

# LEWISTOWN GAZETTE.

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## THE MINSTREL.

### THE POETICAL PATCH QUILT.

Only know she came and went,  
Like a phantom of delight,  
And I was like a fool.

Closest dear friend, I said, and sighed,  
Out of these lips unlovely,  
She shook her ringlets round her head,  
And laughed in merry scorn.

Out on ye bells, to the wild sky,  
You hear them, O my heart!  
Twelve at night, by the castle clock,  
Beloved, we must part!

Back come back she in grief,  
My eyes are dim with tears—  
How shall I live through all the days,  
Through all this life of fears?

Yes in the prime of summer time,  
See best use with her hand,  
We stayed together, deeply blest,  
In the drawing room.

The laughing loral roses fair,  
To dress her dark brown hair,  
No maiden with her eyes compare,  
Most beautiful, in that fair.

Placed it on her sweet, cold hand,  
The precious golden link,  
I kissed her forehead, and she was calm,  
As dewdrops on a pink.

And I won my Genevieve,  
And walked in Paradise—  
The fairest thing that ever grew,  
A treasure beyond price.

How many sick ones  
Wish they were healthy;  
How many treatise men  
Wish they were wealthy.

How many ugly ones  
Wish they were pretty;  
How many stupid ones  
Wish they were witty.

How many bachelors  
Wish they were married;  
How many Bonapartes  
Wish they had married.

Single or double,  
Life's full of trouble,  
Riches are suitable,  
But peace is a bubble.

If any of these requirements seem severe and tyrannical, let teachers consider what is expected—and very justly expected—of all who offer themselves as intellectual guides to the young.

A. SMITH, Co. Supt.

## NATURAL HISTORY.

### The Cardinal Grosbeak.

This is one of our most common cage birds, and is very generally known both in America and Europe. Numbers of them have been carried over to France and England, in which last country they are called Virginia nightingales. They have great clearness and variety of tones; many of them resemble the clear notes of a fife, and are nearly as loud. They begin in the spring at the first appearance of dawn, and repeat a favorite stanza or passage, twenty or thirty times. His sprightly figure and gaudy plumage, his vivacity, strength of voice, and the little expense with which he is kept, will always make him a favorite.

This species inhabits America from New England to Carthage. In the southern States they are the most numerous. They love to reside in the vicinity of fields of corn, a grain that constitutes their chief and favorite food. The seeds of apples, cherries, and many other sorts of fruit, are eaten by them; and they are accused of destroying bees. They build their nests in a holly, cedar, or laurel bush. It is constructed of twigs and weeds. They are hardy birds, easily kept, sing six or eight months in the year, and are most lively in wet weather. They are known by the names of red-bird, Virginia red-bird, Virginia nightingale, and crested red-bird.

The others of this genus in the United States are the pine grosbeak, the blue grosbeak, the rose breasted grosbeak, the evening grosbeak, and the spotted grosbeak.

then, placing her hand upon the Captain's arm she observed, 'Captain, if he is not killed—' here her maternal feelings overcame her utterances, and she bent down over her boy and kissed him upon the forehead. As she arose she observed, 'Captain, you will bring him back with you, won't you?' 'Yes, yes,' he replied, 'we will be certain to bring him back with us. We shall be discharged in six weeks.'

### The New Secretary of War—A Chapter in his History.

A year ago, when Gen. Cass—grieved and indignant—left Mr. Buchanan's Cabinet, Mr. Attorney Gen. Black was transferred to the portfolio of State, and Mr. Stanton, then absent from Washington, was fixed upon as Attorney General. The same night he arrived at a late hour, and learned from his family of the appointment. Knowing the character of the bold, had men, then in the ascendancy in the Cabinet, he determined at once to decline; but when, the next day, he announced his resolution at the White House, the entreaties of the distressed and helpless President, and the arguments of Mr. Black, prevailed upon him to accept.

