

MORNING STAR AND CATHOLIC MESSENGER. NEW ORLEANS, SUNDAY, JUNE 7, 1868.

AGRICULTURAL.

TO MAKE A HEN SIT IN A STRANGE NEST.—A broody hen may be made to sit in a strange place by being put on her eggs at night, in the dark, and shut down closely. After a day or two she will keep to them.

ASPARAGUS.—Should be thrown into boiling hot water, salted, and boiled until three-quarters cooked. Longer boiling makes them tasteless. A spoonful of butter and flour, melted in a pan, with half a pint of water added, and stewed, makes a good sauce.

HOME-MADE WINE.—A contributor to a country exchange says: "As we have any quantity of dewberries and blackberries this season, with I furnish you the following recipe for making an excellent article of wine out of either the dewberry, blackberry, strawberry, or muscadine, at a little cost and very little trouble: Take as much water as berries, mash and bruise the berries as you put them into the water, and leave them in an open vessel for twenty-four hours; then strain, and to every gallon of liquid, add three pounds of good sugar. Leave this in an open vessel, and continue to skim as it ferments. As soon as it ceases to ferment, put away in a demijohn uncorked, and let it so remain for fifteen or twenty days, when it may be bottled for use."

TURKEYS.—Turkeys require very great care and attention; yet, when the hen-wife makes them her pets and studies their welfare in every way, she, at any rate, (whatever the farmer himself may say,) may find them profitable. This used to be one of the best farm crops when the birds were thought to be well sold at Christmas and Thanksgiving, for twelve and fourteen cents a pound. It cannot be anything else when the price is increased. Turkey is at the top of the scale of high prices, and must be about the most profitable meat we can raise. The turkey hen lays one egg every thirty hours, and should be put on a dozen eggs and fed with corn and water. When the chicks come off, they need no food for twenty-four hours, and will then pick what is placed before them. Their food should be hard boiled eggs, chopped very fine, or curd with bread crumbs, and boiled nettles and green onions finely minced. Coop the hen for a fortnight, and then let her ramble with her young, being warmly housed at night; but beware of the least wetting of rain. A critical time with them is at a little over two months old, when the male and female markings begin to appear, and the birds are called turkey "poult."

PROFITS OF POULTRY.—Nothing which the farmer produces is of quicker sale than eggs and poultry. The prices which he receives therefor are in the main remunerative; the labor incurred is light and agreeable, and can be performed by the junior members of his family. The poultry-yard produces food which is highly palatable and nutritious at all seasons, and in this respect is hardly equaled by any other department of the farm. Is it not worth while, then, to bestow more care and skill in managing the poultry? Left to themselves, half their products are often wasted, and half the year they are non-layers. In winter, they need simply warmth, light, and sunshine, clean, roomy quarters, and plenty of food. Every day they will pay for this. In the summer, they want range, fresh earth, shade, water, seclusion, and protection from vermin. An abundance of eggs and broods of plump chickens, either for market or the farmer's own table, will result from this care. It is not feasible to carry on the poultry business on an enormous scale. Many have tried it and failed; but every farmer should make a couple of hundred dollars' worth of their products yearly. That, at least, can be done with profit and pleasure. It is a business adapted for the boys and girls, and they will speedily take a lively interest in it, if only proper encouragement is given.

THE KITCHEN GARDEN.—Continue to plant corn, beans, and squashes at interval of two weeks, to insure a succession of these vegetables. Sow also seed of the winter varieties of cabbage, to secure a good supply of plants to be set out in July, for the winter crop. It is better to sow on a somewhat shaded border, as the young plants are liable to be killed by the hot sun. If dry, water the bed just before night. Look to it that everything in the garden is properly thinned out. There is no advantage, in our dry, hot climate, in leaving too many plants of any kind upon the ground. Stir the soil very frequently—weeds and grass come up rapidly now; kill them at once. Light hoeing or raking will be sufficient, if practised early and often enough. Be careful not to work about the beans when the dew is upon their leaves; it will cause them to "rust." After hoeing, run over lightly with a rake, working backward, so as to leave the surface perfectly mellow; not even pressed by the foot of the workman himself. Irish potatoes may now be hilled up, and if the ground is damp, may be mulched, as the danger of frost is over. If the weather is dry, water the strawberry beds freely—otherwise the crop will fail. If cultivated in hills, hoe lightly among the plants, to keep down weeds and grass. If they have run over the whole surface of the ground, hand weed and keep them as clean as you can. Plant enough pole or running beans, if not already done, to furnish an abundant supply of late "snaps." No vegetable is more easily raised, or better takes the place of bread and meat—Let the cabbage plants already set out be worked very often. Rapid growth is essential to their "heading" well, and if the ground is not already rich, water with liquid manure. An ounce of Peruvian guano to a gallon of water, will answer fully for this purpose. Indeed, the plan of watering with liquid manure, (dilute,) will be found to work admirably, both in the kitchen and flower garden. The ladies will find the perfection and beauty of their flowers greatly increased by such applications about once in every two weeks. In the absence of guano, solutions of hen-house or stable manure, will answer a similar purpose—only be careful not to have the solutions too strong.—South. Cult.

