HIS OWN EPITAPH.

BY THE LATE JOHN BOYLE O'REILLY. What shall we mourn? For the prostrate tree that shaltered the green young wood?
For the fallen cliff that floused the sea and guarded the fieles from the blood?

For the eagle tha died in the tempest, afar from its eyric's prood ? Nay, not for these shall we weep; for the silver

cord must be worn,
And the golden filler sprink back at last, and the dues to los earth return,

And tears are mover for those who die with their

face to the only dan:
But we mound for the flaglings left on the wave, and the field whore the wild waves From the mides of the flick he defended the

brave one has gon to his rest; And the tears of the poor ha befriended their

From the mides of the people is stricken a symbol they daily saw, Ser over against the law books of a higher than human law,
For this life was a ceaseless protest, and his

voice was a prophet's cry.

To be true to the truth and faithful, though the world were arrayed for a lie.

A sower of intinite seed was he, a woodman that hewed to the light,
Who dered to be traitor to Union when the Union was traiter to right.

Mankind is marching a army, with a broadening front the while;
Shall is crowd its bulk on the farm paths, or

clear to the outward file ? lts pioneers are those dreamers who heed neither tongue nor pen Of the human spiders whose silk is wove from

the lives of toiling men. Come, brothers, here to the burial; but weep not, rather rejoice, For his fearless life and his fearless death; for

his unequalled voice,
Like a silver trumpet sounding the note of human right;
For his brave heart always ready to enter the

weak one's fight;
For his soul unmoved by the mob's wild shout or the social sneer's disgrace; For his free-born spirit that draw no line between class and creed and race.

Come, workers, here was a teacher, and the lesson he thought was good;
There are no classes of races, but one human brotherhood:

There are no creed to be bated, no colors of kin deparred: Mankind is one in its rights and wrongs-one right, one hope, one guard;
The right to be free, and the hope to be just,

and the guard against selfish greed;
By his life he taught, by his death we learn the great reformer's creed;

And the unseen chapler is brightest and best which the toil worn hands lay down
On his coffin with grief, love, honor—their sob, their kiss and their crown.

The delicious flavor and odor of a broiled steak make it very acceptable to the pelate, and we must believe to the stomach also. We bring out the flavor, we say, by cooking. What else do we do? Let us examine for a moment a piece of meat with reference to the effect heat has upon it. The red part is made up first, of very tiny sausage-like bags, or muscle fibres, as they are called, and in these is centained the precious pritid matter, flavors and saits all mixed tegether with water in a sort of july state; these muscla fibres are all bound together by atrands of connective tissue, as that white stringy mass is called, in which the fat and blood vessels are ledged; this is also of food value, but inferior to the fibres. Third, dissolved in the julces, deating between the fibres and glands there is also a proteid called saluble albumen. The little bags of proteid when we get at But, as we have seen, they are imprisoned by connected tissue, somewhat, we may say, as the starch grains of the potate in the cellulose.

SOFTENING CONNECTIVE TISSUE.

This connective tissue we can soften by hest, thereby turning it into a sort of gelatine, but, unfortunately, unless the mest is very tender, this requires a long application of heat than is required to cook the delicate albamen all full of flavors too easily last. To seltin the connective tissue without over-cooking the cloumen is one of the problems of meat scokery. The next question is how do not methods of sooking most these requiremente?

COOKING MEAT IN WATER.

Put a piece a lean meat in cell water, heat it very slowly and watch the effect. Toe water becomes slightly rad, then cloudy, and as the heat increases yellowish in color, and It finally clears, sending a soum to the surface. It we examine this scum we find that the water has soaked out much seluable albemen and a large proportion of the calts of the meat, as well as other aubitances cailed extractives; and new the edor of the boiling meat begins to fill the kitchen. The lenger and slower the warning process, the more of all these things we shall extract, and the meat when taken ont will be in just that proportion poor.