At the first meeting of the Cabinet which he attended, the condition of the seceded States and the course to be pursued with the garrison at Fort Sumter were discussed, Floyd and Thompson dwelling upon "the irritation of the southern heart" and the folly of "continuing a useless garrison to increase the irritation." No one formally proposed any course of action, but the designs of the conspirators were plain to the new Attorney General. He went home troubled. He had intended, coming in at so late an hour, to remain a quiet member of this discordant council. But it was not his nature to sit quiet longer under such utterances.

The next meeting was a long and stormy one. Mr. Holt, feebly seconded by the President, urged the immediate reinforcement of Sumter, while Thompson, Floyd, and Thomas contended that a quasi treaty had been made by the officers of the Government with the leaders of the rebellion, to offer no resistance to their violations of law and seizure of Government property. Floyd especially blazed with indignation of what he termed the "violation of honor." At last, Mr. Thompson formally moved that an imperative order be issued to Major Anderson to retire from Sumter to Fort Mifflin, abandoning Sumter to the enemy, and proceeding to a post where he must at once surrender.

Stanton could sit still no longer, and, rising, he said, with all the earnestness that could be expressed in his bold and resolute features: "Mr. President, it is my duty, as your legal adviser, to say that you have no right to give up the property of the Government, or abandon the soldiers of the United States to its enemies; and the course proposed by the Secretary of the Interior, if followed, is treason, and will involve you and all concerned in treason." Such language had never before been heard in Buchanan's Cabinet, and the men that had so long ruled and bullied the President were surprised and enraged to be thus rebuked. Floyd and Thompson sprang to their feet with fierce, menacing gestures, seeming about to assault Stanton. Mr. Holt took a step forward to the side of the Attorney General. The imbecile President implored them piteously to take their seats. After a few more bitter words the meeting broke up. That was the last Cabinet meeting in that exciting question in which Floyd participated. Before another was called all Washington was startled with a rumor of those gigantic frauds which have made his name so infamous. At first he tried to brazen it out with his customary blustering manner; but the next day the Cabinet waited long for his apparition to be thrust into the room, and Floyd disappeared from Washington. Such was the end of Floyd and the beginning of Stanton.—St. Louis Republican.

### Extract from the Report of Quartermaster General R. C. Hale, to Governor Curtin:

At the commencement of the war it was found impossible to procure supplies equal to the army standard, and before the proper clothing could be obtained, the wool had to be dyed and carried through all the process of manufacture.

It has been my policy, for the encouragement of our own manufacturers, and that the money raised on the credit of the State might be spent among our own people, to procure everything in Pennsylvania, where it was possible to do so. It affords me great pleasure to say that the productions of our looms and workshops have been worthy of the highest praise, so that the clothing and equipage of the soldiers of Pennsylvania are found in all respects equal, and in many superior, to those from any other State. Our shoes are sewed, of the best material, and of home make. Our stockings have been knit by our noble and patriotic women, many of them the mothers, wives and sisters of our brave soldiers, while the greater part of the blankets manufactured at our country factories are superior to any army blankets in the service.

At one time it was found impossible to procure blankets for the recruits in camp, and an appeal was made to the women of the State to contribute to their relief. This appeal was nobly responded to by the ladies of Lewisburg, Harrisburg, and other places. Happily, the difficulty was soon overcome, and we were able to meet every demand for this article, so necessary to the soldiers' comfort, promptly and satisfactorily.

In answer to a circular addressed to the women of Pennsylvania, numerous knitting associations have been organized, and a bountiful supply of the best home made knit stockings have been sent to the military stores. From the knitting association of Washington county alone, we have already received 1,600 pairs. I regret that the price allowed by the United States has not been more than sufficient to pay for the yarn, but the warm hearts and busy fingers of those interested in this good work have not slackened, and the fruits of their labors have been contributed by them to relieve the families of absent soldiers.

Where blankets, stockings, and hospital supplies have been sent to us as donations, they have been duly acknowledged through the newspapers, but it is fitting at this place to record the debt due to the generous contributors of these articles.

