The New Orleans Crescent.

OFFICIAL JOURNAL OF THE CITY OF NEW ORLEANS.

SUNDAY MORNING, AUGUST 30, 1868.

[From the September Atlantic Monthly.]

Bill and Joe.

BY O. W. HOLMES.

Come, dear old comrade, you and I
Will steal an hour from days gone by—
The shining days when life was new,
And all was bright with morning dew—
The lusty days of long ago,
When you were Bill and I was Joe.

Your name may flaunt a titled trail,
Proud as a cockerel's rainbow trail;
And mine as brief appendix wear
As Tam O'Shanter's luckless mare;
To-day, old friend, remember still
That I am Joe and you are Bill.

You've won the great world's envied prize,
And grand you look in people's eyes,
With H O N. and L L. D.
In big brave letters, fair to see—
Your fist, old fellow! off they go!—
How are you, Bill? How are you, Joe?

You've worn the judge's ermined robe;
You've taught your name to half the globe;
You've sung mankind a deathless strain;
You've made the dead past live again:
The world may call you what it will,
But you and I are Joe and Bill.

The chaffing young folks stare and say,
"See these old buffers, bent and gray—
They talk like fellows in their teens!
Mad; poor old boys! That's what it means"—
And shake their heads; they little know
The throbbing hearts of Bill and Joe.

How Bill forgets his hour of pride,
While Joe sits smiling at his side;
How Joe, in spite of time's disguise,
Finds the old schoolmate in his eyes—
Those calm, stern eyes that melt and fill
As Joe looks fondly up at Bill.

Ah, pensive scholar, what is fame?
A fitful tongue of leaping flame;
A giddy whirlwind's fickle gust,
That lifts a pinch of mortal dust;
A few swift years, and who can show
Which dust was Bill and which was Joe?

The weary idol takes his stand,
Holds out his bruised and aching hand,
While gaping thousands come and go—
How vain it seems, this empty show!
Till all at once his pulses thrill;
'Tis poor old Joe's "God bless you, Bill!"

And shall we breathe in happier spheres
The names that pleased our mortal ears,
In some sweet lull of harp and song,
For earth-born spirits none too long,
Just whispering of the world below
Where this was Bill, and that was Joe?

No matter, while our home is here,
No sounding name is half so dear;
When fades at length our lingering day,
Who cares what pompous tombstones say?
Read on the hearts that love us still,
Hic jacet Joe. *Hic jacet* Bill.

The Cause of Periodic Fevers.

[From the Natchitoches Times.]

Since the time of Lancisci, an Italian writer, who wrote at the beginning of the last century concerning the cause of periodic fevers, denominating the cause marsh-miasm, the etiology of these diseases has engaged the attention of all celebrated pathologists and chemists up to the present time. Yet notwithstanding the learned researches of the most famous of these, the causation of these affections remained in doubt and uncertainty; more subtle than the perfumed odor of the rose, it constantly escaped the chemist's retort and the pathologist's microscope. But it seems left for the learned pathologists of the last half of the present century to fully elucidate the wonderful cause of this most wonderful and strange disease. And as the disease is so common to every household in this section of country, the writer hopes the following will be of more or less interest to the general reader, as well as to professional men.

A most remarkable paper on the cause of intermittent and remittent fevers has appeared from the pen of Dr. Salisbury of Cleveland, Ohio. In this paper Dr. S. claims to have ascertained that these fevers are caused by the introduction into the system of cells or spores emanating from certain species of algoid plants called palmellæ, which belong to the lowest known vegetable organism. To this species of plants he applies the generic name gemiasm, signifying earth-miasm; and he also calls them ague-plants. He bases his discovery on the following facts—a microscopical examination of the salivary secretions and mucous expectorations in the morning of persons living in a malarious region showed cells of an algoid type, resembling strongly those of the palmellæ to be the only constant bodies present, and these bodies were invariably absent whenever the mucous secretions were examined from persons residing above the summit plane of ague. These palmellæ cells were obtained by suspending plates of glass near broken ground over night in places whence malarious emanations were known to arise. The so called ague plants were invariably found in numerous localities in which intermittent fever prevailed, and in no instance were they found where this disease did not occur.

Cakes of surface soil from a malarious locality, which were covered with the palmellæ, were carried to a high, hilly district, situated five miles from any malarious locality, where a case of ague had never been known to occur. These cakes were exposed on the sill of an opened second-story window opening into the sleeping apartment of two young men. A plate of glass suspended over them during the night was found to be covered with palmelloid spores and cellies. Both the young men had intermittent fever—one on the twelfth, and the other on the fourteenth day—no other member of the family being affected. The ague plants were found in the urine of persons affected with intermittent fever. Prof. Austin Flint remarks, in his valuable work on the practice of medicine, that if this is substantiated, it will form one of the most interesting, and, in a practical view, one of the most important events in the medical history of the present century. The theory of the cryptoganic origin of periodical fevers has been ably argued by some of the most celebrated pathologists of the present century.