SCIENTIFIC AND MECHANICAL.

BREAKING IRON.—The following method is given for breaking large masses of cast iron, as, for instance, those of two feet in diameter. A hole is to be bored into the mass about one inch in diameter, and three or four inches deep, which is then filled with water and a wrought iron plug inserted. If now the heavy hammer of a pile driver is allowed to fall upon the plug, the water has no chance of escape and the mass is split asunder.

A NEW PROCESS FOR CASTING STEEL.—According to the Athenaeum, M. Galy Cazalat has invented a process to be employed in casting steel, so that tilting is rendered unnecessary. The mold is made of the greatest possible strength, and is provided in its upper part with a chamber in which a quantity of inflammable powder is placed. When this powder is ignited an immense pressure is exerted upon the surface of the steel, the molten metal is thereby forced into every minute portion of the casting, expels the gas contained in the steel, and causes the metallic particles to be brought into the most intimate union.

NEW ALLOYS OF LEAD AND TIN.—M. Pihlo describes two new alloys containing less tin than ordinary pewter, which are not acted upon by boiling acetic acid or by salt water, and may, therefore, be used for some kinds of utensils. The first alloy contains one part of tin and 2.4 parts of lead. It has a density of 9.64 and melts at three hundred and twenty degrees Fahrenheit. It is made by first melting the lead, and, after skimming it, gradually adding the tin; by stirring it constantly with a wooden stick in the meantime, the lead is prevented from settling to the bottom. The second alloy consists of one part of tin with 1.25 of lead. It is less malleable and more brittle than the first.

IMPROVEMENT IN MAKING GLASS.—The changes of various kinds which glass undergoes have recently been subjects of considerable discussion. Some varieties of glass cannot be perfectly cleaned, owing to its hygroscopic nature, and the tendency of this siliceous compound to decomposition. The pure white unalterable Bohemian glass is a silicate of lime and potash, but it is very infusible and difficult to work. Taking advantage of the well known fact that a mixture of the carbonates of potash and soda fuses at a lower temperature than either salt alone, Professor Stas substitutes such a mixture for the potash, and thereby obtains a glass as unalterable as the Bohemian variety, but much more fusible.

ORNAMENTED PAPER.—Puseher's process for ornamenting paper with silky crystals is to mix the gum made by heating commercial starch to the three hundred and twenty degrees Fahrenheit, known as British gum, with equal parts of Epsom salts and of water, to which is added a small quantity of glycerine. After being brought to the boiling state, the mixture is immediately strained. While yet warm, it is spread, with a camel's hair brush, upon paper previously coated with a thin solution of glue or gelatine. The paper, on being dried, presents a beautiful crystalline surface. The size of the crystals may be varied by altering the strength of the solution, and by drying the paper more or less rapidly. Crystals of different tints may be made by mixing aniline colors with the solution, and preparing the paper with the white of eggs, instead of gelatine.

HOW TO MANUFACTURE CHARCOAL.—M. Gillot, in his memoir to the French Academy of Sciences on the carbonization of wood, says the only condition essential for the production of good charcoal is that the operation proceed slowly. The decomposition of wood commences at about the boiling point of water. During the decomposition, the production of carbonic acid causes a development of heat in the retort greater than that outside of it, when the heat applied approaches three hundred degrees C. Too rapid an increase of internal heat gives rise to tar and gaseous products diminishing in a corresponding degree the useful accessory products, as well as the yield of charcoal. The condensed products contain the largest proportion of acetic acid (about forty-eight per cent.) when the temperature of the oven is two hundred and eighteen degrees C. In this way a given amount of wood will yield about two thirds its weight of charcoal, and seven or eight per cent. of acetic acid.