Tots is the process known as soun making -very timple if you care nothing for the plece of meat but to soak out of it all the food and flavore possible. Ait a some hours of cooking we find it shrunken, tastless. A dog if fed on that alone oculd not live many days. We are not to conclude that it con tains no nutriment, however, but the stomach rejects it now that it is separated from all flavering matters.

SECOND METHOD.

New put a piece of meat in boiling water and continue the boiling. The surface of the meat suddenly whitens and a little soum rises in the water, though very little compared with what we saw in the former method. We have oragulated the albumen contained in all the little cells in the ruifucs of the meat and the seinable albumen, flavoring salts and metters cannot get out; the seasoning up is not quite perfect enough escaping into the at a common centre, and there lie huddled up water to make it a week soup, but it is a in a banco, like eggs in a nest. A single good method for cooking a large pleas if properly completed from this point. But if we go boiling our ment, that is keeping the temperature at 212, we shall overcook the albumen in the outer layers before that in the centre in congulated. By overleoking we mean making it horny and tratless, as we do the white of an egg if we cock it in The Egyptian hats was only a cow's horn the old-fashioned way, by dropping it with three or four nodes in it, and their harp into boiling water and keeping it at or lyre had only saven strings and was very that heat. Having stared the outside of the mes to keep the juice in we must lower the temperature. The albumen coagulates at between 160 170, but the water in the kettle may be a little above this, as it must con-stantly transfer heat to the middle of the meat. The general rule is that it should of which the greatest heast was the pealtery, bubble or simmer only, and if the cock cannot do betier she must follow these directions.

That the true temperature for cocking meet to be the state of the cock in the cock le below the bolling point, many an intelligent heusekeeper knows, but how is she to
know when the water is at 170? Here we
come upon the weakest point in household
cockery—various degrees of heat have differ.

of boiling water.

USE OF THE THERMOMETER IN COOKING MEAT.

To cook most at a temperature of between 150 and 160 Fahrenheit is no easy matter with the usual kitchen appliances. Even over an easily regulated heater, as a gas er coal oil flame, how are we to know that temperature when it is reached? The writer, knowing of no thermometer arranged for use in the kitchen, constructed a simple one after the model of those used in laboratories. A thermameter tube registering 300 Celsius was simply fastened into a cork, the bulb projecting below and protected by a short cylinder of wood. This floated on the water and made it easy to cook at any given tempera-ture. This thermometer was also hung in a light wire frame and used for testing the heat of an oven.

Aut to return, is there no way of cooking that will keep in the meat all these flavors and sales and albumens, just as nature mixed them? Yes, there are three ways-frying in fat, baking in an even and broiling over ceals.

FRYING FAT

We will examine the first. If we plunge a thin piece of meat, as a cutlet coated with egg and breadcrambs into boiling fat, the albumen on the surface, or rather that in the egg surreunding it, is coagulated as in boiling, but this time the outer rind preserves the juices still better because the fat will not mix with them as will water. Every one knows how an oyster cooked in this way retains its juices.

BAKING MEAT.

When we bake a piece of meat in the even we start the same way; we sear the outside in fat, turning the roast about in a small quantity of fat made het in a kettle, we then transfer it, still in a kettie er pan, to a het oven where the process of cooking is completed, but at short intervals we moisten the surface with the fat in the pan. If we did net basts the roset we would find a layer of thick gray, tasteless meat, inside the outer brown crust, and indeed, the whole piece would dry long before the center of our reast reached the coagulating point; we baste in order to keep the juices, which we know will not mix with the fat, and also that only a mild degree of heat, not exceeding the coagulating point of proteids, may be transmitted to the interior. In the intervals of our basting some water is driven out of the most and and evaporated into steam, and the high heat of thee ven expands itsell in evaporating this, in heating the basting fat, and perhaps (if it reaches so high a temperature (in decemposing part of it, and in changing the chemical character of small quantities of extractives, thus making the meat tasty, and so it happens that only a mili degree of neat is passed into the cent e of the piece. We would hardly believe that the inside of a reast with its light pink color registers only 160 by the thermometer, yet this can be proved by any one with a long chemist's thermometer. Although some of the water of our meat has evaporated, the extractives and salts are retained to a larger extent than in boiling. EROILING.