A desire to economize as much as possible, led me at first to endeavor to conduct the business of the Department without erecting a

with great tenderness and care. When we reached the camp of the enemy the little fellow was dead.

### THE HOUSEKEEPER.

#### RECIPES.

**Federal Cake, or Bachelor's Loaf.**—To a plateful of flour put a piece of butter not larger than a walnut, two eggs, one spoonful yeast; mix it with either milk or water, as you please, make it into a stiff batter, so stiff you can scarce stir with a spoon. Put it to rise in the same dish you wish to bake it in. It will take several hours to rise.

**Albany Cake.**—Take one and a half pounds of flour, one pound of sugar, half pound of butter, a tablespoonful of lard, two tablespoonfuls of rose water, a little cinnamon, one egg, a teaspoonful of potash dissolved in a teacup of cream. Cut them out and bake them on tins.

**Black Cake that will keep for a Year.**—Take one pound of sugar, the same of butter and flour, ten eggs; beat them well together, and when light add two wine glasses of brandy, nutmeg, mace and cloves; two pounds of raisins and the same quantity of currants. It will take some hours to bake. A good deal of spice is necessary.

**Sponge Cake.**—Take fourteen eggs, with their weight in sugar, and half their weight in flour, the juice and peel of a lemon, and one nutmeg; beat the yolks and whites separately until stiff, add the sugar to the yolks, then add the whites. One minute before the oven is ready, dredge in the flour.—Bake in a quick oven half an hour.

**Cup Cake.**—Take three cups of sugar, one cup of butter, two teaspoonful of pearl ash, three eggs, five cups of flour, all beaten together with as much spice as you please.

**Cider Cake.**—Take two pounds of flour, one pound of sugar, one and a half pound of butter, one pint of cider, cloves and cinnamon, with or without fruit, two teaspoonful of pearl ash.

**Lemon Cake.**—Take twelve eggs, one and a half pound of sugar, three quarters of a pound of flour; grate the outside of two lemons, with the inside of one, or add one glass of wine with three teaspoonful of the essence of lemon.

**Sugar Cake.**—Take one pound of flour, three quarters of a pound of sugar, one half pound of butter, five eggs. Mix and drop them on tin, and put sugar sanded on them, just as you put them in the oven, or frost them.

**Caraway Gingerbread.**—Cut up half a pound of fresh butter in a pint of West India molasses and warm together slightly, till the butter is quite soft. Then stir them well, and add, gradually, a pound of good brown sugar, a tablespoonful of powdered cinnamon, and two heaped tablespoonfuls of ground ginger; or three if the ginger is not very strong. Sift two pounds or two quarts of flour. Beat four eggs till very thick and light, and then stir them, gradually, into the mixture, in turn with the flour, and five or six large tablespoonfuls of caraway seeds, a little at a time.—Dissolve a very small teaspoonful of pearl-ash or soda in as much lukewarm water as will cover it. Then stir it in at the last. Stir all very hard. Transfer it to a buttered tin pan with straight sides, and bake it in a loaf in a moderate oven. It will require a great deal of baking.

**Bread Muffins.**—Take some bread dough that has risen as light as possible, and knead into it some well beaten egg in the proportion of two eggs to about a pound of dough. Then mix in a teaspoonful of soda that has been dissolved in a very little lukewarm water. Let the dough stand in a warm place for a quarter of an hour.—Then bake in muffin rings. You can thus with very little trouble, have muffins for tea whenever you bake bread in the afternoon.

## EDUCATIONAL.

Edited by A. SMITH, County Superintendent.

### For the Educational Column.

#### Examination for the Professional Certificate.

It was the expressed wish of the teachers attending the Convention at Milroy, that one time during the coming Spring a public examination should be held of those who might be applicants for the Professional Certificate. This being altogether in agreement with my own theory as well as consistent with last year's practice, I very cheerfully conform to the wishes of teachers and hereby give notice that such an examination will be held, probably in April; the precise time will be appointed and made known hereafter.