DEFINITIONS OF CHARACTER.—Fine fellow—The man who advertises in your paper, the man who never refuses to lend you money, and the fellow who is courting your sister.

Gentle people.—The young lady who lets her mother do the ironing for fear of spoiling her hands, the miss who wears thin shoes on a rainy day, and the young gentleman who is ashamed to be seen walking with his father.

Industrious people.—The young lady who reads romances in bed, the friend who is always engaged when you call, and the correspondent who cannot find time to answer your letter.

Unpopular personages.—The fat man in an omnibus, a tall man in a crowd, and a short man on a parade.

Timid people.—A lover about to pop the question, a man who does not like to be shot at, and a steamboat company with a case of cholera.

Dignified men.—A chit in a country town, a midshipman on a quarter-deck, and a school committee on examination day.

Persecuted people.—Woman, by that tyrant man; boys by their parents and teachers, and all poor people, by society at large.

Unhappy people.—Old bachelors and old maids.

Humble persons.—The husband who does his wife's churning, the wife who blacks her husband's boots, and the man who thinks you do him much honor.

Mean people.—The man who kicks people when they are down, and the subscriber who refuses to pay for his paper.

Sensible people.—You and I.

Mercy receives the ungrateful again and again, and is never weary of pardoning them.

HOUSEKEEPERS' DEPARTMENT.

AROMATIC VINEGAR.—This is made by mixing glacial acetic acid with the oils of cloves, lavender, rosemary, and calamus aromaticus, to which add some camphor.

TURPENTINE VARNISH.—Take one gallon of spirits of turpentine, and add five pounds of resin, pounded; put it in a can on the stove, and let it boil half an hour. When cold, it is fit for use.

TO IMPROVE GILDING.—Alum and common salt, of each, one ounce; purified nitre, two ounces; water, one quart of a pint. This much improves the color of gilt articles, it being laid over them with a brush.

ESSENCE OF GINGER.—Let four ounces of Jamaica ginger be well bruised, and put it into a pint of rectified spirits of wine. Let it remain a fortnight, then press and filter it. A little essence of cayenne may be added, if wished.

TO TAKE STAINS OUT OF SILK.—Mix together in a vial two ounces of essence of lemon and one ounce of oil of turpentine. Grease and other spots in silks are to be rubbed gently with a linen rag, dipped in the above composition.

HOT VINEGAR.—One pint of the best vinegar, two large spoonfuls of Indian soy, four cloves, garlic, one ounce of cayenne; put all together into a quart bottle, with cochineal to color it; cork it close, and shake it every day for a week.

TAPIoca PUDDING.—One quart of milk, five eggs, seasoning, one coffee cup of tapioca. Steep the tapioca in the milk two hours, put it in cold, let it warm a little, beat up the eggs well with sufficient sugar, a little essence of lemon. Bake half an hour, eat with butter.

CAMP VINEGAR.—Take eight ounces of sliced garlic, four ounces of cayenne, four ounces of pepper, four ounces of soy, four ditto walnut catsup, thirty-six chopped anchovies, one gallon of vinegar, half an ounce powdered cochineal. Let it stand one month, and strain it.

IMPERIAL.—Take half an ounce of cream of tartar; three ounces of fresh orange or lemon-peel; four ounces of lump sugar; and three pints of boiling water. Mix together; cover the vessel till cold, then pour off the clear part for use. This is a very agreeable drink for hot weather, or in fever.

PORK CAKE.—One pound salt pork, chopped fine, pour on it two gills of boiling water, add two cups of sugar, one of molasses, one cup chopped raisins, one pound of currants, one wine glass of brandy, one tablespoonful of cloves, the same of nutmeg, one quarter pound of citron, two tablespoonfuls soda, with just water enough to dissolve it.

VINEGAR FROM MILK.—In several parts of France and on the Alps milk whey is used to make the sharpest vinegar. The process is simple. After having clarified the whey it is poured into a cask, with some aromatic plants or elder blossoms, as it suits the fancy, and then exposed in the open air to the sun, where it soon acquires an uncommon degree of acidity.

