salt, and two ounces of butter.

While boiling, add sufficient flour for

it to leave the saucepan; stir in one

teaspoonful of the yolks of four eggs, drop

a spoonful at a time into boiling

lard, fry them a light-brown, and

pour white wine and melted butter

over them.

STEWED PIGEONS.—Clean and cut

them in quarters. Wash and season

with pepper and salt; put them into

a stewpan, with as much water as

much water as will nearly cover them.

Put in a piece of butter mixed with

a little flour. Let them stew until

they become quite tender. If the

gravy should be too thin, add a piece

of butter rubbed in flour, and let

them stew a few minutes longer.—

When done, if not sufficiently sea-

soned, more may be added. Then

send to table hot.

GOOD PLAIN FAMILY IRISH STEW.

—Take about two pounds of scrag or

neck of mutton; divide it into ten

pieces, and lay them in the pan.—

Cut eight large potatoes and four

onions into slices; season with one

teaspoonful and a half of pepper and

three of salt. Cover all with water;

put it into a slow oven for two hours,

then stir it all up well, and dish up in

deep dishes. If you add a little more

water at the commencement, you can

take out when half done a nice cup

of broth.

SMOKED MEAT ON TOAST.—Take a

cold smoked tongue or ham that has

been well boiled, and grate it with a

course grater, or mince it fine; mix

it with cream and beaten yolk of egg,

and let it simmer over the fire. Pre-

pare some nice slices of toast, butter

them rather slightly, lay them in a

flat dish that has been heated over

the fire, and cover each slice with the

meat mixture that should be spread

on hot. Place on the table in a cov-

ered dish, for either breakfast or

supper.

AN EXCELLENT CAKE.—Rub two

pounds of fine flour with one pound

of butter, and mix it with three

spoonfuls of yeast in a little warm

milk and water. Set it to rise an

hour before the fire, then beat into it

two pounds of currants, one pound of

sugar, sifted, four ounces of almonds,

six ounces of raisins, stoned and

chopped fine, half a nutmeg, cinnam-

on, allspice, a few cloves, the peel

of a lemon chopped fine, a glass of

wine and one of brandy, twelve yolks

and whites of eggs, beat separately,

and long, orange, citron and lemon.

Beat well and butter the pan. Quick

oven is requisite.

SOME PROVERBIAL PHILOSOPHY.

[From Punch.]

1. An umbrella upon thine arm

may make it ache, but should rain

come, the umbrella will preserve thy

clothes. Choose betwixt a trifling

pain and a tailor's bill.

2. Other persons were born about

the same time as thyself, and have

been growing ever since, as well as

thou. Therefore be not proud.

3. Preserve few secrets from thy

wife; for if she discover them, she

will grieve, not that thou hast kept

from her thy secrets, but thy confi-

dence