GEO. E. GILLESPIE, M. D.

Campte, Louisiana.

THE FIRE IN NATCHEZ.—They had a fire at Natchez, "Under the Hill," last Saturday morning, which consumed three buildings, estimated to be worth some ten thousand dollars, upon which there was only four thousand dollars insurance. After the fire was pretty well extinguished, a front brick wall fell with a terrible crash, burying five firemen—Messrs. Cockrell, McPherson, Sawyer, McDowell and Carkeet, beneath the ruins. When the wall fell, covering these young men, the Courier says:

A thrill of horror pervaded the crowd, and a wild rush was made to rescue them from the smoking heap. In a remarkably short time, but which seemed almost an age to the anxious friends of the young men, the rubbish was removed and the bodies drawn forth. The joy was intense when it was discovered that no one was killed or fatally injured. The wounded were borne to their homes, and at a late hour yesterday afternoon, were doing well. The following are the names of the sufferers, and the extent of the injuries:

W. S. Cockrell, two ribs fractured, body and limbs severely bruised, and face badly burned.

John McPherson, terribly bruised, but no bones or limbs fractured.

C. M. Sawyer, face and hands burned, and otherwise injured.

Jos. McDowell, cut on the head, and neck slightly burned; was hard at work fifteen minutes after the occurrence.

W. H. Carkeet, who was standing near when the wall fell had one of his feet crushed, but was otherwise uninjured.—[Vicksburg Times.

THE RULING PASSION STRONG IN DEATH.—The will of the late Honorable Thad. Stevens has some queer provisions. Twenty thousand dollars is to expended by his trustees in erecting, in Lancaster conditionally, or in Columbia, Pa., suitable buildings for an orphan asylum for indigent orphans, without distinction of race or color. "Neither Germans, Irish or Mahomedans, nor any others, on account of their race or their religion, or their parents, must be excluded. All the inmates shall be educated in the same classes and manner, without regard to color. They shall be fed at the same table."

The will also contains the following items: If, at the end of five years, Thaddeus's nephew shall have shown that he has totally abstained from all intoxicating drinks through that time, the trustees may convey to him one-fourth of the whole property. If at the end of the next successive five years he shall show that he has totally abstained from all intoxicating drinks, they may convey to him one-fourth, being one-half of the property. If at the end of another consecutive five years he shall show that he has abstained from all intoxicating drinks, they may convey the whole to him in fee simple. If he shall get married before the house I live in is sold, he shall receive the same and occupy it without sale."

Dining with an Ancient Roman.

[From All the Year Round.]

If any people ever knew how to cook, and by cooking to elevate the necessity of eating into the refined luxury of dining, it was the Romans under the early emperors. They had then acquired all the poetical and culinary art of Greece, and united it to the more solid learning of Rome.

Those Romans were good livers, huge eaters, and great spendthrifts. Vitellius never squandered less than ten thousand crowns at a meal, and at one celebrated dinner had on table two thousand fishes and seven thousand fat birds. As for that monster of extravagance, Heliogabulus (Gobbleus it ought to be) at one special party he gave each guest the gold cup from which he had drunk, and sent each person home in a carriage presented to him for the purpose. Albanus, a Gaulish consul, is said to have devoured at one supper one hundred peaches, ten melons, fifty large green figs, and three hundred oysters. There is a rumor too that the tyrant Maximus used to eat forty pounds of meat per day.

The Romans had their jentaculum, or breakfast, soon after they rose, and this early snack consisted of bread, raisins, olives, eggs, and cheese. Their beverage at this meal was milk or mulsum (honeyed wine). The pradium was a sort of lunch about noon, but the real solid repast was the cœna, our dinner, at the ninth hour, about half-past two in summer. It matters little whether we call it an early supper or a late dinner, since our own seven o'clock meal is open to the same doubts.

We all know the ordinary Roman house, thanks to the pretty revival at Sydenham. From the center hall, with its little garden and murmuring fountain, opened the dim bins which served for sleeping rooms each with its curtained doorway. The black walls of the rooms, opening from the hall, and all on one floor, were painted with little groups of sea nymphs, and cupids, and triumphs of Bacchus. The floors were mosaic. In everything the Italian climate was taken into consideration, and there were no stuffy carpets or dusty mattings to retain the dirt and heat.

We will suppose the ninth hour near at hand, and the slaves busy in the kitchen preparing to dish up dinner. The busts of the ancestors in the hall have been dusted and rubbed, and the couches are ready ranged in the triclinium (or dining-room). The gold and silver cups are ranged on the buffets, and all is ready for the feast, even down to the garlands of roses which are to be given to the guests at the close of the banquet.

The couches were so arranged that they formed three sides of a square, and in the midst stood the cedar and ivory, or tortoise-shell and bronze, tables on which each course was placed, arranged in trays. The guests lay down on the couches in an uncomfortable Oriental way, three to a couch; each guest, propped up with cushions, leaning on his left arm, the right being free to receive food and to hold his plate. Silk cushions marked the place of each guest. The host pointed out the special seats to favored guests, much as your host does now.