CHOCOLATE CREAM.—Chocolate scraped fine, half an ounce; thick cream, one pint; sugar (best), three ounces; heat it nearly to boiling; then remove it from the fire, and mill it well; when cold, add the whites of four or five eggs; whisk rapidly, and take up the froth on a sieve; serve the cream in glasses, and pile up the froth on the top of them.

COLORING INKS.—Fuchs's method of making colored inks is to digest for three hours a quarter of an ounce of aniline, of the color desired, with two ounces and a half of alcohol; then to add a pint and a half of water, and heat the whole gently until all the alcohol is driven off, after which one ounce of gum arabic dissolved in eight ounces of water is added. The solution is allowed to stand until the impurities have settled, and it is then ready for use.

HAM SAUCE.—When a ham is almost done with, pick all the meat that remains from the bone, leaving out any rusty part; beat the meat and bone to a mash with the rolling-pin; put into a sauce-pan, with three spoonfuls of gravy; set it over a slow fire, and keep stirring it all the time, to prevent it from sticking to the bottom; when it has been on some time, put in it a small bundle of sweet herbs, some pepper, and half a pint of veal gravy; cover it up, and let it stew over a gentle fire. When it has a good flavor of the herbs, strain off the gravy.

FRICASSEE OF FOWL.—Cut a fowl or chicken into eight pieces—that is, the two wings and legs—dividing the back and breast into two pieces each; wash well, put them into a stew-pan, and cover with water; season with a teaspoonful of salt, a little pepper, a bunch of parsley, four cloves, and a blade of mace; boil twenty minutes, pass the stock through a sieve into a basin, take out the pieces of fowl, and trim well; then, in another stew-pan, put two ounces of butter, with which mix a good spoonful of flour; moisten with the stock, and put in the pieces of fowl; stir occasionally until boiling; skim; add twenty button onions; let simmer until the onions are tender; then add a gill of cream, with which you have mixed the yolks of two eggs; stir in quickly over the fire, but do not let boil; take out the pieces, dress upon your dish, sauce over, and serve.

UP TO THE TIMES.—Until lately, no provision was made in South Carolina for granting divorces, and consequently, not a single divorce has ever been granted in that State. Although Episcopalian sentiments prevailed, Catholic instincts governed her law-makers. A different state of affairs may now be expected, as the constitution recently adopted smoothes the way for separating dissatisfied husbands and wives. Who can fail to recognize in this the immense progress we are making in civilization! True, the goal may be Mormonism—but what of that? Anything rather than stagnation. We must, like John Brown, "keep marching on."

BAKERIES AND BREADSTUFFS.

"MARGARET." (MARGARET HAUGHERY.) BREAD AND CRACKERS BAKER. No. 76 New Levee, near Poydras street, New Orleans. Keeps constantly on hand a large assortment of Bread, Cream Biscuits, and Crackers of every description; all made by machinery, at lowest market prices. mh1 ly

DR. HORNEL. LOUISIANA FLOUR, CORN AND RICE MILL. Nos. 228 and 230 Tchoupitoulas street, (old numbers 226, 228 and 230.) New Orleans, La. Constantly on hand—WHEAT, RYE, AND RICE FLOUR, CORN MEAL, HOMINY, GRITS, CRACKERS, and OY FLOUR. Orders promptly attended to, and delivered free of charge. mh1 3m

CARROLL & COFFET. JACMON CORN MILL AND FEED STORE. Nos. 71 Levee and 35 Water streets, Fourth District. NEW ORLEANS, DEALERS IN Hay, Corn, Oats, Bran, Flour, Potatoes, Oil Cake, Rock Salt, etc., and Manufacturers of Self-Raising Flour. Also have constantly on hand a superior quality of fresh-ground Corn Meal, Oat Meal, Hominy, Grits, Chicken and Cow Feed, Corn Bran, etc. All orders promptly filled and shipped, and goods delivered in any part of the city, free of drayage. We sell cheap for Cash. Give us a call and convince yourselves. mh1 1y

UNDERTAKERS—BUILDERS—PAINTERS. F. JOHNSON, UNDERTAKER. No. 325 Rampart street, between Delord and Callopie. Metallic, Mahogany, Walnut and Plain COFFINS always on hand. All orders for Carriages promptly attended to. mh2 1y

