

HISTORY OF THE LOUISIANA PURCHASE IN TEN PAPERS.—PAPER VIII.

LOUISIANA DURING THE YEARS 1801-1802.

THE TRANSFER FROM SPAIN TO FRANCE—NAPOLEON, JEFFERSON, MADISON.

PLACE of honor in our story must be found for a hero and a patriot, Andrew Jackson, who had much to do with the growth and glory of Tennessee and who won the grandest victory over the veterans of Wellington, at New Orleans, ever gained in any part of our Louisiana's wide dominion. Pale, sallow and shaking like an aspen leaf with the chills incident to a malarial fever, General Jackson's prodigious exertions and activity during the anxious weeks preceding the memorable battle, can be likened to nothing but Robert R. Livingston's sleepless toils and efforts to gain for his country the identical territory that hereafter would be then struggling with the defensive might of a Hector to protect the national house of representatives to the United States senate, for his complete success in getting the brave Tennessee volunteers paid for their perilous services against the Indians, in a letter from Philadelphia, written in 1788 when about resigning his senatorship to accept a state judgeship, this interesting side light is thrown upon a world-known character.

France has finally concluded a treaty with the emperor and the king of Saragossa, and is now turning her force toward Great Britain. Bonaparte with 20,000 troops (used to conquer) is ordered on the coast, and called the army of England. He did not succeed in any next year should announce a revolution in England, should Bonaparte make a landing on the English shore, tyranny will be humbled, a throne crushed and a republic will spring from the wreck and millions of distressed mankind restored to the rights of man by the conquering arm of Bonaparte.

Thomas Jefferson having been chosen chief magistrate by the house of representatives on February 17, 1801, through the potent influence, unobtrusively employed, of his chief political adversary, General Hamilton, was sworn into office by another political opponent, the great chief justice, John Marshall.

The references of the secretary of state, Madison, to our relations with Spain, England and France, were also in conflict with the current of actual subsequent events. On June 15, 1801, Madison writes to Rufus King, our minister to England: "I cannot but briefly add, however, that we have the most anxious desire to find that, notwithstanding all the foreboding news and endeavors of the United States for the establishment of just and friendly relations with Great Britain, accounts continue to arrive from different quarters of accumulating trespasses, and that, notwithstanding all our efforts, the same singularly that just ten months later, the administration was favoring, as will appear, an offensive martial alliance with these same British trespassers on our commerce, in a treaty of expansion against France. On the 9th of June, Madison writes to Charles Pinckney, the new minister to Spain: "The spoliation committed on our trade, for which Spain is held responsible, are known to be already of very great amount, and it is to be apprehended that they may not have yet ceased."

It is somewhat singular that just ten months later, the administration was favoring, as will appear, an offensive martial alliance with these same British trespassers on our commerce, in a treaty of expansion against France. On the 9th of June, Madison writes to Charles Pinckney, the new minister to Spain: "The spoliation committed on our trade, for which Spain is held responsible, are known to be already of very great amount, and it is to be apprehended that they may not have yet ceased."

But on July 13, thirty-four days later, the president forgets about what is due "the sufferers" and "the dignity of the United States" while assuring Governor Claiborne of his affectionate remembrance toward Spain. Truly a sad case of unrequited affection.

During the whole year of 1801 and until March, 1802, the government at Washington remained ignorant of the terms of the Treaty of San Ildefonso, signed October 1, 1800, by the prince of Asturias, the French king, and the younger brother of Napoleon. The significant treaty transferred to France all that vast and vaguely defined territory known as Louisiana which France had turned over to Spain in 1762. Bonaparte's initial policy and earliest ambition was to restore to France all her lost former possessions. But it is the privilege of great men to be inconsistent and also unsuccessful. It is a matter of indisputable historic fact that restored nothing that remained and dignity to the buyers of royalties and to honor one of Spain's illustrious families, a great party developed empire was offered by Spain to France for the uncertain sovereignty of the petty kingdom of Tuscany. Its price, the French probably did not weigh much on either side of the scale. The earlier secret treaty took effect March 21, 1801. Napoleon prepared to displace Marshal Victor, with five battalions of cavalry and artillery, by sending Victor and his forces and three brigadier-generals never sailed.

