

TREASURER'S REPORT.

Annual Statement of the Condition of National Finances.

Government Expenditures Are Far Exceeding the Revenues.

The Treasurer of the United States, Mr. E. H. Nebeker, in his annual report for the year ending June 30, 1892, says that the net ordinary revenues of the Government for the fiscal year were \$334,967,784, a decrease of \$37,674,663 as compared with the year before.

Considered with respect to the effect upon the Treasury, the receipts are divided into two general classes, of which the first, comprising the ordinary revenues, the receipts from loans, and the deposits for the retirement of National bank notes, increase for the time the cash available for the uses of the Government, while the second, arising from the issue of gold, silver and currency certificates, United States notes and Treasury notes tend to swell the assets of the Treasury, but do not affect the available balance.

According to the revised estimates, the total stock of money of all kinds in the country on June 30 was \$3,741,949, an increase of \$2,000,000 over the year before, by eliminating that part of the paper currency which is purely representative, consisting of certificates of deposit and Treasury notes, the effective stock is found to have been \$1,755,933,745, an increase of \$70,000,000 over the year before.

HIS FOURTH TERM.

General Diaz Again Takes the Oath of Office as President of Mexico.

The fourth inauguration of General Porfirio Diaz, as President of Mexico, took place with great pomp in the Chamber of Deputies, City of Mexico. The houses were decorated and the streets were crowded.

BURNED TO DEATH.

Drunken Umbrella Menders Set Fire to a Connecticut Barn.

Three men and two women were burned to death a few nights ago at Middletown, Conn., in a tobacco barn owned by John Hubbard on the old fair grounds. The victims were a party of umbrella menders seen near there before the fire. It is supposed they were drunk and set fire to a small pile of hay, the only contents of the barn.

DR. SCOTT DEAD.

President Harrison's Father-in-Law Expires in the White House.

President Harrison has another affliction thrust upon him. The shadow of the grave again darkens the White House. Dr. Scott, the President's father-in-law, died shortly after four o'clock a few afternoons ago in the Executive Mansion at Washington.

The Rev. Dr. John W. Scott, the father-in-law of President Harrison, was born with the century on January 23, 1800, at Hookstown, Beaver County, Penn. His father was a well-to-do resident of that place, and gave to his son a good education.

In accordance with the new emigration laws of the United States, all of the emigrants of the passage to the west coast before the magistrate that they are going to join relatives in America.

THE MARKETS.

Late Wholesale Prices of Country Produce Quoted in New York.

Table listing market prices for various commodities including Beans, Butter, Creamery, Eggs, Fruits, Hops, Live Poultry, Potatoes, Squash, and Vegetables.

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GRAIN, ETC.

Table listing market prices for various commodities including Flour, Wheat, Rye, Corn, and other grains.

LIVE STOCK.

Table listing market prices for various commodities including Beef, Mutton, Sheep, and other live stock.

PENSION OFFICE REPORT.

There are 876,068 Veterans on the Rolls.

\$139,035,613 Paid This Year, Leaving a \$10,508,821 Deficit.

The annual report of Gen. E. B. Raum, Commissioner of Pensions, just made public, shows that there were on the pension rolls on June 30, 1892, 876,068 pensioners, an increase during the year of 100,008. There were added to the rolls during the year 222,937 new pensioners and 2477 pensioners previously dropped were restored to the pension rolls.

The total amount expended for pensions during the fiscal year was \$139,035,613. For the present fiscal year \$144,956,000 is appropriated, and taking the cost of the pension allowances during the first four months of this fiscal year as a basis of calculation, the Commissioner estimates that a deficiency appropriation of \$10,508,821 will be necessary to supplement this year's appropriation.

A JERSEY JAMES GANG.

Two Robbers Hold Up a Bank Cashier in Quiet Allentown.

Allentown, N. J., was the other afternoon the scene of a bold bank robbery, in which two desperate looking young men held up the cashier and his assistant in Jesse James style and secured \$2000. The two robbers were captured after a hot chase and the money was recovered.