As soon as the guests had taken their places slaves came and removed their sandals, and boys with their loins girded up offered water in bowls, in which it was the custom for all to dip their hands. At a nod from the host the first course would appear—generally shell-fish, eggs, and vegetables—and with it a bill of fare to guide the appetite of each diner. Every rich man had his own slave at his back, to hand the dishes or to pass the wine.

We can, by help of a learned German professor (a distinguished friend of Dreikopf's) and Petronius, pretty correctly follow a preliminary, "gustatorium," which more resembled the conclusion than the beginning of an English dinner. Let us place in the center of the first tray, which was inlaid with tortoise-shell, a bronze ass, in whose silver panniers were piled black and green olives. On the back of this ass rode a portly bronze Silenus, from whose hands ran down a sauce of oysters and fish-livers upon a sow's breast that floated in the dish below. There were also sausages on silver gridirons, the hot coals beneath simulated by crimson pomegranate pips and Syrian plums; and there was lacertus (a common fish) served up with chopped eggs, mint and rue. Snails and oysters were also handed round, garnished with asparagus, lettuce and radish. The guests were all this time constantly supplied with goblets of white wine and honey (a sort of Athol brose). In fact, this opening of the Roman banquet did not differ very much from the opening of a modern Russian dinner, which commences with sardines, anchovies, and a small glass of brandy or liqueur.

The second course would probably be a surprise—one of those elaborate practical jokes in which the Roman epicure delighted—perhaps a whole pig stuffed with fat thrushes, the yolks of eggs and mincemeat. But we will follow Petronius at his banquet. A wooden hen with outspread wings, exquisitely carved, was then brought in in a basket full of chaff, brooding on eggs, which the slaves drew out and handed to the guests. These eggs were found, to everbody's delight, to be of baked crust, each one inclosing a highly-seasoned beccafico. The signal to remove this gustatorium (or course) was given by musicians placed at one end of the atrium. An ingenious surprise of this kind was once tried on Nicodemus, King of Bithynia. The monarch was passionately fond of fresh herrings; and, being far from the sea coast in a wild region where a wagonfull of gold would not have purchased a fresh fish, the king's ingenious cook contrived to inclose meat in frames of the shape of the fish, and to season it so as to exactly resemble herring. At Petronius's supper, too, the cook served up wild geese and wild fowl, moulded out of pork. But all these surprises, so artfully designed to reawaken the blunted appetite, were poor compared with the clever thought of the French cook who took some live crawfish and painted their shells with some sharp acid that turned them a brilliant scarlet. He then covered these pressed men under a pile of patient dead recruits in the same uniform, and, clapping a tight cover over them all, hurried the dish on to the royal table, where the astonishment and horror of the ladies at the coming to life of the supposed dead creatures caused infinite amusement and small talk.

On the removal of the second ingenious course, we may suppose black slaves wiping the tables and handing water again to the guests, whose hands would by this time require ablution. Boys wearing green garlands would then enter, carrying between them on sticks those large oval amphoræ that could not stand alone, but were kept imbedded in earth or sand. On the labels round the gypsumed necks were written the names of the consuls in whose period of office the wine had been bottled.

The Romans had a detestable plan of putting sea-water into wine, and also of doctoring it with aloes, myrrh, aromatic bitters, and costly essential oils. They drank hot spiced wine in winter, and they had bronze urns (of a tureen shape, with tap,) in which it was sometimes served. It was not uncommon to serve the wine in a sort of huge punch-bowl, out of which it was ladled into the cups of the guests, either neat, or mixed with "alleying Tiber."

The Greek and Roman wine merchants (as remarkable for honesty as their English descendants) had the following traditions about wine. There were two kinds of Falerian, the dry and the sweet; neither of which improved after twenty year's probation in the cask. The Alban wine was ripe at fifteen years, the Surrentine at five and twenty. The Trifoline was an early wine; the Tibur, ripe after ten years imprisonment. The Gauran was a scarce and fine wine, strong and oily. The Cæcuban was a grand wine, but heady. The Signine was ripe at six years; the Nomentian at five. The Erbulian wine, at first dark, afterwards turned white, and was a light and delicate wine. Marseilles wines was fine, but thick and full bodied. The Tarentine were light sweet wines. Corinthian and Eubœan wines were harsh and bad. Snow was in the summer mixed with the wine to cool it, and to the consequent dilution the Romans seem to have been indifferent.

In the next course let us suppose that strange dish, the very refinement of luxury, which was served to Ulpian, "The Dish of Roses," which feasted the eyes, nose and stomach, and at the same time appealed strongly to the imagination. It was thus made, and we confide it as a secret to the French cooks of the United Kingdom.

Take a wheel-barrow full of rose leaves, and pound in a mortar, add to them the brains of two pigs, and a dozen thrushes, boiled and mixed with chopped yolk of egg, oil, vinegar, pepper and wine; mix and pour these ingredients together, then stew them slowly and steadily until the perfect perfume is developed—we say stew, but it may be boil, for the obscure Greek writer from whence we quote, disdained to enter into miute practical details.