R. CONDON, UNDERTAKER. No. 243 Magazine street, corner of Delord, New Orleans. Keeps constantly on hand a large assortment of Metallic Burial Cases and Coffins, also, Mahogany, Walnut, and Plain Coffins. Bodies disinterred, embalmed, and fully equipped. Carriages to hire. mh15 1y

A. LEITZ, UNDERTAKER. No. 285 Tchoupitoulas street, between First and Second. Hearse and Carriages for hire. Funerals attended to in person by the proprietor; and he hopes, by strict attention, to obtain a share of the public patronage. mh19 1y

ANDREW LEO, HOUSE CARPENTER. No. 213 St. Charles street, between St. Joseph and Julia streets, New Orleans. All orders promptly attended to. mh3 3m

J. HOULAHAN, HOUSE, SIGN, AND ORNAMENTAL PAINTER. No. 373 St. Charles street, New Orleans. Box 163 Mechanics' Exchange. Orders solicited and promptly attended to. mh22 3m

W. KELLY, BUILDER, CORNER MAGAZINE AND TERRY STREETS. Repairing, fitting up, and all Job Work in his line executed by attendance. mh9 2m

CONFECTIONERIES. A CARD. I have opened a branch of my SODA WATER, MEAD, and PASTRY BUSINESS, at 97 CANAL STREET, Between Chartres street and Exchange Place. The price of my Soda Water and Mead will be Ten Cents a Glass, (large glasses) same as at my old stand, 83 St. Charles street. I sell no alcoholic beverage under the name of Reffigac Syrup, or any other disguise. mh17 2y

B. MCKENNA, LATE OF THE SODA WATER MANUFACTORY OF McCloskey & McKenna, respectfully informs his friends and the public that he has opened the establishment formerly known as Lopez's, No. 123 Canal street, corner of Dauphin, for the sale of Soda Water, Mead, Pastry, Ice Cream, and Confectionery.

ERNEST TURPIN, WHOLESALE MANUFACTURER of Stick Candy, Fancy Candies, Chocolate, Cream Drops, Sugar Almonds, Rock Candy, Jubilo Paste, Gum Drops, and Syrup, by steam. Importer of French Ornaments, such as Cupids, Flowers, Gum Leaves, Dauphins, Decorated Toys, Concoques, Faney Papers for Cake Stands or Bonquets, Cartonnages, or nacipes, etc., etc. No. 93, OLD LEVEE STREET, between St. Louis and Conti streets, New Orleans, La. mh19 1y

EDUCATIONAL.

ST. STANISLAUS ACADEMY, BAY ST. LOUIS. This institution, conducted by the Brothers of the Holy Spirit, has been in successful operation since 1855. It is beautifully situated on the shores of the Bay, commanding an extensive view of the Gulf, and affording all the advantages of the sea breeze. The spacious recreation grounds, well shaded by evergreens; the holiday walks in the neighboring woods, and sea-bathing in summer, are for the pupils great incentives to healthful amusement. The religious exercises of Bay St. Louis and the facilities of access to the place, at all seasons of the year, are so well known that only a passing notice of these advantages is necessary. The system of government in this institution is strictly mild and paternal, instructions of the established rules being prevented by a constant watching over the conduct of the pupils. The religious and moral instruction of the pupils and their domestic comfort are attended to with the utmost solicitude, and constant attention is given to the formation of character by inculcating principles of virtue, and habits of politeness, order, neatness, and industry. The scholastic year commences on the 15th of January, and ends on the last Thursday of November, thus the annual vacation lasts about six weeks. The course of education comprises all that is taught in commercial institutions, namely: Reading, Penmanship, English and French Grammar, Composition, Arithmetic, Book-keeping, Algebra, Geometry, etc.