"What do you want?" asked Mr. Hutchinson. "Money," was the only reply, and being unable to do anything but comply, \$2000 in greenbacks which lay on the counter was shoved out to the robbers. One of them kept the cashier and his assistant covered with his revolver; the other put the money in his pockets and then started towards the door.

FATAL EARTHQUAKE.

The City of La Union Laid Low and Many Persons Killed.

Advice from La Union, San Salvador, by the steamer City of Sydney, state that an earthquake has laid low nearly all the houses in the city, and that those left standing had their walls so cracked that it was not safe to remain in them.

KILLED AT A CROSSING.

Vestibule Train Strikes a Party Driving Home at Elmira.

As William Conkita and wife, Edward Blanchard and wife and Mrs. Maggie Pitts were returning from Elmira, N. Y., to Southport in a wagon late at night they were struck at a crossing by the Erie vestibule train No. 3, running at a high rate of speed.

FROZEN TO DEATH.

Four Coastwise Sailors Perish Near New Bern, N. C.

News has been received of four men being frozen to death below New Bern, N. C. A two-masted boat, carrying wood and having six men aboard, was caught in a whirlwind and capsized. The men regained the boat, but the water was freezing, and during the night three of them died from exposure; one other man undertook to swim ashore and perished. After fifteen hours' intense suffering the two remaining men were rescued.

THE LABOR WORLD.

British In-plate works have resumed work.

BRITAIN is beginning to spin and weave cotton. The Krupp works at Essen, Germany, have 5544 furnaces.

LOUBET OVERTHROWN.

The French Ministry Defeated on a Panama Canal Issue.

The Premier Defies the Deputies and is Beaten on a Test Vote.

M. Loubet and his Ministry a few afternoons since tendered their resignations to President Carnot, of France, who asked them to continue to conduct the business of their respective offices until their successors shall have been appointed.

In the Chamber of Deputies, M. Brisson, Chairman of the Committee on the Panama Investigation, demanded of the Government that an autopsy be held on the body of the late Baron Reinach.

He referred to rumors that the burial was only a sham, and that the coffin did not contain the body of Baron de Reinach. He demanded that the coffin be exhumed and examined as to its contents.

M. Ricard, Minister of Justice, said that he regretted that such accusations had been made. It was evident that the intention was to bring discredit on the Administration. There were protests from the Right.

M. Ricard continued, saying that the usual formalities had been observed in the burial of Baron de Reinach's body. The doctors had certified that death was from natural causes. A post mortem could not be ordered without previous judicial intervention. He was not prepared to intervene himself, as no crime had been committed.

M. Brisson supported this demand and said that the officials should be affixed to Baron de Reinach's papers. It was imperative that the truth should be discovered. He concluded by moving a resolution of regret that these papers had not been sealed immediately on the death of the Baron.

Premier Loubet arose and declared that which M. Brisson had requested was illegal. M. Brisson protested, saying that M. Brisson's words could be interpreted only as insinuating a foregone conclusion since the Government's intentions were regarded with suspicion he had nothing further to say.

Great commotion ensued. When order was restored M. Loubet simply declared that he rejected M. Brisson's resolution. M. Brisson proposed that there should be added to M. Brisson's resolution an expression of confidence in the Government.

There was applause from the Left, when M. Loubet interposed to say that despite his respect for the wishes of the Chamber he could not agree even to M. Loubet's motion. He could accept nothing but the simple order of the day.

There was great excitement, and by a vote of 324 to 219 the Chamber rejected the Premier's motion to pass the order of the day. A division was taken as to sustain M. Ricard, and the Government was defeated. The resignation of the Ministry was at once announced.

The early downfall of the Cabinet has caused a foregone conclusion since the course of Premier Loubet in respect to the Carmax strike. His vacillation during the strike and his decision as arbitrator offended both the aristocrats and the Socialists, and alarmed the substantial middle-class which is the chief support of the republic.

The prosecution of the managers and beneficiaries of the Panama Canal fiasco has displeased many even of those who suffered by the Panama failure, but who were opposed to holding up to the world the spectacle of what might be regarded as a great national misfortune.