In the third course let us suppose another surprise. A tray is brought in, covered with natural turf on which are spread a piece of honeycomb and heaps of parched chick peas. When the guests have been startled and horrified enough at this, the slaves lift off a tray and disclose a rich and lavish dinner in full bloom beneath. In the midst of the tray we can place the stew of roses, of a fat hare fitted with artificial wings, and called a Pegasus by the master cook. We surround this with dishes of pigeons, fowls, ducks, mullets, torbots and flounders. The guests applaud the display as the carver advances trippingly and carves in strict accordance with time and rhythm.

The next of the twenty courses not unfrequent at the table of a Roman epicure would perhaps be a boar roasted whole (the Umbrian boars were preferred for their special flavor), with palm twig baskets full of Syrian or Egyptian dates hung from its tusks. Around this savory monster were sometimes placed litters of sucking pigs moulded in sweet paste. These were distributed as presents among the company. The scissor or carver sometimes came in dressed as a hunter, to operate on the wild boar, if it were served as the *pièce de resistance*.

After this, as a surprise in the nature of a pleasant practical joke, would be borne in, say a pig stuffed with live thrushes that flew out when the cook opened their prison with his knife.

Men like Apicius, of insane appetites, would construct new dishes of singing birds, or of the brains of ostriches and nightingales; but these were exceptional cases, to be matched only by the crazy prodigality of tyrannical voluptuaries like Heliogabulus, who would strew his floors with gold dust—ordinary people strewing their mosaic pavements merely with saffron, and colored and perfumed sawdust.

It was not uncommon at the close of a Roman dinner, for the ceiling to open and presents to descend fastened to a silver hoop. In this way silver and alabaster bottles of ointment, and silver garlands were often given to the guests. When the dessert appeared, mastick toothpicks were handed round by the slaves. In the dessert tray a statue often occupied the center, Flora or Vertumnus, laden with fruits, sometimes artificial and full of saffron colored juices, that spirted forth on those who first pressed them. Among the sweetments made by the Romans were fish and birds moulded in pastry and filled with almonds and raisins; they were also fond of melons cut into shapes, and of quinces stuck with almonds.

When rich people gave an entertainment and wished to make up by displays of wealth for witty and amusing conversation, it was usual to have rope dancers and posture-makers to exhibit between the courses; while more refined people would send for flute-players or would have Spanish dancing girls from Cadiz to perform their semi-Oriental dances.

If the host wished to turn the Cœna into a revel, the party would then take baths or saunter along the colonnades, while a new room was fitted up for them. Roman furniture was more portable than ours, and the change would give the numerous slaves of a rich man but very little trouble. We must imagine the new room paneled with marble, the ceiling inlaid with gold and ivory; the chairs, tables and couches, in the pure Greek taste, simple and severely beautiful in shape. The lamps would be like the Pompeiian lamps, hung by bronze and silver chains from the ceiling, or suspended from the cross boughs of bronze pillars. Greek taste had shaped every cup and moulded even the simplest ornaments of the table. The goblets of all shapes were ranged on silver or marble sideboards. The slaves prepared the vessels full of snow, and the urns for the mulled wine. The chairman or king of the feast was then chosen by throw of dice, after the rose and ivy wreaths and perfumes and ointments had been distributed. He who threw Venus, or the six, became king. The lowest cast was called the dog. It was usual, as each one threw, for him to invoke the name of the woman he loved. The leader of the feast decided what quantity of water should be mixed with the wine, as only avowed drunkards took pure wine. This chairman also fixed what number of cyathi, or ladlesful, each person should have poured into his glass at a time. When a guest proposed a toast he mentioned the name of his love and companions, and himself then drank as many ladlesful of negus as there were letters in the lady's name.

But after all, it must be allowed that there is some justice in Smollett's extraordinary humorous caricature (so much in the style of Gilray) of a dinner after the manner of the ancients. The Romans were in some respects barbaric in their tastes. They craved for unnatural things rather than real dainties.

We certainly should prefer a salmon *a la* Bechamel to tunny seasoned with (ugh!) asafœtida and cheese. They perfumed their wines, which must have destroyed all refinement of bouquet; they mingled their courses in a savage manner, and without respect to the *convenances* or to common sense; they were fond of vulgar tricks and theatrical surprises, which must have irritated the temper and vexed the digestion; they neglected soups. They were ignorant of liqueurs, and did not know the glory of a chase, or the propriety of a "gloria." They fretted that poor weak vessel the stomach with rasping music and pompous trumpetings, and interrupted the serious attention requisite for the pure enjoyment of an exquisite dish by the unwise introduction of ballet girls and acrobats. And above all—and here we hold them guilty of the highest treason—they, as a rule, excluded ladies from their banquets. No wonder that leering Debauchery, crimson-faced Drunkenness, and other of Circe's chosen servants, forced their way in at the barred Roman door, and that where the chaste Venus was forbidden Cotytto and her train were welcomed.—[English Journal.

