

WESLEY'S CENTENARY.

One Hundredth Anniversary of the Founder of Methodism.

A Statue to the Theologian Unveiled in London, England.

The centenary of John Wesley's death was celebrated with appropriate ceremonies by Methodist churches generally throughout Europe and America, and the life and work of the apostle of Methodism were eulogized by the ministers in their sermons.

In London, England, a statue erected in his honor was unveiled, in the presence of a large number of people, in front of the City Road Chapel, the headquarters of the Wesleyans.

John Wesley, the founder of the Methodist Church, was born at Epworth, in England, June 17, 1703, graduated at Oxford with distinction, became a deacon in 1725, a Fellow of Lincoln's College in 1726, and was ordained a priest of the Church of England in 1728.

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SENATOR GEORGE HEARST.

The California Millionaire Dies After a Lingering Illness.

Senator Hearst's long illness came to an end with his death at 9:10 on a recent night in Washington City. For many weeks it has been apparent that a fatal termination was inevitable, and the wife and son of the California Senator have been with him constantly.

His illness has greatly puzzled his physicians, having been attributed to cancer of the stomach and cancer of the colon, but it is agreed that the immediate cause of death was uraemic poisoning. He was taken ill in Chicago during last August while on his way East from California to attend Congress.

BUSINESS IN THE SOUTH.

Leading Baltimore Bankers Discuss Southern Progress.

The Baltimore Manufacturers' Record publishes interviews with leading Baltimore bankers as to the effect on Southern securities of the late financial crisis following the failure of the Harings, and on the outlook for Southern investments.

Dr. Trautz, a Bulgarian surgeon, one of the medical staff of a hospital in Berlin, Germany, has successfully experimented with a new remedy upon patients suffering from tubercular lung disease.

FIFTY-FIRST CONGRESS.

In the Senate.

72d DAY.—The privilege of the floor was given to Mr. Claggett, claiming to be Senator-elect from Idaho, pending the decision of his claim. The House bill giving a pension of \$200 a year to the widow of Admiral Porter was passed. The House amendment to the Direct Tax bill was agreed to.

73d DAY.—Mr. Manderson, of Nebraska, was elected presiding officer pro tempore, succeeding Mr. Ingalls. The House Postal Subsidy bill was adopted. The Agricultural Appropriation bill was passed.

74th DAY.—The conferees were instructed to insist on the Sherman amendment to the Copyright bill. The General Deficiency bill was considered, and several amendments were adopted, including the one relating to the French Spoliations Claims.

75th DAY.—The Senate resumed its session at nine a. m., with the Vice-President in the chair. The Senate bill to amend the act to suppress the African slave trade and traffic in spirits and firearms in the Congo Free State was defeated.

76th DAY.—The House immediately proceeded to vote upon the motion to ask the President to call a conference on the Postoffice bill. It was agreed to, 113 to 83.

77th DAY.—The Speaker appointed the following committee to attend the funeral of the late Senator Hearst: Cline, McKinley, Biond, Geary, Tucker, McComas, Laritt, O'Neil, of Massachusetts, and McAdoo, of California.

78th DAY.—The conferees report on the Legislative Appropriation bill was agreed to. The conferees report on the Agricultural Appropriation bill was agreed to.

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NEWS OF THE DAY.

Latest Dispatches About Foreign and Domestic Affairs.

The Argentine Government Borrows \$20,000,000.

The Argentine Government issued a decree which suspended business on the Bourse, in the Custom House and in the banks for two days. The decree was issued in view of the disturbed state of trade, the financial anxiety prevailing, and the general feeling of panic which exists in all circles.

A syndicate composed of 129 merchants has arranged a plan by which it will lend the Argentine Government the sum of \$20,000,000. Consequently, the Government has decided that no fresh issue of paper money will be made, and that the tax of two per cent. recently levied on all deposits in private banks will be abolished.

Official Reports of Koch's Lymph. The official reports called for by Dr. von Guericke, Minister of Education, from the clinics of all Prussian Universities and Pathological Institutes on the efficiency of Dr. Koch's tuberculin, up to the close of 1896, have been published by Professor Gutschalk.

Buffalo Bill Gets His Redskins. Colonel William F. Cody has won another battle. For a month or more he has been knocking at the doors of the Interior Department in Washington, for permission to engage 100 Indians from the Sioux reservation for his Wild West Show.