In broiling the principle is exactly the same as in baking, the cooking being done by the medium of heated air. The dry heat of the coals affects the outer layer of the : leat as does the het air in the oven. In both these methods, just as in boiling, we try to hold the temperature of our cocking medium just high enough to keep the hear traveling toward the interior of the meat.

We have now learned to cook the albumen enough, but not too much, and to keep the flavors of our mest; what about the connective tissue, and how has that fored with our different modes of cooking?

If our mest is cut from the tenderer parts regained to cook the albumen by the mathods described. Such weat, so cooked, will al-

But if the meat is cut from the tougher parts, or from an old or ill conditioned solmal, or cooked too soon after killing, the connective lissue will not soften in that time, and we must continue the application of heat

till this theans softens. Therefore what method of cocking we shall use depends on the quality of the meat we have. Trimmings and tough portions make intraoup, expecting to chop the tasteless meat next day and add other flavors to make it palatable. Somewhat better pieces, but still requiring long cooking to soften the connective tiesne, may be made into a stew or ragent; or, if the piece is large and compact, holled in water; but meat that is tender and jafey should be colled, baked or broiled, choosing oftenest the last two methods, because of the more perfect retention of the juices and the fine flavor given to

the outer layer. We are told that baking or brolling is a very wasteful way of cooking meat; that if we would be truly economical we must a'. ways boil or stow, using our meat or its juices to flavor vegetables. From this we must dissent, for it would condemn us to such a monotony as would be uncodurable, even to the poor. Better sometimes a smaller piece of breiled or baked meat with its deliclous and stimulating flavor, and make our soup of vegetables and season it with herbs. Besides, according to the scientists, baking and broiling are not wasteful methods -Prize Essay of the American Public Health Association on "Practical Cocking."

DOMAIN OF SCIENCE.

TRAVELLING STONES.

The curious "travelling stones" of Austra lis are paralleled in Nevada. They are described as being perfectly round, about as large as a walnut, and of an ivery nature.
When distributed about on the fiver, table, or any other level surface within two or three feet of each other, they immediately begin travelling toward each other, until they meet stone removed to a distance of four feet, up-u being released, returns to the heap, but, if taken away five fect, remains motionless. It is needless to say that they are largely composed of magnetic fron ero.

AN ANCIENT INSTRUMENT.

The Egyptian flute was only a cow's horn lyre had only seven strings and was very small, being held in one hand; the Jawish trumpets, that made the walls of Jeriche fall down, were only rame' horns. Their flate was the same as the Egyptian; they had no other instrumental music but by percussion,

ent effects on foods we cook, but of only one | according to Josephus, had two hundred temperature is the housekeeper certsin—that thousand musicians playing at the dedication of the Temple of Selomon. Mozert would have died in such a concert in the greatest agonier.

> A LITTLE KNOWN LAND. Sir William Macgregor, Governor of Britleh New Guinea, recently went on an explor-ing expedition up the Fig River. He speaks savorably of the natives of the large island of Kiwai, in the delta of the Fly, no withstand ing their illrepute as cannibals. The island is about thirty six miles long, and two and a half broad. Sir William went round it twice and walked across it once, visiting all the villages, and was everywhere treated with great friendliness. The total population he puts at five thensand. As agriculturists, he considers they deserved great credit; they produce large quantities of vegetable feed. The cultivation of the banana receives from them much attention. In a vocabulary of their language which he compiled, there is a list of not fewer than thirty-six different varlettles of banana; and from personal experlence, he could testify that the distinctions were not fanciful, but indicate real, anbetantial differences. Some of the varieties, he says, are very good. They also plant and cultivate sage-trees, of which they distin-guish twenty-five varieties; of yams they grew twenty kinds, three of which are remarkably good; and of sweet potatoes ten, two of which are sulted for exportation. It is strange that a people so far advanced in this respect should be very deficient in other industries commen in races at a similar stage of culture. They posses, for example, no knowledge of pottery. The sole utensil, used as bucket, basin, bewl and plate, is a large slipper-shell. Its name is wedere and the consequence is that the Kiwai native has no other name than wedere for all our pets and

pans and different kinds of dishes.