This simple notice might suffice, but it seems entirely proper to add some words of suggestion to those who may intend applying for certificates, and some hints to other teachers. Before determining to be an applicant, it would be highly judicious for teachers to review their attainments and compare them with the standard given by the State Supt., in the School Journal for June, 1861. Of course teachers are not expected to be equal to that standard now; but they should be satisfied that by suitable diligence and proper attention to branches at present imperfectly understood, they can sustain a creditable examination. I cannot conscientiously urge any to present themselves who are aware of serious deficiency in any single branch named in the certificate. While it would afford me extreme pleasure to give a Professional Certificate to a sufficient number of teachers to supply every school in the County, a due regard to the cause of popular education requires that such certificates be given only to competent persons,—good scholars, and skillful teachers. And no true teacher would really desire to receive a Professional Certificate, without feeling conscious of deserving it. It may be proper to refer to the last issued certificates for hints respecting the studies which require special attention.

Every friend of schools honors the laudable ambition which prompts teachers to seek, by genuine merit, for the certificate that testifies the Superintendent's confidence in their literary acquirements and professional skill. It is a most hopeful augury for the prosperity of common schools in this County, that so respectable a number of teachers should be pressing steadily forward to gain that testimonial to their ability and success. I most heartily wish every teacher in the County who has not the Professional Certificate, would determine never to relax his efforts until that certificate were honorably won. This can and should be accomplished.

It will be necessary to devote no little time and careful attention to studying the Theory of Teaching. An analysis or logical outline of a theory of teaching will be expected of all candidates. An Essay upon some theme relating to Education or Teaching, will be required of each applicant. It is not expected that those certificates which are granted will be presented to the successful candidates until the Institute for next season is held,—at which time the Essays will be read.

## MISCELLANEOUS.

### LITTLE EDDIE, THE DRUMMER: A Reminiscence of Wilson's Creek.

[Correspondence of the Chicago Tribune.]

CAMP BENTON, Dec. 26.—A few days before our regiment received orders to join Gen. Lyon, on his march to Wilson's Creek, the drummer of our company was taken sick and conveyed to the hospital, and on the evening preceding the day that we were to march, a negro was arrested within the lines of the camp and brought before our Captain, who asked him, 'what business he had within the lines?' He replied, 'I know a drummer that would like to enlist in your company, and I have come to tell you of it.' He was immediately requested to inform the drummer that if he would enlist for our short term of service he would be allowed extra pay, and to do this he must be on the ground early in the morning. The negro was then passed beyond the guard.

On the following morning there appeared before the Captain's quarters, during the beating of the reveille, a good-looking, middle aged woman, dressed in deep mourning, leading by the hand a sharp, sprightly looking boy, apparently twelve or thirteen years of age.—Her story was soon told.—She was from East Tennessee, where her husband had been killed by the Rebels, and all her property destroyed. She had come to St. Louis in search of her sister, and, not finding her, and being destitute of money, she thought if she could procure a situation for her boy as a drummer for a short time that we had to remain in the service, she could find employment for herself, and perhaps find her sister by the time we were discharged.

During the rehearsal of her story the little fellow kept his eyes intently fixed upon the countenance of the Captain, who was about to express a determination not to take so small a boy, when he spoke out, 'Don't be afraid, Captain, I can drum.'—This was spoken with so much confidence that the Captain immediately observed that with a smile, 'Well, well, Sergeant, bring the drum, and order our fifer to come forward.' In a few moments the drum was produced, and our fifer, a tall, round-shouldered, good natured fellow, from the Du buque mines, who stood, when erect, something over six feet in height, soon made his appearance.

