

FIFTY-FIRST CONGRESS.

In the Senate. 60TH DAY.—The Vice-President announced the appointment of Messrs. Mauders and Walhall as members of the Board of Visitors at the annual examination of cadets at West Point Military Academy...

A FAMILY OREATED.

A Mother and Four Children Perish in a Brooklyn (N. Y.) Fire. A whole family lost their lives in a fire in the cellar of the baker-shop of Fritz Rothfuh, Brooklyn, N. Y. The fire had been caused by the carelessness of one of Mr. Rothfuh's journeymen, Jacob Emmerich...

THE NEWS EPITOMIZED.

Eastern and Middle States. Miron damage has been done by floods in Pennsylvania. EDWIN S. STUART (Republican) has been elected Mayor of Philadelphia, Pa., defeating Albert H. Lader (Democrat) by an estimated majority of 40,000.

SCIENTIFIC AND INDUSTRIAL.

Deposits of mica have been discovered in the northern part of South Australia. A company with \$2,000,000 capital has been formed to work a nickel mine in Oregon.

HOUSEHOLD AFFAIRS.

REMOVING KETTLE FUR. The fur can be eaten off the kettle with acid, or it can be removed by taking advantage of the well-known fact that iron expands when heated and contracts when cooled.

SABBATH SCHOOL.

INTERNATIONAL LESSON FOR MARCH 1.

Lesson Text: 'The Shunammite's Son.' 2 Kings iv, 25-37. Golden Text: John v, 21. Commentary.

After the dividing of the Jordan to allow Elisha to recross it and the washing of the waters of Jericho, both of which events were in last week's lesson, another miracle in connection with water is recorded in chapter iv. In the beginning of chapter iv, we have the record of a miracle in connection with oil; and these three miracles of the spring healed, the ditches filled and the oil multiplied were all wrought by God through Elisha on behalf of the perishing, the troubled and the needy.

26. "Run now, I pray thee, to meet her; and say unto her, 'It will be with thee.' The man of God saw her afar off and thus commanded his servant to meet her and make inquiry for the health of herself, her husband and her child.

DEATH IN A FIERY MINE.

Four Men Killed in a Shaft Near Scottsdale, Penn. A dispatch from Scottsdale, Penn., says: "The Moyer Mine, about three miles from this place, is on fire. A large body of men are at work trying to subdue the flames and rescue the imprisoned miners.

DEATH IN A FIERY MINE.

Two physicians of Havana are successfully inoculating new arrivals in Cuba against yellow fever, through mosquitoes which had contaminated themselves by stinging yellow fever patients.

WASHINGTON.

MARCUS A. SMITH, Delegate from Arizona, slipped and fell on the marble floor of the Riggs House and broke the small bone of his right leg.

FOREIGN.

A CONSPIRACY to murder the principal members of the Argentine Government was discovered at Buenos Ayres.

CONVICT STATISTICS.

Superintendent Porter Takes a Census of Prison Inmates. Superintendent Porter, of the Census Bureau, has issued a bulletin upon the subject of convicts in the penitentiaries. The bulletin was prepared under the direction of Fred H. Wines, of Springfield, Ill., special agent and expert for the statistics of pauperism and crime.

THE MARKETS.

Table with columns for various commodities like Beef, Mutton, Pork, etc., and their market prices.

NEW YORK.

Table with columns for various commodities like Flour, Wheat, Corn, etc., and their market prices.

BOSTON.

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NATIVES VICTORIOUS.

The Caroline Islanders Replenish the Spanish Invaders. A private letter from the Caroline Islands gives an account of further fighting between the natives and Spaniards, in which the latter were worsted.

WATERBURY (Vt.) CATTLE MARKET.

Table with columns for various types of cattle and their market prices.

PHILADELPHIA.

Table with columns for various commodities like Flour, Wheat, Corn, etc., and their market prices.

A Mammoth Tree.

There is an enormous tree in the Ocmulgee River swamp near Abbeville, that rivals the famous giants of the California forest. The tree is of the tupelo gum variety, and towers above the surrounding forest of immense oaks.

RECIPIES.

Chicken Soup—Cut a well-dressed chicken into small pieces and place it in a stew pan; add one onion, one tomato, one-half cup of rice, and water enough to cover well; salt and pepper to suit the taste.

RECIPIES.

Persian Sausages—One pound of bacon and one and one-half pounds of mutton chopped fine; season with salt, pepper and a little mixed herbs; divide into suitable sized portions.

RECIPIES.

Meat Pie—Cold scraps of meat cut in little bits, add cold gravy and water enough to cover, slice in it two or three raw potatoes, salt and pepper, let boil till done, thicken it, line the sides of a pan with biscuit dough, and after the ingredients are put in cover the tops with the dough; then bake till done; serve hot.

RECIPIES.

Cream Cake—One cup sugar, two eggs, two tablespoonfuls softened butter and four of milk, beat all well together, add a cup of flour in which has been mixed one teaspoonful of cream tartar and one-half teaspoonful of soda, and bake in a small dripping pan.

RECIPIES.

Chicken Patties—Take the breast of a large, boiled chicken, cut fine, put half a pint of the water in which it was boiled in a sauce-pan, with a thin slice of lean ham chopped fine, let simmer; melt a tablespoonful each of flour and butter together; stir half a teacup of milk into the broth and pour over the melted butter; when smooth and thick, add the chicken, let boil five minutes; take from the fire and stir in the beaten yolks of two eggs. Have ready little patty shells, and fill with the mixture.

RECIPIES.

Mushroom Pie a la Russe—Trim and cut in two a quantity of good sized mushrooms and fry in a little butter for a few moments; remove them from the fire, and cover the bottom of a deep dish with thin slices of raw ham; cover this with a layer of mushrooms, then a sprinkling of chopped onions and parsley, then some more mushrooms, etc. When the dish is full add a ladleful of brown sauce, cover with some more ham, finish with a good pie crust, wet the surface with beaten egg and bake for one hour and a half in a good oven.

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