Death Was in the Coffee Pot. William Ferguson, aged seventy-eight, one of the most respectable farmers in Montgomery County, Kentucky, and his son-in-law, B. C. Watts, died on a recent morning from poisoning, and Miss Grace Boyd, the granddaughter of Mr. Ferguson, was at the point of death from the same cause.

Arrest of Thirty Moonshiners. A raid on the moonshiners of South Alabama and Northern Florida has just been completed, and resulted in thirty arrests being made and thirty-nine stills captured and destroyed. The notorious Von brothers, who fought six deputies with rifles at Bonny, Fla., became prisoners of war, and two of them, are among the captured.

Killed 200 Native Africans. A dispatch from Zanzibar, Africa, states that Baron von Wissmann has punished the Kiboko tribe, and that in so doing he killed 200 natives. The German loss was two men killed and fifteen wounded. The Germans captured 60,000 head of cattle and a quantity of ammunition and ivory.

Drowned in a Bucket of Water. The two-year-old daughter of Mrs. Ladwig Sabal, of South Bethlehem, Penn., fell from its crib during a recent night into a bucket of water and was drowned. A similar death occurred about a year ago in the same family. The authorities are investigating the case.

PROMINENT PEOPLE.

GENERAL W. T. SHERMAN left his will.

GENERAL BRAUREGARD is seventy-two years of age. SENATOR GORMAN, of Maryland, is fifty-one years old. THE King of Spain is a very strong boy, ugly, but bright and good tempered.

BELL, the telephone man, has given \$25,000 to a New York association for the teaching of speech to the dumb. JUDGE C. C. FITCH, of Garnettville, Ky., died recently at the age ninety-nine. He was the oldest Mason in the South.

JOHN JACOB ASTOR, who recently married Miss Willing, of Philadelphia, will have, when his father dies, an income of \$3,000,000 a year. SAMUEL P. JONES, the Georgia evangelist, declares in a letter to a Texas friend that his health has failed, and he is on the verge of physical collapse.

SIR EDWIN ARNOLD's favorite diversion while in Japan was a weekly kite flying party to which each guest brought his own kite. EMPRESS EUGENIE, of France, has been compelled to sell the Chateau d'Arenenberg in Switzerland in consequence of unlucky stock speculations.

JOEL CHANDLER HARRIS ("Uncle Remus"), the Southern writer, now sixty years of age, is a great pedestrian, and is said to have walked thirty-six miles in one day recently. The new Senator from Kansas used years ago to spell his name Pfeiffer. When he became an editor he dropped the "f" and on his election to the Senate he cut out the first "f".

PHIL ARMOUR, the Chicago pork man, is of medium height and heavy, but not fat. His face is full and round and adorned by a pair of bushy brows. He is quick in speech and easily approachable. PROFESSOR THEODORE N. DWIGHT, who has recently retired from the head of the Columbia law school, had been with the college since 1858, and is probably the most noted teacher of law in this country.

THE Mikado of Japan is to visit Wiesbaden, Germany, next summer, partly for the waters and partly for the spectacle "of innocent merriment." Six villas have been engaged for the Emperor and his suite. JOHN D. ARCHBOLD, Vice-President of the Standard Oil Company and one of the counsellors who directed the formation of that corporation, is worth from \$5,000,000 to \$7,000,000. He began his business career as a common day laborer.

THE oldest living graduate of West Point is William C. Young, of Chicago, Ill. He was born in 1799 and graduated from the Academy in 1823. He was commissioned Lieutenant of Artillery and remained in active service until 1856, when he resigned. THE late "Diamond Joe" Reynolds, of Hot Springs, Ark., was a very plain man in his dress, and with all his wealth he never owned a residence. He lived with his wife in a plain, two-story frame house on the corner of Broadway and Broadway.

MRS. LOUNSBURY, widow of the defaulting cashier of the New York City postoffice, voluntarily turned over the entire estate of her deceased husband for the benefit of his creditors and creditors. She was an actress before marriage, and had resumed the stage, starting in the West. THE most popular of Germany's host of professors of philosophy is Professor Paulsen, of Berlin. He is a man of forty-five, tall, rather stout and vigorous. His hair is iron gray, his face smooth shaven, and he has the penetrating eyes of countenance. He is noted for his modesty and his lectures are crowded.

SABBATH SCHOOL.