Upon being introduced to his new comrade he stooped down, with his hands resting upon his knees, that were thrown forward in an acute angle, and after peering into the little fellow's face a moment he observed, 'My little man, can you drum?' 'Yes, sir,' he replied, 'I drummed for Captain Hill, in Tennessee.' Our fifer immediately commenced straightening himself upward until all the angles in his person had disappeared, when he placed his life in his mouth and played the 'Flowers of Edenborough,' one of the most difficult things to follow with the drum that could have been selected, and nobly did the little boy follow him, showing himself to be a master of the drum. When the music ceased our Captain turned to his mother and observed, 'Madam I take your boy. What is his name?' 'Edward Lee,' she replied;

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**Sugar Cake.**—Take one pound of flour, three quarters of a pound of sugar, one half pound of butter, five eggs. Mix and drop them on tin, and put sugar sanded on them, just as you put them in the oven, or frost them.

**Caraway Gingerbread.**—Cut up half a pound of fresh butter in a pint of West India molasses and warm together slightly, till the butter is quite soft. Then stir them well, and add, gradually, a pound of good brown sugar, a tablespoonful of powdered cinnamon, and two heaped tablespoonfuls of ground ginger; or three if the ginger is not very strong. Sift two pounds or two quarts of flour. Beat four eggs till very thick and light, and then stir them, gradually, into the mixture, in turn with the flour, and five or six large tablespoonfuls of caraway seeds, a little at a time.—Dissolve a very small teaspoonful of pearl-ash or soda in as much lukewarm water as will cover it. Then stir it in at the last. Stir all very hard. Transfer it to a buttered tin pan with straight sides, and bake it in a loaf in a moderate oven. It will require a great deal of baking.

**Bread Muffins.**—Take some bread dough that has risen as light as possible, and knead into it some well beaten egg in the proportion of two eggs to about a pound of dough. Then mix in a teaspoonful of soda that has been dissolved in a very little lukewarm water. Let the dough stand in a warm place for a quarter of an hour.—Then bake in muffin rings. You can thus with very little trouble, have muffins for tea whenever you bake bread in the afternoon.

## EDUCATIONAL.

Edited by A. SMITH, County Superintendent.

### For the Educational Column.

#### Examination for the Professional Certificate.

It was the expressed wish of the teachers attending the Convention at Milroy, that one time during the coming Spring a public examination should be held of those who might be applicants for the Professional Certificate. This being altogether in agreement with my own theory as well as consistent with last year's practice, I very cheerfully conform to the wishes of teachers and hereby give notice that such an examination will be held, probably in April; the precise time will be appointed and made known hereafter.

This simple notice might suffice, but it seems entirely proper to add some words of suggestion to those who may intend applying for certificates, and some hints to other teachers. Before determining to be an applicant, it would be highly judicious for teachers to review their attainments and compare them with the standard given by the State Supt., in the School Journal for June, 1861. Of course teachers are not expected to be equal to that standard now; but they should be satisfied that by suitable diligence and proper attention to branches at present imperfectly understood, they can sustain a creditable examination. I cannot conscientiously urge any to present themselves who are aware of serious deficiency in any single branch named in the certificate. While it would afford me extreme pleasure to give a Professional Certificate to a sufficient number of teachers to supply every school in the County, a due regard to the cause of popular education requires that such certificates be given only to competent persons,—good scholars, and skillful teachers. And no true teacher would really desire to receive a Professional Certificate, without feeling conscious of deserving it. It may be proper to refer to the last issued certificates for hints respecting the studies which require special attention.

Every friend of schools honors the laudable ambition which prompts teachers to seek, by genuine merit, for the certificate that testifies the Superintendent's confidence in their literary acquirements and professional skill. It is a most hopeful augury for the prosperity of common schools in this County, that so respectable a number of teachers should be pressing steadily forward to gain that testimonial to their ability and success. I most heartily wish every teacher in the County who has not the Professional Certificate, would determine never to relax his efforts until that certificate were honorably won. This can and should be accomplished.

It will be necessary to devote no little time and careful attention to studying the Theory of Teaching. An analysis or logical outline of a theory of teaching will be expected of all candidates. An Essay upon some theme relating to Education or Teaching, will be required of each applicant. It is not expected that those certificates which are granted will be presented to the successful candidates until the Institute for next season is held,—at which time the Essays will be read.