Not until April 18, 1802, does President Jefferson wake up to the large significance of the Louisiana question, in a letter of that date to Robert B. Livingston, our minister extraordinary to France. He gives strong expression to some elastic views, but elastic in the wrong direction: "The cession of Louisiana and the Floridas by Spain to France works more directly on the United States than the day that France takes possession of New Orleans fixes the sentence which is to restrain her forever within her low water mark. It seals the union of two nations who in conjunction can maintain exclusive possession of the ocean. From the moment we must carry ourselves to the British fleet and nation. We must turn all our attention to a maritime force, for which our resources place us on very high grounds; and having formed and cemented together a power which may render reinforcement of her set-

lements here impossible to France, make the first cannon which shall be fired in Europe the signal for tearing up any settlement she may have made, and for holding the two continents of America in sequestration for the common purposes of the United British and American nations."

By October 19, in a letter to Mr. Livingston, Mr. Jefferson distinctly becomes an ardent friend of peace with France: "We see all the disadvantages consequences of taking a side, and that history will be greatly increased. The secretary concludes: "that, whilst we have no clear foundation on which to impute this infraction, to orders from the Spanish government, it would be contrary to the duty, policy and interest of our own to resort for redress in the first instance to the use of force." On the same date, Livingston, stirred to a state of tension over the pregnant events coming on and making a last appeal to ward off calamity to his country, writes home: "The armament has not yet sailed. Florida not ceded; more hesitation and doubt on the subject than I have yet heard. A private memoir under the consul's eye, touching a string that has alarmed them. I cannot now explain. The minister knew nothing of this. Set on foot a negotiation fixing our bound with Britain, but by no means conclude until you hear from me that all hope here is lost. Do not absolutely despair, though you may have no great reason to hope should New Orleans be possessed by a small army."

It makes one's blood tingle to see this one American patriot contending single-handed for the right, against Talleyrand, Marbois and the hero of Marengo with a nation in arms behind him. The veteran statesman, is more than a match for the young and yet inexperienced first consul? So it would seem. The Franklins, the Livingstons and the Websters, in their own field, were never out-generaled by the talents of James Q. Howard.

The Language of the Mails. It has been estimated that two-thirds of the letters that pass through the postoffice of the United States are written in the English language. There are about 50,000,000 who speak the ten or twelve most common languages, and 125,000,000 speak English, 90,000,000 speak Spanish, 55,000,000 French, 45,000,000 German, 25,000,000 Italian and 25,000,000 Portuguese. Then the other nations of Europe include the Dutch, Hungarian, Polish, Finnish, Bohemian, Gaelic, Roumanian, Swedish, Flemish, Danish and Norwegian. But none of these do as much business as English. The most common English-speaking people, nor do they take and read so many publications.

Using Up Timber. The telegraph lines of the country require nearly 600,000 new poles every year. The cost of these poles is about \$1,000,000. There are more than 200,000,000 cubic feet of white pine in the United States, and 50,000,000 are required every year for renewals.

Under orders, has met with a check. His striking details of a conversation he had two days before with Joseph Bonaparte, who assured him he had read a long memoir on Louisiana placed in his hands by our minister and that his brother, the first consul, had done likewise. Joseph Bonaparte "asked me whether we should prefer the Floridas to Louisiana? I told him that there was no comparison in their value, but that we had no wish to extend our boundary across the Mississippi, or give color to the doubts that had been entertained of the extension of territory." December 23, Secretary Madison sends to Paris this last despatch of the year: "In the latter end of last month we received information from New Orleans of the interdiction of the deposit for our merchandise, stipulated by the treaty with Spain, without an equivalent establishment being assigned. Should it not be revoked before the time for the descent of the boats in the spring, the injury and irritation proceed- ing from it will be greatly increased." The secretary concludes: "that, whilst we have no clear foundation on which to impute this infraction, to orders from the Spanish government, it would be contrary to the duty, policy and interest of our own to resort for redress in the first instance to the use of force." On the same date, Livingston, stirred to a state of tension over the pregnant events coming on and making a last appeal to ward off calamity to his country, writes home: "The armament has not yet sailed. Florida not ceded; more hesitation and doubt on the subject than I have yet heard. A private memoir under the consul's eye, touching a string that has alarmed them. I cannot now explain. The minister knew nothing of this. Set on foot a negotiation fixing our bound with Britain, but by no means conclude until you hear from me that all hope here is lost. Do not absolutely despair, though you may have no great reason to hope should New Orleans be possessed by a small army."