The Dumas Family.

FILS ET PERE ET GRAND-PERE.

It is after this fashion that the younger Dumas writes of his grandfather and father:

Soldier and general of the republic, my grandfather could stifle a horse between his legs, and break a helmet between his teeth, and he defended all alone Brixen bridge against a vanguard of twenty men. Rome would have decreed him the honors of triumph, and would have made him consul. Calmer and more economical France refused a college education to his son, and this son, reared in the midst of the woods, air and sky, impelled by poverty and his own genius, swooped one day upon Paris, and entered literature as his father entered the enemy's ranks—jostling, destroying, knocking over everything which did not make way for him. Then begun the Cyclopean labor which has lasted forty years. Tragedy, drama, history, novels, travels, comedies, you have thrown everything into the world of fiction with new creations. You have made newspaper, book and stage burst, too narrow for your immense shoulders. You have supplied France, Europe, America; you have enriched publishers, translators, plagiarists; you have made printers breathless, foundered copyists, and devoured by need of production; you have not always sufficiently tested the metal you used, and you took and threw into the furnace, sometimes at hazard, everything which came under your hand. The intelligent fire divided them. That which came from you flowed away bronze; that which came from others went away smoke. In this way you have hammered a great deal of bad iron; but on the other hand how many of them who had remained obscure have been lighted and warmed at your forge, and if the hour of restitution be struck, what gain for you were you merely to take back what you have given and what has been taken from you. You have become "Dumas, Sr." for the respectful; "old Dumas" for the insolent, and amid all sorts of clamors you may sometimes hear the phrase: "Really, his son has more talents than he." How you must have laughed. No. You were proud, you were happy, like any insignificant father; you asked nothing better than to believe it, may be you believed what they said. Dear, ingenious, and good, great man! who would have given me your glory as you gave me your money when I was young and lazy, I am delighted to have at last the opportunity to bow publicly before you, to do you homage in the face of the sun, and to embrace you as I love you in the face of the future! Let others of my age and my worth declare themselves your equal; 'tis their business, and I have no more reproach than to envy them their supposition; for I, by merely being your son, shall be as well known as thee; but possibly, which, let come what may, will be obliged to reckon with you, when it reads our names one under the other chronologically in the balance sheet of this century, must distinctly understand I have never looked upon you except as my father, my friend, my master, whatever may be said to the contrary; that, thanks to your neighborhood, I have had the good fortune of never exaggerating myself, and of looking upon myself as a baby, because I was always obliged to compare myself with my redoubtable father.

BONNETS.—Of Bonnets, a foreign fashion writer remarks: Straw hats are greatly in vogue. Some are surrounded by a black lace scarf, and trimmed with a tuft of flowers and a drooping garland. Others, in black straw, are bound round the edges with satin of the same color, the crown being ornamented with a row of satin bows right across it, and a large tuft of mingled flowers and feathers. Plainer ones in English straw, with a narrow wreath of flowers around the crown and a little floating tulle scarf, are the usual accompaniment of morning costume. Bonnets have not increased in size, though some slight modifications in shape have taken place. Black lace is the general ground-work, and a large crimson or yellow rose, with a hanging garland on one side, the principal ornaments. The lace strings are usually fastened in frone by a rose to match. The latest style is the Chapeau Bourbonnaise, which is turned up in front and behind so as to display the lining of bright-colored satin.

A MODEL YOUTH.—There is a seventeen year old boy living in a county below us who has twenty-one acres planted in cotton. He hired one man early in the spring, prepared the land and bought about $100 worth guano and put upon it. After getting it planted he started to school, which he has regularly attended during the summer, with the exception of about two weeks, which his crop required. He works an hour or two every morning, in the afternoon and every Saturday. His cotton is looking very fine, and he expects to get at least fifteen bales off the twenty-one acres. Estimating each bale at 500 pounds, and that he will get twenty-five cents per pound, the gross receipts will be $1875. His entire expense, including the guano, will not be over $500, which will leave $1375 as the net earnings of this school boy. Give him the benefit of every doubt, and he will surely make $1000 clear.

[Macon (Ga.) Journal.

IMPROVED GAS COMPANY.

CHARTER.....CHARTER.

STATE OF LOUISIANA, Parish and City of New Orleans.

BE IT KNOWN, that on this 17th day of August, in the year of our Lord one thousand eight hundred and sixty-eight, and of the Independence of the United States of America the ninety third.

Before me, ANDREW HERO, JR., a notary public in and for the parish and city of New Orleans, State of Louisiana, duly commissioned and qualified, and in the presence of the witnesses hereinafter named and undersigned, personally came and appeared the several parties whose names are hereunto subscribed, and who respectively declared that, availing themselves of the provisions of the laws of Louisiana in such cases made and provided, they had covenanted and agreed, and do by these presents covenant, agree and bind themselves, and those whom they represent to form themselves into and constitute a corporation for the purpose of carbureting gas in the city of New Orleans and other cities and towns in the State of Louisiana, and under the stipulations and regulations following, to-wit:

ARTICLE I.