INTERNATIONAL LESSON FOR MARCH 15.

Lesson Text: "Gehazi Punished." 2 Kings v, 15-27. Text: Numbers xxxii, 23-Commentary.

"Behold, now I know that there is no God in all the earth, but in Israel." Thus spake Naaman, having returned with all his company from Jordan, he stood before the man of God and prayed him to accept a blessing in the form of money and raiment. We think of the words of Nebuchadnezzar, "Of a truth it is that your God is a God of gods and a Lord of kings."

"But he said, As the Lord liveth, before whom I stand, I will receive none. And he urged him to take it; but he refused." Thus spake and acted the man of God. He was not rich in this world's goods, and yet he turned away from riches when voluntarily offered to him, and apparently from a grateful heart. How different from most people!

"Thy servant will henceforth offer neither burnt offering nor sacrifice unto other gods, but unto the Lord." Naaman seems truly to have turned from idols to serve the living and true God (1 Thess. i, 9), and he desires to take home with him some of the earth of the Lord's land (Ex. ix, 3), that when he offers sacrifice to the Lord he may do it literally upon holy ground, though in his own country.

"When I bow down myself in the house of Rimmon, the Lord pardon thy servant in this thing." Naaman was in the employ of one who worshipped idols, and it was necessary for him to attend his master to the place of idol worship. His own heart would bow only to Jehovah, but by force of circumstances he must appear to worship Rimmon.

"And he said unto him, Go in peace." This is the decision of the man of God in the matter, and this is his blessing. See in II Chron. xxx, 18-20, how the Lord pardoned His own people, and allowed them to eat the passer otherwise than as it was written. And observe that the man of God's heart toward God is more in His sight than the outward form.

"Behold, the servant of Elisha, the man of God, said, * * * as the Lord liveth I will run after him and take some of his hair." Here is an idolater, the product of an idolater in Israel, an idolater in the house of a holy man of God, for covetousness is idolatry (Col. iii, 5). He forgot that the law taught to hate covetousness, and that Achan was stoned and burnt because of his covetousness (Ex. xvii, 21; Josh. vii, 24). Let us all remember that the Lord abhorreth the covetous, and that the Holy Spirit associates them with thieves and drunkards, and says that they cannot inherit the kingdom of God (Eph. v, 3; Cor. vi, 10).

"Gehazi followed after Naaman." When Elisha said, "Go in peace," Naaman departed; but it seems that he went but a little way ere this covetous Gehazi overtook him. Lying seemed to be a paying business, and he had not more of an impression, until he was finally cast into the lake of fire (Rev. xx, 7-10).

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HOUSEHOLD AFFAIRS.

SERVING BANANAS.

A favorite way of serving bananas in New Orleans is to cut them lengthwise in two pieces, dust them with powdered sugar, a little lemon juice and bits of butter, and to bake them in the oven for twenty-five minutes. They should be basted with the butter once or twice while baking, and served hot in the dish in which they are cooked.—Ladies' Home Companion.

DECORATING DRAPERIES. Thin draperies, ties and linen goods may be decorated by painting them with transparent washes of aniline dyes. The tint then becomes part of the fabric and endures well. For this purpose dry aniline dyes that are soluble in alcohol are dissolved with just enough spirit to take up the dye and are bottled. For use the solution may be diluted to the desired tint. The dyes soluble in alcohol are brighter and more desirable than those that dissolve in water.—New York Dispatch.

BOILING CORNED BEEF. As to boiling the beef after it has been corned. Wash it and put it in a kettle with enough boiling water to cover it. Heat it to the boiling point and then draw the kettle back to a part of the range where the water will only bubble. Never let the meat actually boil hard, as that makes it tough and stringy. Cook for five hours; then take the kettle from the fire and set it in a cool place. Let the meat stand in the cooling liquor for half an hour; then take up and serve, if it is to be eaten hot. If to be served cold, place it on a dish and put a tin pan over it. On top of the pan place a weight. Set away in a cool place for at least ten hours. It will then be ready to cut in thin, smooth slices. Let the liquor stand in the kettle until cold; then skim off the fat and clarify it.—Housewife.