Children's games in the winter. A good quality will not fade, and will stand hard on frequent washings. It does in the winter. Soap should never be rubbed directly on it, as that causes it to shrink in spots. Make a solution of lukewarm water and the best white laundry soap. Put in the garment and wash thoroughly, then rinse in water of the same temperature. Dry where it will not freeze. Being made of animal hair, it will not lose its elasticity when it is pressed or flattened, a very desirable point in its favor when one remembers how prone little children are to set themselves on fire.

Apples are so unappreciatedly scarce and high this year that many of the bakers are eliminating "apple pie" from their daily stock pastry. Fortunately, the citrus fruits are plentiful, and cranberries were never better nor more abundant. The acid of the latter is deemed by many a more preventive of grip. At all events, they are excellent for all bilious conditions. As with apples, much of the medicinal properties of the cranberry lies in the skin. As a fruit food, cranberries should not be strained and made into a jelly after cooking, as too much of their value is thus lost. If pressed closely while cooking, shaking often to prevent sticking, the skin will be soft and tender.

Cranberry jelly or sauce goes excellently well with plain boiled rice for luncheon or the children's dessert. Never cook cranberries in tin or iron, as the acid of the berry, like the tomato, will be affected. Always use agate or granite ware. A good short cake for winter may be made of cranberries. Make a good baking powder crust, and bake in two pie tins. When done

Pickled oysters, those luscious morsels that used to be accorded the place of honor at high teas and suppers of "the florid Gode" a quarter of a century ago, are again in favor. It is but little trouble to make them at home, and the housekeeper may be assured that the results will be quite as good, infinitely less expensive, and remarkably more wholesome, than those she would buy ready pickled. For a hundred large oysters, preferably Saddle Rock, have ready a pint of white vinegar, a large red pepper, two dozen whole black peppers, two dozen whole cloves, one dozen blades of mace and a tiny piece of bay leaf. Put oysters and their liquor in a granite kettle with about a teaspoonful of salt. Heat slowly until the oysters swell and then "cockle," but do not allow them to boil, which shrinks and toughens them. Remove with a skimmer and set one aside to cool. Add the vinegar and spices to the liquor remaining in the kettle, boil up, and when the oysters are almost cold, pour them into a cool place over night. The next morning put the oysters and liquor in glass cans, seal tightly and set away in a dark, cool spot, or in ice cellar.

After a can is opened the contents must be used at once, as the air turns the oysters dark. The French woven tapestries called Gobelin, by courtesy, are very popular for giving a bit of soft coloring to a dark wall space in a room. The small ones are not at all expensive, and a French scene, with jolly burgomasters and buxom maids grouped about the urn of wine makes a pretty corner in a dining room.

An excellent and simple remedy for a sprain is a weak infusion of six eggs mixed with a half cup of flour, able and spread between this muslin cloth and bind over the sprain. Two tablespoons of washing soda dissolved in a gallon of boiling water makes an excellent disinfectant for the kitchen sink. Four in white hot. At a recent meeting held in the interests of work among the tenements some new ideas were advanced. Heretofore, barbers have deemed expedient to show the women how to cook with makelists for utensils; tomato sauce, pieces of pasta or beans, strainers made from old tin dishes, with nail holes put through the bottom; bottles for rolling pins, and the like. "While it is well to show the women how to do things, it is necessary, if necessary," said one speaker who had had much practical experience, "it seems to me much wiser, now that all sorts of cooking utensils are so cheaply and so abundantly available, to encourage the idea that these women are taught to buy what utensils are needed, and then shown how to care for them and keep them in order."