The name and title of this Corporation shall be THE AMERICAN IMPROVED GAS LIGHT COMPANY OF NEW ORLEANS, and its domicil is hereby established in the city of New Orleans. It shall commence its business as soon as ten thousand dollars shall have been subscribed, for. Citations in suits against the Corporation may be served on the President, or, in his absence from the city, on the Secretary.

The Corporation shall have power and authority, First—To have and to enjoy succession for its corporate name for the period of twenty-five years. Second—To contract, sue and be sued in its corporate name. Third—To make and use a corporate seal. Fourth—To hold, receive, purchase and convey under its corporate name property, both real and personal. Fifth—To name and appoint such managers, directors and officers as its interests and convenience may require. And Sixth—To make and establish such by-laws for the purpose of management and regulation of the affairs of the Corporation as may be necessary and proper.

ARTICLE II.

The object and purpose for which this Corporation is established is to reduce the expenses of the consumers of gas in the city of New Orleans and environs, and all other places in the State of Louisiana and to bring into general use certain improvements in carburetting gas.

ARTICLE III.

All the corporate powers of the Company shall be exercised by a Board of Directors and such officers as they may appoint.

The Board of Directors shall consist of nine members, who shall have power to increase the number not, however, to exceed seven, and the number so increased shall constitute the permanent number of the Board.

The Directors shall be elected on the second Monday of January of 1870, and annually thereafter, from the stockholders, by ballot, each member of the company being entitled to as many votes as he may have shares subscribed and paid for, in accordance with the terms hereinafter named. The election to be by ballot, each stockholder having the right to appoint a proxy in case of his absence to cast his vote not only for the election of officers, but in all business necessary to be had in the Board of Directors. In the event of no election taking place on the day fixed, the President shall cause an election to be held within ten days after the failure to elect, and shall give notice thereof by advertisement, in one or more of the newspapers published in the city of New Orleans.

The Board of Directors shall, at its first meeting in every year, elect a President from its number. It shall also elect a Secretary and a Treasurer at the same time, and shall hold their offices until their successors are duly elected.

The first Board of Directors shall consist of the following named stockholders, viz:

Thomas S. Barton, F. M. Zeigler, Charles A. Labuzan, William B. Koontz, William F. Kelly, Alexis Alexander, Albert W. Merriam, John G. Fleming and John McIntyre.

ARTICLE IV.

The capital stock of this corporation is hereby fixed at one hundred thousand dollars, represented by one thousand shares of one hundred dollars each; one-fourth of each subscription shall be payable in cash at the signing of these articles, and the remainder in three equal installments, by notes of the subscriber, made payable to his own order, and by him indorsed, at six (6) nine (9) and twelve (12) months respectively, after date. Should any such notes be in default or neglect to pay punctually his notes as the same may mature and fall due, interest thereon at the rate of eight per cent per annum shall be added thereto from maturity till payment, and if the said notes are not paid within thirty days after they mature and fall due, the Board of Directors reserve to themselves the right of causing any share or shares upon which any instalment may be due to be sold at public auction or otherwise, after ten days previous notice to such delinquent subscriber.

ARTICLE V.

No Stockholder in this Corporation shall ever be liable or responsible for the contracts or faults of the Corporation, nor shall any mere informality in organization have the effect of rendering this charter null or of exposing a Stockholder to any liability beyond the amount of his stock.

ARTICLE VI.

This charter may be modified, altered or amended, or the Company may be dissolved at a general meeting of the Stockholders convened for that purpose, with the assent of three-fourths (in amount) of the stock represented at such meeting.

Whenever the dissolution of the Corporation shall become necessary by reason of the action of its Stockholders, by limitation of its charter, or from any cause whatever, its affairs shall be immediately placed in liquidation under the charge and superintendence of three commissioners appointed by the Board of Directors, and who shall remain in office until the final liquidation of the affairs of the Company, and the distribution of its surplus funds among the Stockholders.

ARTICLE VII.

The names of the Stockholders, their residences, and the number of shares held by each, are declared to be such as are subscribed to this act of incorporation, and set opposite each of their names respectively.

The United States internal revenue stamps of five cents per sheet, required by law for this act, have been hereunto duly affixed and canceled.

Thus done and passed in my office at New Orleans aforesaid, in the presence of George Camas and Geo. Alfred Hero, competent witnesses, both of this city, who hereunto sign their names with the parties and me, the said Notary, the day and date aforesaid.

Original signed: Jules Brady, A. Alexander, T. S. Barton, A. W. Merriam, John G. Fleming, F. M. Zeigler, W. Frazier Kelly, W. B. Koontz per J. F. Elliott, C. A. Labuzan, John McIntyre and others. George Camas, George A. Hero.

ANDREW HERO, JR., Notary Public.

I certify that the aforesaid is a true copy of the original act, on file and of record in my office.

New Orleans, Aug. 17 1868.

ANDREW HERO JR., Notary Public.