PROPER WAY OF BLACKING STOVES. The edges of the stove, if they are of polished iron, should not be blacked, but cleaned like a steel knife, with soap or brick dust. The nickle knobs and other nickle parts of the stove must be rubbed bright with a chamois skin or old shrunken flannel. An ordinary paint and whitening brush is one of the best things with which to apply blacking to a stove. A stiff brush, such as is used for this purpose, is the best brush for polishing. During the month polish the stove with the polishing brush each morning, just after kindling the fire. Keep an old cloth always on hand in cooking to rub off any grease spots as soon as it occurs. If the spots are obstinate, a few drops of kerosene oil put on the stove cloth will remove them. The ground edges and nickle work of the stove should be rubbed off at least once a week, besides the monthly cleaning when the stove is blacked.—New York Journal.

Fried Egg Plant.—Peel one medium-sized egg plant, cut it into six round slices about half an inch in thickness, and season with half teaspoonful of salt and a teaspoonful of pepper. Dip the pieces in beaten egg and in fresh bread crumbs and fry them in hot fat five minutes. Remove, salt slightly again and drain them well. Serve on a hot dish over a folded napkin.

Potatoes a la Lyonnaise.—These potatoes are quite famous for their excellence. Cut eight potatoes, boiled, into round slices; lay them in a frying-pan with an ounce and a half of butter and the round slices of a previously fried onion, and season with one-half pinch each of salt and pepper. Cook well together for six minutes until well browned; toss them well and serve with a pinch of chopped parsley sprinkled over the whole.

Stewed Cabbage.—Cold cabbage left from dinner can be drained from the pot liquor in which it was boiled, and then simmered for half an hour in water, or milk and water; pour off all the water when it is tender, and stir in the pot a lump of butter or clarified dripping; let it cook gently, then throw in a cup of milk or cream; thicken it with flour, and season with pepper and salt. Serve with the cream gravy poured over the cabbage.

Indian Sponge-Pudding.—Crumble cold corn-muffins to make two teaspoonfuls. Soak in a quart of sweet milk three or four hours. Then add three well-beaten eggs, three level tablepoons of sugar and a pinch of salt. Beat well, bake one hour in a moderate oven, and serve hot with rich cream and sugar, or with a sauce made by beating into a cream a heaping tablespoon of butter, a teaspoon of granulated sugar, one egg, with a very little vanilla for flavoring. It is delicious served with ice-cream.

Roasted Tomatoes.—Plunge in boiling water for half a minute six good-sized, red, round tomatoes; drain and peel them neatly, then cut away the tops without detaching them entirely, and remove the seeds with a teaspoon. Divide an ounce of good butter into six equal parts and put a piece into each tomato, seasoning with a light saltpoon of salt and one-half the quantity of pepper. Close the tops and put them in a buttered baking dish, moistening each tomato with a very little sweet oil. Put them in a hot oven and bake for twelve minutes. Remove with a cake-turkey, dress them on a hot dish and serve.

KALAKAU'S FUNERAL.

The Grandest Pigeant Ever Seen in the Hawaiian Islands.

The funeral of King Kalakaua took place on the 16th of February. The ceremonies began in the throne room of the palace, and services were according to the ritual of the Episcopal Church. The Bishop of Honolulu and all the clergy of the city participated. The royal family, Judges of the Supreme Court, Privy Council, nobles and other officers of Government, and personal friends of the dead King were the only guests present at the services. The palace was surrounded by natives. The body was taken from the palace to the church, where a second service was held, and the city officials from the other islands, officers and the men from the vessels in the harbor and prominent residents were admitted.

AN INHUMAN MOTHER.

Mrs. Dawson Murders Her Two Little Children.

Mrs. Sallie Dawson, wife of Joseph Dawson, a farmer of Picketts County, S. C., murdered her two children. She choked the baby to death on a bed where it was lying, and going to the spring with an ax attacked the oldest child.

A neighbor who was passing saw the mother striking the child with the ax, ran to the rescue and wrested the bloody weapon from the woman's hands. The child's skull, however, was crushed and it died. Mrs. Dawson has been of unsound mind for some time.

AN OHIO FOX "DRIVE."

Fifteen Hundred Farmers and Their Wives Enjoy the Sport.

Fifteen hundred Ohio farmers and their wives from Greene, Clinton, Clark and neighboring counties, recently organized a fox drive in Greene County. They were armed with fox horns, corncobs, election whistles, brass instruments, bass drums, tin cans, and everything else which would make a noise. Divisions were formed, each under the command of a captain, and a line fully six miles long was formed.

RECIPIES.

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