Within the past few days events have ripened rapidly in the Panama affair, and there has been a growing feeling that the Government was deserting the country, and the admission of M. Ricard that no seal had been placed on the papers of M. Reinach, although Baron Reinach was virtually under prosecution when he died, probably by suicide, excited both ast and disgust.

NEWSY GLEANINGS.

The railroad traffic is enormous. CALIFORNIA crop indications are good. ANOTHER famine is probable in Russia. THE Louisiana rice crop is phenomenal. THE commercial world is full of activity. PRICES in iron ore are steadily hardening. MASSACHUSETTS reports a large tobacco crop.

THE apple and potato crops are both short. CHOLERA is still raging in St. Petersburg, Russia. THE cotton decrease is 35.8 per cent. under last year.

THE balance of trade continues largely in our favor. WHEAT growers continue to grumble over low prices. A VIOLENT tribal war is being waged in the Samoan islands.

MONEY is in extraordinary demand throughout the West. A MASKED highwayman has been terrorizing a section of Colorado. BLACK DIPHTHERIA is devastating the lumber camps north of Ottawa, Canada.

A RICH salt water vein has been struck at the depth of 934 feet at Fencoville, Ind. THERE are now twenty-six steamers of the whiteback variety afloat on the lakes. BERNARD SCRAFER, of St. Louis, died \$3 on Saturday, paid it and committed suicide.

THE New England catch of mackerel for the season will amount to about 48,000 barrels. ABOUT ten thousand young men and women attend the colleges and universities in Kansas. THERE were in Germany during 1892 19,647 cases of cholera, of which 8576 were fatal.

THE production of rice promises to be a profitable industry in Southeastern Texas. THE personal property of the people of Pennsylvania is estimated to be worth \$600,000,000.

AN American railroad franchise is tied up in the French canal wreck on the Isthmus of Panama. MRS. ANN DAVIS died at Schuykill Haven, Penn., at the almshouse, the other day, aged 101 years.

THE Argentine Minister of Finance declares that it will be impossible to resume cash payments. THE Chinese restriction act is a failure. Of nearly 300,000 Chinese in America only 150,000 are registered.

CUTTON has advanced one cent per pound since the first of November and two cents since the middle of August. EMIGRATION from the vicinity of Rome, Ga., to Texas has become a craze. The emigrants are tenants and small land owners.

THE Government is making surveys on the Nevada Indian reservation. New Mexico, preliminary to locating irrigation canals. MISSOURI has adopted the Constitutional Amendment to enable cities to pension disabled firemen and to provide for the widows of deceased firemen.

Dr. JENKINS, Health Officer of New York, states that there are reasonable doubts now whether any of the dead at the New York Quarantine in the fall were caused by cholera. JAMES CONSTANTINE, a hotel man at Sparta, Ky., told a colored man he would kill him Thanksgiving Day if a debt of \$40 was not paid. The man failed to pay, and the hotel man, meeting him on the street, kept his word.

THE receipts of the Yale-Princeton football game at Manhattan Field, New York City, were about \$38,000, and the expenses approximated \$9000, which leaves a net balance of \$29,000 to be divided between Yale and Princeton football associations.

HOUSEHOLD AFFAIRS.

CHICKEN SALAD.

The white meat of a boiled or roasted chicken, three-quarters the same bulk of chopped celery, two hard-boiled eggs and one raw egg well beaten; one tablespoonful salt, one of pepper, one of made mustard, three of salad oil, two of white sugar, half a teaspoonful of vinegar. Mince the meat well, removing every scrap of fat, gristle and skin, cut the celery into bits half an inch long, mix them and set the tin aside in a cold place.

Prepare the dressing by rubbing the yolks of the eggs to a fine powder, add the salt, pepper and sugar, then the oil, grinding hard and putting in but a few drops at a time. The mustard comes next, and let it all stand together while the raw egg is being whipped to a froth. Beat this into the dressing and pour in the vinegar, spoonful by spoonful, whipping the dressing well as you do it. Sprinkle a little salt over the meat and celery; toss it up lightly with a silver fork, pour the dressing over it, tossing and mixing until the bottom is as well saturated as the top. Turn into the salad bowl and garnish with white of eggs and sprigs of celery tops.—New York Sun.