UNDERTAKERS.

PHILIP LYNCH, UNDERTAKER,

99 ST. CHARLES STREET.

Metallic, Mahogany, Black Walnut and Plain Coffins always on hand. Bodies Embalmed and carefully shipped. Funerals attended to in person, and he hopes by strict attention to obtain a share of public patronage.

D. MONROE CAREY, UNDERTAKER, Nos. 203, 205 and 207 Magazine street, between Julia and St. Joseph, respectfully announces to his friends and the public generally that he will continue the Undertaking business of the late Daniel Monroe at the above stand; will keep constantly on hand an assortment of Metallic Burial Cases and Caskets, Rosewood, Mahogany, Black Walnut and Plain Coffins. Bodies Embalmed, Disinterred and carefully Shipped. Mr. CAREY will be assisted by Mr. JOHN RAY, long known in connection with the business.

COMMISSION--FORWARDING

ANDREW JACKSON,

Wholesale and Retail Dealer in

Family Groceries and Plantation Supplies,

BATON ROUGE, LA.

Highest Price Paid for Cotton.

COTTON STORED and SHIPPED to SUIT PLANTERS.

Thanking my friends and the public generally for their former patronage, I most respectfully solicit a continuance of the same, as I feel confident that no head-ons, I am fully capable of giving entire satisfaction in my line of business; as also in the shipping of Cotton, on which liberal Cash advances are made, if required. Having much Cotton to ship for my own account, it enables me to get freight lower than the usual charges. Being Agent for the Celebrated "ARROW TIE," I shall always have, with India Bagging and Baling Twine, a large supply on hand, and will offer same at Lowest Cash Prices.

ANDREW JACKSON,

Corner Third and Laurel streets.

ANDREW J. AIKEN,

(Successor to Aiken & Rainey,)

Cotton Factor and Commission Merchant,

NO. 60 CARONDELET STREET,

New Orleans.

J. C. BARELLI,

PRODUCE COMMISSION MERCHANT.

No. 67 Tchoupitoulas Street,

NEW ORLEANS.

INBAU, AYCOCK & CO.,

(H. INBAU, J. T. AYCOCK, JOE GITTINGER,)

(Successors to C. Wilkin & Co.,)

COMMISSION MERCHANTS

—FOR THE SALE OF—

Cattle, Hogs and Sheep,

STOCK LANDING,

City of Jefferson, La.

HAY & MEHLE—

(ALEXANDER HAY—WILLIAM MEHLE.)

COMMISSION MERCHANTS, FOR THE PURCHASE

Sale, Forwarding and Shipment of Hides, Leather, Wool, Beeswax, Tallow, and Tanning Materials,

Nos. 64 and 66 COMMERCE STREET, NEW ORLEANS

T. C. NOEL,

COMMISSION MERCHANT,

For the sale of

Sheep, Mules and Horses.

STOCK LANDING, NEW ORLEANS

Satisfactory references given.

JOHN W. NORRIS & CO.—

(Removed from 52 Canal street,)

27 CANAL AND 17 CROSSMAN STREETS,

General Commission Merchants, Produce Factors,

And Dealers in all kinds of

AGRICULTURAL IMPLEMENTS,

Agents for Fire and Burglar Proof SAFES and COTTON GINS.

Zimmermann & Co.'s Cincinnati Sparkling CATAWBA. STARCH, VINEGAR, etc., etc., always on hand.

SPECIAL NOTICE.....NOTICE.

Persons having Cotton and Sugar Plantations FOR SALE will please send us, without delay, accurate descriptions of the property, location, price and terms of sale.

GIBSON & AUBYN, Attorneys.

5 Carondelet street.

N. O. STEAMSHIP COMPANY.

CHARTER.....CHARTER

—OF THE—

NEW ORLEANS STEAMSHIP COMPANY.

UNITED STATES OF AMERICA, STATE OF LOUISIANA, CITY OF NEW ORLEANS.

Be It Known, That on this eighth day of February, in the year of our Lord one thousand eight hundred and sixty-eight, and of the Independence of the United States the ninety-second, before me, Edward Ivy, a notary public, in and for the City and Parish of New Orleans, State of Louisiana aforesaid, duly commissioned and sworn, personally came and appeared the parties hereinafter named and undersigned, who severally declared that, availing themselves of the provisions of the statutes of the State of Louisiana relative to the organization of corporations in this State, they have covenanted and agreed, and do by these presents covenant, agree and bind themselves, and those whom they represent, to form themselves into and constitute a corporation for the objects and purposes, and under the stipulations, regulations and obligations following, to-wit:

ARTICLE I.

The name and title of said Company shall be the "NEW ORLEANS STEAMSHIP COMPANY," and its domicil is hereby established in the city of New Orleans and it shall exist and continue for the term of twenty five years from the date of these presents, unless sooner dissolved, as hereinafter provided for. It shall have a corporate seal with a device upon the same and the name of the Company upon the margin thereof.

ARTICLE II.