MARS AGITATED. The Sidereal Messenger contains a highly interesting account of photographic views of the planet Mare, taken last April by Mr. Wilson, the American astronomer. The efttalked-of-ice-cap about the Southern pole was found to have an area nearly as great as that of the United States, or three million square miles, and this is the present maximum, as at the time of observation the polar region referred to was near the close of its winter season. The most singular appearance, however, was a change of aspect, indicating that within a few days there was a drift of vastice fields in the direction of the equator such as is known to occur at intervals on the earth. The rapidity with which the change seemed to be effected cannot be accounted for easily without supposing the formation and dissipa tion of clouds in the superincumbent atmos phere, which astronomers have found reason to believe is a little more than haif as denve as that which surrounds the earth. It scarcely can be regarded as proven that Mare has experienced recently an extraord!nary visitation of ice in its polar occar, the one mest favourably placed for observation from our place in the shifting system, but it is probable, and the bare passibility that such is the case undenbtedly will stimulate as trenomers to observe it more closely than in the past for something besides little moons and supposed duplicity in certain marks near the equator. The announcement of this reawakened interest in the planet probably will cause it to be looked at curiously by thousands who otherwise would give it but a passing glance as it shines out in the south a lit e after nine e'clock in the evening. It le situated to the right of the constellation Scerpio, the stare in the upper part of which form a figure which may be compared to a huge fan.

A VALUABLE INVENTION. At length the problem of applying mechanical motive power to a life-boat appears to have been solved. At the beginning of 1888 Mesers. R. and H. Green, of Blackthem are as digostible in our stemachs as is of an animal of the right age, well fed and wall, Eng., suggested a boat to be drived by the whire of an egg, though like the egg again fattened, and it has been kept long enough a inchine wheel instead of a screw, and their flavor is improved by slight cooking. after killing, the connective tiesue will selt an eventually the idea was adopted; recently a long transfer of they are imprisoned by into eatable condition in the length of time party of gentlemen made a trial trip. The Dake of Nortoumberland is 50 ft, long, 14 ft. 3; Inches extreme breadth, when fully loaded nas a draught of three teet three inches, and the horizintal compound enriace condensing engines are of 771 indicated horse-power. She is built of the very best steel, and though so small a host she is put together with no less than 72,000 rivets, exclusive of anything connected with the machinery. She last immense strength, though extremely light. It is calculated that she might list over to 110 degrees witcomt capstring. Practically she caunct be upo t, and might be relied upon te live in the wild-at sea that ever beat about any coast. The chief feature is the applica-tion of the turbine. Of course a paidle ateam er would be of no use for life-boat work, and to the screw there are many and serious objections. The turbine seems to meet them ail, and the success of the boat yesterday was very remarkable. Her mean speed on the measured mile has given about eight and a haif knots an henr-just a trifle under. Going at full speed yesterday she was pulled up in little more than half her length. In 40 seconds she made a complete circle, and in less than a minute without the aid of her rudder and by a very simple manipulation of her turbine alone. Nething in the way of engine power can be less complex than these of the new life-boat. When once started they do not require to be stopped or reversed. They have simply to go straight ahead with their work. which is just to drive water through the turbine at the rate of about a ton a second. The manipulation of a valve by two handles directs the course of this tremondons current and determines whether tae boat shall stop dead or ge ahead or stern, and that without any communication with the engine-room whatever. There are no paddlist to get smashed up if she runs aground—only a tremendous outrush of water at various points about the hold-and if the radder should be carri d away, as has siready been shown, she can be steered with the greatest nicety by her turbine alone. The well of the bout is situated abofs the machinery, and will accommodate 30 passengers. It is a wonder ful little vessel.

Israel in Russia.