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Menu for Sunday, Jan. 19. BREAKFAST: Warm Baked Apples with Cream. Ham and Eggs. Hamburger Steak, Creamed Potatoes, Johnny Cakes, Coffee. DINNER: Vegetable Soup. Pickled Peas, Salted Almonds, Roast Chicken, Giblet Gravy. Sweet Potatoes, Rice Croquettes, Turnips, Cold Slaw. Souffle, Mint Sauce, Water, Black Coffee. SUPPER: Welsh Rarebit in Chasing Dish. Omelette. Lemon Jelly. Nut Cake. Tea.

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DOMESTIC SCIENCE.

Much to be deplored is the rapidly increasing adoption of the Continental Sabbath in this country. While the old Puritan or the rigid North of Ireland observance of the day was undoubtedly carried to an unnecessary extreme of severe austerity, the present swing of the pendulum, converting it into a season of dissipation, is equally reprehensible and to be deprecated. In the smart part of the city, the day is a day of great proportions, and many fashionable women are to be seen in the dining rooms of the city. There is also an increasing fancy for dining at one of the large restaurants on Sunday, with a gathering of the "four hundred," and the dinner is a grand affair. Numerous luncheons and dinners are given at the best known cafes, and house parties galore, with arrangements for a day's sport, fishing, riding, golfing, are always on the tapis. When the Lord's Day is thus secularized by those who have all the other days to be used for recreation at their will, it is scarce to be wondered at that the ladies who labor six days in the week should feel themselves justified in making a holiday of the seventh. They cannot do the work of the so-called "sacred" concert, the fashionable restaurants, and they demand the opening of the saloons.

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ing room. Rich and the Turkish or Navajo rugs are also largely used for wall hangings, while quite recently a large part of the native Hawaiian homes in dark colors was utilized most effectively as a background for photographs. An excellent and simple remedy for a sprain is a weak infusion of six eggs mixed with a half cup of flour, able and spread between this muslin cloth and bind over the sprain. Two tablespoons of washing soda dissolved in a gallon of boiling water makes an excellent disinfectant for the kitchen sink. Four in white hot. At a recent meeting held in the interests of work among the tenements some new ideas were advanced. Heretofore, barbers have deemed expedient to show the women how to cook with makelists for utensils; tomato sauce, pieces of pasta or beans, strainers made from old tin dishes, with nail holes put through the bottom; bottles for rolling pins, and the like. "While it is well to show the women how to do things, it is necessary, if necessary," said one speaker who had had much practical experience, "it seems to me much wiser, now that all sorts of cooking utensils are so cheaply and so abundantly available, to encourage the idea that these women are taught to buy what utensils are needed, and then shown how to care for them and keep them in order."

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Pickled oysters, those luscious morsels that used to be accorded the place of honor at high teas and suppers of "the florid Gode" a quarter of a century ago, are again in favor. It is but little trouble to make them at home, and the housekeeper may be assured that the results will be quite as good, infinitely less expensive, and remarkably more wholesome, than those she would buy ready pickled. For a hundred large oysters, preferably Saddle Rock, have ready a pint of white vinegar, a large red pepper, two dozen whole black peppers, two dozen whole cloves, one dozen blades of mace and a tiny piece of bay leaf. Put oysters and their liquor in a granite kettle with about a teaspoonful of salt. Heat slowly until the oysters swell and then "cockle," but do not allow them to boil, which shrinks and toughens them. Remove with a skimmer and set one aside to cool. Add the vinegar and spices to the liquor remaining in the kettle, boil up, and when the oysters are almost cold, pour them into a cool place over night. The next morning put the oysters and liquor in glass cans, seal tightly and set away in a dark, cool spot, or in ice cellar.

After a can is opened the contents must be used at once, as the air turns the oysters dark. The French woven tapestries called Gobelin, by courtesy, are very popular for giving a bit of soft coloring to a dark wall space in a room. The small ones are not at all expensive, and a French scene, with jolly burgomasters and buxom maids grouped about the urn of wine makes a pretty corner in a dining room.

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