Board and Tuition, per session, payable half yearly in advance. \$250 00 Washing, per month. 1 00 Bedding, per session, (optional). 10 00 Doctor's Fees. 5 00 Vacation, if spent in this institution. 50 00 EXTRA CHARGES. Piano and Violin, per month, each. 6 00 Use of Piano, per month. 1 00 Brass Instruments, per month. 4 00 Spanish and German languages, per month, each. 5 00 Each boarder should be provided with twelve shirts, twelve pocket handkerchiefs, twelve pair stockings, six cravats, four pairs of drawers, six waistcoats, six table napkins, four summer frock coats, six pair summer pants, two winter coats, two pair winter pantaloons, three pairs shoes, one cap, one mattress, (5 feet long and 2 1/2 broad), one bed blanket, one bed sheet, four pillow cases, three pair sheets, one mosquito net, combs, brushes, etc., all marked with the name in full. No advances are made by the institution for clothing, traveling, pocket money, etc., unless a sum of money be deposited to cover these expenses. The number of pupils is limited. Parents and guardians will find it advantageous to enter their sons or wards in the beginning of the session. For further particulars, apply by letter to Brother Olan, (Director of the Academy, addressed to Bay St. Louis, (Missouri)) Miss. Residents: Thomas Layton, President of the Southern Bank, New Orleans; Rev. Father Jordan, Superior of the Jesuits College, New Orleans; Rev. Father Durand, Pastor of the Annunciation Church, New Orleans; Rev. Father Alphonse, Superior of the Order of the Holy Spirit, New Orleans; Rev. Father Lawrence and Massachusetts streets, Mobile; Rev. Father P. Hier, at the Cathedral, Mobile; Rev. Father C. V. St. Vincent Church, Mobile. mh23

EDUCATIONAL.

PASS CHRISTIAN COLLEGE, PASS CHRISTIAN, MISS. Incorporated, October, 1855, by an act of the Legislature of the State of Mississippi. Directed by the Christian Brothers. Having long felt the many inconveniences attending a boarding school in the city, the Christian Brothers have been untiring in their efforts to procure an eligible site for one in the country, and they have now the satisfaction of informing their patrons and the public that such a place has been selected, combining many advantages which could scarcely be found all together in any other. The building at Pass Christian, hitherto known as the "Pass Christian Hotel," has been purchased with this view, and has been fitted up in a style which cannot fail to render it a favorite resort to students and their parents, as once it was to the summer excursionist. The spacious buildings of the hotel, now adapted to educational purposes, the ample and well-shaded playground of the wide-spread pine forests in the rear, which afford a fine view of the Gulf, and the proximity to the sea, in making Pass Christian College, all secure a claim for it, or any of their patrons desire. Nothing being wanting to the institution, a complete and commodious building, an extensive library of select works, established by the State Legislature, to grant diplomas, confer degrees, and bestow all honors, has been fitted up in the country. The class rooms, study hall, dormitory, and refectory are on a scale equal to any in the country. In greater facilities than those which have already won for the Christian Brothers the confidence of the public, they will now be better able to promote the physical, moral, and intellectual development of the students committed to their care. The system of government is mild and parental, yet firm in enforcing the observance of established discipline, so that no student will be retained whose manners and morals are not satisfactory; students of dissipated habits, and of dissipated opinions, and of dissipated denominations are admitted, and their religious opinions are unrestricted. The academic year commences on the first Monday in September, and ends at the beginning of July. No classes will be kept open during vacation for those who may desire to avail themselves of the opportunity. TERMS. Payment—Term of five months, invariably in advance. Board, washing, tuition, and doctor's fee, per term of five months. \$100 00 Entrance fee, to be paid once only. 10 00 Vacation at College. 60 00 EXTRA CHARGES. Music—Piano, per term of five months. \$30 00 Violin, (strings furnished), per term of five months. 20 00 Music—Flute, or any other wind instrument, per term of five months. 20 00 Drawing, per term of five months. 20 00 Use of instruments, in the study of natural philosophy and chemistry per session. 24 00 Agent in New Orleans—Charles D. Elder, No. 140 Poydras street. Post-office address, Box 3034. mh23