Sr. Peterseurg, August 26 .- A despaich from Odessa says there is rrustworthy autherity for the statement that an edict against the Jews will be premulgated in Outober, despite the recent protest of the proce. In tact tre only deference shewn to foreign opinion will be the issuing of a supplementary decree, in which an effort will be made to prove that the severity of these repressive enactments is justifiable and necessary.

Magazine Editor-I have just two pages of rpace unfilled, and I must have a long poem. Trusted Author—Why not a short story? E.-Impossible. A story couldn't be put in that space.
T. A.—Oh, yes, it could. I'll get you up

cne at once.

M. E.-Well, well! what will be the title!

T. A.-" Winning a Widow." Good News.

The astronomical Editor does not wish to be held responsible by a discriminating public for that remarkable headline: "Two Full Moons This Week," which appeared in yesterday's Every[Evening. If necessary he will try to prove an alibi.—Wilmington (Del.) Every Evening.

THE FARM.

STAKING TREES.

A late writer to one of our best exchanges says: "Be eare to stake your young trees as soon as you have set them out." His object is to prevent the wind from twisting them about and loosening the roots. This advice could be greatly improved by ordering that no trees should be set out that required ataking. If the roots are cut short and the tree has a heavy top, it will require a stake, and it will meet with such a check in digging as to need years to recover its full vigor. But a tree of moderate size, with long amplspreading routs, which will hold it ficult without staking, will receive but a slight check, and will outgrow a larger tree which may much exceed it in size. - Agriculturist.

STORING APPLES. Farmers will soon begin to consider the best modes of keeping apples for winter and apring use. We know of ne better plan than to pick the soundest fruit carefully into clean barrels, head them up tightly to exclude light and air, and store in a cool dry cellar, the colder the cellur below the freezing point the better the apples will keep. The late keeping variety, such as Roxbury russets and Newton pippins, will keep until summer it after being packed in barrels the spaces are filled with plaster well shaken down.

POTATO KEEPING. Potatoes ready for harvesting, of the earlier varieties, are not improved in quality by remaining in the ground unt'l the fall raine have begun. Dig them when thoroughly ripe; have them dry when picked up, and pack them away in a cool, dry place. If they are to be sent to market put them lu olean barrels, boxes or bags, ; assert them handsomely, leaving in no small ones, and making a gradatien of sizes in different packages as far as possible, as any good housewife will be attracted by a backet of potatees which run evenly in size. Some thing might be done toward improving our potatoes by selecting seed from the best and most prelific hills, where the gain is not tee magifestly due to an excess of manuring. It is the medium sized pet ato, about as large as the hen's egg, which has seemed to prove the best for seed in nearly all experiments. Very large ones or very small tubers de not pro duce as great a yield, while the seed from very large potatoes seems to give an increase ed number of small potatoes in the next crop. This may be in part owing to the tendency to over-seeding or an over-growth of vines. As the increase has also usually been very marked when seed from the North has been used

THE FARMER'S FRIENDS,

higher latitudes.

instead of home grown seed, it may not be

profitable for the farmer te save his own seed

as long as he can get such as he wants from

How mighty are the noiseless forces that are always at work in behalf of the farmer The silent power of evaporation lifts yearly as high as the clouds, for every acre of land, 4.540 tens of water, which is precipitated upen ble soil, in measured quantities, to give life, plenty, wealth. In comparison with the work of these potent forces of nature, how utterly ineignificant is the work of our own muscles, or even our boarted applications of steam and electricity !

THE TOMATO IN AMERICA.