PUDDINGS AND PIES.

Recipes for holiday puddings and for mince-pies have been given so many times that every one can easily get the rules, but there are some ways of preparing these dishes which are the secret of success that are not so well known. All fruit-puddings, cake or pies of the rich dark types associated with Christmas must be made several weeks before they are wanted in order to acquire proper flavor. The pudding had better be made at least two weeks before, and boiled and hung till needed in a cold store-room, upstairs, where there can be no danger of dampness. The mince pie should be baked and set on the pantry shelf, covered up, the cake baked and also stored away. Old-time housekeepers always made rich pound-cakes and a peculiar kind of rich cookies at this season, which are much better made a week before they are used. A genuine English plum pudding is packed tight in the tin, and no room is left for it to swell. It is then covered up tight and boiled in boiling water at least six hours when cooked and an hour longer on Christmas Day. This produces a pudding dense with fruit, black and heavy, it is true, but like the English pudding.—New York Tribune.

COOKING THE HOLIDAY TURKEY.

Turkey with Truffles or Mushrooms.—To use truffles in stuffing the fowl, prepare them by peeling and chopping them fine—a pound and a half will be enough for a large bird. Rasp an equal weight of bacon, and mix it with the truffles. Stuff the turkey with this, and when so prepared the dressing should be placed in the bird two days before cooking, as it is thus supposed to give a superior flavor to the flesh. If mushrooms are used instead of truffles, follow essentially the same rule.

Roast Turkey with Chestnuts—Put two pounds of sausage meat in a basin with a little grated nutmeg; then take two tablespoonfuls of chopped onion, put them in a saute pan with a little butter and cook them for two minutes, then mix them with the meat. At the same time work in two well beaten eggs and a quarter of a pint of white sauce, if at hand, and fifteen fine roasted chestnuts, mashing the chestnuts first in a mortar. Fill the bird as usual, not too full at the breast; roast carefully, allowing half an hour longer for the cooking of the force meat.

Steamed Turkey—Fill the body of the turkey with oysters, and put it in a tightly closed steamer or a porcelain kettle only partly filled with boiling water. Let it cook some three hours, when it will be found to be quite tender, and may be taken out. The water in the kettle will be found to be quite boiled away and to be of the consistency of gravy. Thicken it with a little flour and butter, add the liquor of a pint of oysters intended for sauce, and beat the boiled cream and pour it over the turkey.

Boiled Turkey with Oysters—For a good sized turkey take twenty-five large oysters and cut them into small pieces. Stir with them a quart of bread crumbs, one tablespoonful of chopped parsley and one of butter, a teaspoonful of sweet marjoram, and pepper and salt to taste. Stuff the bird and truss it carefully. Rub it all over with lemon juice to whiten the skin, flour a cloth, tie the bird in it, and put into a kettle of boiling water. Cook it very slowly, allowing half an hour to each pound of the turkey's weight. Even a very ancient fowl will be rendered juicy and tender by this mode of cooking. Serve with oyster and celery sauce.

Brasied Turkey—Prepare the turkey carefully, and fill with a stuffing made of half a pound of cooked veal chopped fine, half a pound of bread soaked in cold water, and then pressed dry; four ounces of butter, four egg yolks well beaten and parsley. Truss the bird well, stiffen the breast over a coal fire for a minute or so, in order to facilitate larding easily, then lard with fine, square shreds of fat pork. Now place the fowl in a stewpan, breast uppermost, with sliced vegetables, a bunch of parsley, three petals of white broth and a buttered paper over; start on the fire, and cook slowly in the oven for about an hour and a half, sprinkling the larding occasionally with the gravy to glaze of a light brown color. When the turkey is done, strain the gravy from its fat, and thicken it with two ounces of browned flour and add a little water. Stir till it boils, and serve with the turkey. If a garnishing is desired, have some slices of broiled sweetbread, sliced truffles, mushrooms, olives, and some small balls of forcemeat cooked brown. Put these on the platter around the turkey.—Good Housekeeping.