The object of said company is to construct or otherwise procure and maintain one or more steamships, to constitute a line or lines of steamships, to be owned and controlled in the city of New Orleans, and to trade between said city and any port or ports on the Atlantic coast or Gulf of Mexico.

The manager of said company shall be the proper person on whom to serve citations, notices and other legal process wherein the said Company may be interested.

ARTICLE III.

The capital stock of said Company is hereby fixed at the sum of TWO HUNDRED AND FIFTY THOUSAND DOLLARS, divided into shares of Fifty Dollars each, all of which to be paid at or before the signing of these presents; which capital may be increased to an amount not exceeding one million, if the same should be required by two-thirds capital.

ARTICLE IV.

The affairs of said Company shall be under the direction and management of Edward Higgins, who may at any time have the privilege of associating with him one or more persons from among the stockholders of the Company, subject to the approval of the Board of Control who shall act as a Board of Agents to assist in transacting the business of said Company.

ARTICLE V.

SECTION 1. The regular meetings of the stockholders of the Company shall be held annually, commencing on the first Tuesday in February, 1869, at which meeting a majority in capital shall choose five of their number to serve as Directors for the ensuing year, who shall constitute and form a Board of Control, of which the said Manager shall be Chairman and entitled to one vote on all matters brought before it; and until the election of Directors as aforesaid, the following named persons shall constitute the first Board of Control, viz: M. J. SMITH, WM. CREEVY, J. PEMBERTON, J. ARMSTRONG, J. McCLOSKEY.

SEC. 2. The failure to elect Directors, as aforesaid, shall not dissolve the said corporation, but the Board in office shall continue to exercise its functions, until a new Board can be elected.

SEC. 3. Three members of said Board of Control shall constitute a quorum for the transaction of business, and the said Board is hereby invested with full power to frame and adopt such by laws, rules and regulations as they may deem requisite and necessary for the Company and the transaction of its affairs; provided, the same shall not conflict with the true intent and meaning of this Act of Incorporation, or with the laws of this State. And in the temporary absence of the Manager they may select a Chairman to preside at their meetings. They shall have power and are hereby authorized to buy and sell steamships, fuel, real estate, etc., for the uses of the Company; to make contracts, leases, mortgages, hypothecations and compromises; to fix salaries of officers and employes; to borrow money, and to build or cause to be built steamships for the use of said Company.

SEC. 4. If any member of said Board shall cease to be a Stockholder of said Company during his term of service, his office shall be declared vacant; and in the event of the death, permanent absence, or resignation of any member of said Board of Control, the said Board of Control shall have power to fill vacancies occasioned thereby until the first regular meeting thereafter of the Stockholders for the election of officers of the Company.

SEC. 5. The said Board shall meet monthly for the transaction of business, and the Manager may call them together at any time, by giving six hours' notice in writing.

ARTICLE VI.

SECTION 1. It shall be the duty of the Manager to keep, or cause to be kept, in bound books, in the name of the Company, a correct record of the proceedings, transactions, accounts, property, business and affairs, as well as a full and complete account of the receipts and disbursements thereof. He shall moreover act as Treasurer of the Company, and keep a cash account in one of the banks or banking companies, of this city, subject to the approval of the Board of Control, in the name and for account of the Company, and to be alone authorised and empowered to draw checks, to be countersigned by the Secretary, and transact all banking business thereof.

SEC. 2. It shall be the duty of the Manager of said Company to exhibit, or cause to be exhibited to the Stockholders, whenever thereto required by them, all the books, papers, accounts and documents belonging to said Company, and also submit to them on or before the twentieth of each month a detailed statement of the business and affairs of the Company during the preceding month.

SEC. 3. In the event of the resignation, permanent absence or death of the Manager, the Board of Control shall immediately proceed to appoint a Manager pro tem., who shall act as such until the first annual meeting thereafter of the Stockholders at which meeting the Stockholders shall proceed to elect a manager from among themselves who shall be subject to election annually thereafter; and in the case of the temporary absence of the Manager, the aforesaid Board of Control shall have power to appoint a Manager pro tem.

SEC. 4. At the annual meeting of the Stockholders of the Company, the Manager may make a report of such matters and things of the Company as deem expedient and necessary for the interest of the Company, at which meeting each share of stock in the said Company shall be entitled to one vote on all matters brought before it.

SEC. 5. The said Manager shall have power to appoint a Secretary, agents and other employes annually, and oftener if vacancies should occur, subject to the approval of the Board of Control; and he may remove said Secretary, agents, or other employes at any time, without the sanction of said Board.

ARTICLE VII.

On the expiration of the said term of twenty-five years, hereinbefore agreed upon for the existence of said Company, a majority of the stockholders in capital shall have power to determine upon the mode of selling and disposing of all the property and effects belonging to said Company, and also to decide upon and fix the terms and conditions of the sale or disposition thereof, and finally of winding up and liquidating its affairs to the best advantage.

ARTICLE VIII.

Three-fourths of the stockholders in capital shall have the power to wind up and settle the business and affairs