Many years ago a scamp who had arrived from the Bermula Islands was sent to the York county (Pennsylvania) jail for some offence committed against the laws of the Commonwealth. He had with him a few seeds waich he planted in the rich soil of the jail yard. B.fore the plants which sprang from the seed matured, he was discharged and no one know the name of them. They grew luxuriantly, bearing fruit of a large size and unusual appearance. As this strange fruit ripened, its color changed from green to a brilliant red, and became an object of wonder and admiration to all the inmates of the jail. Mrs. Klinefeiter, the lacy keeper, cautioned all the prisoners against eating any of the fruit, as she was sure it was poleoacue, and besides that, she had promised the man who had planted the reed that she would endeavor to preserve specimens of it for him should he return in time. Just when the fruit was fully matured the Bermuda prisoner revisited the jull and asked to see the plant. The request granted, he next called for pepper, salt and vinegar, and to the horror of the good lady commenced to est of the surposed polsenous fruit with a reliab that astonished the behelders. After enjoying the atrange repast, he informed Mrs. Klinefelter that the fruit or vegetable was the tomato, or love apple, and it would be found wholesome and nutritious. The seed of the re maining tomatoes were carefully preserved and distributed among the friends and neighbers of the lady, and thur this now popular esculent was introduced into the ancient and goodly berough of York. For many years thereafter it was cuitivated as an ornament rather than for table use, but by degrees its mer.t: began to be more fully understood and appreciated, and there, as elsewhere, it grew into general public laver. DUCK RAISING.

Ducks are suspected of being the least remanerative of all varieties of poultry. The general impression among farmers is, that a pond or breek is essential to the raising of ducks, or other water fowls. They may be raised, however, for the supply of table without more water toan the common dunghill fowls. Dacklings want water to drink just as onlekens de, and probably enjoy larger license for swimming, but it is not resential to their healt I while growing. A well grown duck of any of the larger varieties, Pekin, Rouan, Ayleatuan, or Canaga, is one of the greatest delicacies that comes to our table, the Pekins at the head of the popular varie-

and we could not consent to be without it. at any reasonable cost. Reast turkey is an epicarean delight, but we do not want it every week. Chicken ple is good enough in its place, but a change to reast duck efter the bolidays in appetizing. Every country gentleman who means to live generously, and entation his friends with the best the rural districts afferd, should petronize ducks. We have raised them with entire success in a village yard, and they can be made a paying crop wherever hens will fleurish. We place ties, considering their hardiness, the delicary of firsh, and their great laying qualities. The first bird imported of this variety, laid over two hundred eggs in a year, and it is not unneual to have the ducklings commence laying in the fall-instead of waiting until the fellowing spring—as is the general rule with other varieties. The Rouen, Aylesbury, and Cayngas are fine breeds, and under favorable conditions give fair returns for the labor and feed spant on them. Dacks can be raised unquestionably with most profit near water, swarming with fish. Persons lecated upon tide water cover, have the best facilities for raising water fowls. These coves are frequent by fish for the purpose of spawning and the young fry linger through the spring and summer in the shoal water to gather their food for the ducks, and after the fresh supplies of food for the ducks, and after the first menth of confinement in the yard, the keeping of the ducklings costs very little, until they are feur or five menths old, when they generally bring their highest prices in the districts that supply the city markets. Ducks are not 100., Holly, Mich.

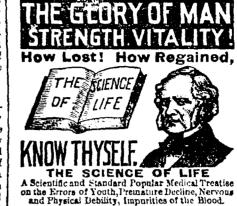
without their mathetic value. The Cayuga drake has brilliant pinmage, and the male of the wood duck, though small, is among the IIII Manninges and Deaths. ficest water fawla that have ever been domeevicated. The Papins and Aylesburys a o the mear desirable to raise, where there is a large range for them in tide waters and lakes. as their white other distinguishes them fro a the wild aucke, and guards them against the shot of the sportamen. They are pleasing objects upon any small body of water in provale grounds, and add to the variety and pre-

TO THE DEAF.

fit of the poultry yard.

A person cured of Deatness and noises in the tern of 23 years' standing by 5 sample remedy. With most of testingtion of the energy person was pulsar to Nicholson, 30 hs. Inch street, Mamerial.

A Georgia youth who answered (inclosing a quarter) an advertisement of now to make money without work, got in reply a piece of paper inscribed: "Outch suckers, as we do." - Ex.



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REVIEWBER that the payment of Prizes is GUARANTEED BY FOUR NATIONAL BANKS of New Oricans, and the Tickets are signed by the President of an Institution whose chartered rights are recognized in the highest Courts; therefore, bowars of all imitations or anonymous schemes.