ST. MARY'S COLLEGE—DIRECTED BY THE Christian Brothers.—Corner of Poydras and Foucher streets, New Orleans, La. This institution, incorporated by an act of the Legislature of the State of Mississippi, to grant Diplomas, confer Degrees, and bestow all literary honors, offers many advantages for the physical, moral, and intellectual development of students. It is commodious and well ventilated; situated in a healthy part of the city. Its successful career is marked by the high degree of public confidence it has already gained, and the annual increase of the number of students. The system of government is mild and parental, yet firm in enforcing the observance of established discipline. No pupil will be received from another College without unexceptionable testimonials; and none will be retained whose manners and morals are not satisfactory. Pupils of all denominations are admitted, and their religious opinions are unrestricted. TERMS. The first term is made quarterly, in advance, as follows: The first on the first Monday in September; the second, on November 15th; the third, on February 1st; and the fourth, on April 15th. Tuition—College and Academic Courses. \$18 00 per quarter of 2 1/2 months. Tuition—Second and First Preparatory Classes, per quarter of 2 1/2 months. 15 00 Tuition—Third Preparatory Class, per quarter of 2 1/2 months. 12 50 Tuition—Fourth Preparatory Class, per quarter of 2 1/2 months. 10 00 Half Boarders. 27 00 Music—Piano, per quarter. \$15 00 Violin, (strings furnished), per quarter. 13 00 Flute, or any other Wind Instrument, per quarter. 12 00 Drawing. 12 00 Students entering after the beginning of a quarter, will pay the quarter in full; but preparation for the time desired, may be made, if desired, at the beginning of the said quarter to the time of entering, will be made on the bill for the ensuing quarter. No deduction for absence, at current prices. Illness or dismissal; in which latter case, it is respectfully suggested to parents and guardians to bear in mind that when a student leaves the Institution without permission, he is held accountable for any protracted absence, when he repeatedly returns to the College in matters of importance, and after judgment, the parents and guardians are held to hold themselves liable to refund any of the money paid in advance. No deduction received for a shorter period than one quarter. No deduction for vacation may have been in the College. COURSE OF STUDIES.

English Literature, Logic and Rhetoric, History, Ancient and Modern; Education, Metaphysics, Ethics, Chemistry; Algebra, higher; Geometry, Plane, Solid, and Spherical; Trigonometry, Surveying, Navigation, Astronomy, Natural Philosophy; French, Grammar and Composition; Latin and Greek. PREPARATORY. Junior Class—Spelling, Writing, Arithmetic Tables, Cyphering, and French Reading. Intermediate Classes—In addition to the above, English Grammar, Arithmetic, intellectual and practical; Secular Composition, Elocution, Algebra, elementary; French, Music, vocal and instrumental, and Latin Grammar. SPECIAL STUDIES—FRENCH, DRAWING, MUSIC. Special attention is given to the usual Department, the both vocal and instrumental. Two branches of the members of which are chosen among the students of the tenth professor. The Commercial Department is expressly designed for young men who intend to devote themselves to the accountants' profession. There is an examination held each quarter, when the students are promoted, though they may be promoted in case of remarkable proficiency. At the end of the close of which promotion is held the public examination, at the close of which promotion are distributed according to merit. Vacations commence about the 3d of July, and end on the first Monday in September. Agents in New Orleans—Charles D. Elder, No. 140 Poydras street. Post-office address, Box 3034. mh23

ST. CHARLES COLLEGE.—THE SESSION AT ST. CHARLES COLLEGE (Grand Coteau, La.) will commence on the 24th of October, to end, as usual, about the 20th of August. Tuition, Washing, Stationery, and Medical. Fees, \$20 in gold, or the equivalent in public currency. Entrance fee, \$10. Books and Medicines form extra charges. Music, at the option of the student, \$5 per month. The articles of Bedding, if furnished by the College, \$10 per annum. The forms are to be paid by half session, in advance; the first installment to be paid on the 24th of October, the second being due the 20th of March. No advances for clothing, traveling, or similar expenses, will be made by the Institution exceeding the sum of money deposited by the parents for these purposes. The age of admission is from ten to fifteen years. It is required that the pupils know previously how to read and write. For further information, apply to P. FOURNIE & CO., Agents, 25 Natchez street, New Orleans.

PROSPECTUS OF THE COLLEGE OF THE IMMACULATE CONCEPTION, INCORPORATED BY THE State of Louisiana, and empowered to confer degrees, is conducted by the Fathers of the Society of Jesus. The building, now well advanced, is situated on a beautiful site, entirely out of the street, its purpose. A recreation, so that, from the arrival of the pupils, at the commencement of the session, the pupils are constantly included and superintended. The course of instruction embraces Greek, Latin, English, French Poetry, Rhetoric, History, Geography, Mathematics, Astronomy, Natural and Mental Philosophy, with the addition of Book-keeping and the usual Commercial Branches. Students are not admitted, unless they know how to read and write. The moral and religious training of the students is the leading object of the instruction. Every month a report is sent to parents, stating the direct progress, rank in class and attendance. The academic year begins on the first Monday of October, and ends about the 31st of July. TERMS. Collegiate Course, payable in advance, and in United States currency, two months, \$20.