REMEMBER that the present charter of The Louishaus State Lottery Company, which the SUPREME COURT OF THE U.S. has decided to be a CONTRA. Twith the State of Louisiaus and part of the Constitution of the State, DOES NOT expite UNTIL THE FIRST OF JANUARY, 1885.

The Legislature of Louisiana, which adjourned on the 10th of July of this year, has ordered an AMEND-MENT to the Consiltu ion of the State to be submitted to the Propie at an election in 1922, which will carry the charter of THE LOUISIANA STATE LOTTERY COMPANY up to the year NINETEEN HUNDRED AND NINETEEN.

MARRIED.

O'DRISCOLL-KEANE-July 30, at Holy Cross Church, Dundrum, by the Rev. Father Mas-there, P.P. Cornelius, the second son of the Lite Cornelius O'Driscoll, Sandytord, Country

Dublin, to Annie, fourth daughter of the late John K ane, of Dublin, PRENIERGAST-KEARNEY-July 31, at the Courch of St. Joseph, Baltinglass, by the Roy. F. Compton, C. C., William, youngest s. n. of Thomas Prendergast, to Mary,

son of Thomas Frendergast, to Livry, young stdought rof the late Themas Kearney, Irongrange, County Wicklow.

SHELDS-ROANTREE-July 30, at the Cathedral Silgo by the Ray G Coyle, assisted by the Rev. P. McName, P. P., Onagh, Flev. Canon Chillord, Fintona, and Rev. P. Slevin. P. P., Pomercy, Francis Shields, solicitor. Omagh, to Mittie, third daughter of D. J. Roontree.

DIED.

ANDERSON-August 3, at his residence, Parlinment street, Patrick Anderson, in the Plat year of his age. BRADY-At 3 Phibsborough avenue, Mrs.

Charlotse Brady.
CLANTON—August 1, as his residence, 71 New etreet, after a long illness, fortified by the rites of the Holy Catholic Church, John Chax on, at an advanced age, deeply and sin-

Corely regretted.

Cole—At No. 48 Mount at., Mullingar, Mrs.

Mary Cole, relict of John Cole. Sweet Jesus have mercy on her soul.

DEVEREUX - August 1. at the residence of her son, A. Devereux, solicitor, No. "2 Lower Dorset street, Dublin, Margaret, relict of the late William Devereux, aged seventy five years. Sacred Heart of Jesus have mercy on

her roul. beloved wife of Surgeon R. E. Kelly, M.D.,
Medical Staff, and only daughter of the late

M. W. Henegan, Bonbry. KENNY-August 5, at his residence, Ellinea Villa, Haroldecross road, after a short illness Peter Kenny, of Wexford st.

O'BRIEN-August 3. at Tullow street, Carlow, Kathleen, the infant daughter of Joseph and

O'REILLY-August 4, at Cullingham, Ballycon. nell, Philip O'Reilly, father of Patrick O'Reil. ly, press reporter, aged 70 years. Souhan—August 3, at her residence, Kil

cock, Christina Anne, the beloved wife of WALKER-August 4, at No. 9 Leinster street north. Sarah, the beloved wife of William

Walker, late of Ringsend Constguard Statien. and member of Cranch Round Tower. KING-Aug. 4, at the S. H. Presentation Convent Kilcock, the Rev. Mother Mary Brenday, (Kaug.)

McDonnell Aug. 5, at her father's residence, 52 Lower Claubrussil street, Dublin, Maryanne, young at daughter of Patrick McD of

Martin-Aug. 3, Catherine, wife of John Martin, Eq., Cattron, Athlone, aged years.

years.
MURPHY—Aug. 5, in Killaculia, Tempor, Parrick Murphy, formerly of Clones.
RICHARDS—Aug. 4, at Parnell street, Westford, Margaret, wife of Richard Richards. WARD-Aug. 3, at the residence of her uncle. John Bregan, Kells, late of Cooperspark, Dorn Ward, aged 12 years.

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