

DOTS AND DASHES.

The commissioners which has been making an investigation regarding the riots at Belfast, Ireland, last summer recommends that two lawyers be appointed resident magistrates in place of the local justices, and that the complete control of the police be vested in a town inspector who shall be responsible to the inspector general alone.

The secretary of the treasury has called \$10,000,000 in 3 per cent. bonds for February 1. Holders of these securities can have them redeemed at once, with interest to the date of presentation.

President Eliot, of Harvard college, is making preparations for an extended tour of Europe. Charge of the college will devolve upon Professor Clement L. Smith.

Unlucky explosion of Jews in Poland has been ordered because there was no way to pay for certificates as merchants of the first class.

Since the census of 1890 the southern states have added 337,320 tons to their annual capacity for iron manufacture. Six blast furnaces are now being built in Alabama and two in Tennessee.

Under preliminary orders by special agents of the general land office, illegal fences were last week removed from 274,000 of the public domain in the Denver district.

Sir John Pope Hennessy, governor of Mauritius, has been suspended because he had occasioned internal dissensions in the island.

A military commission at Sofia is engaged in translating from the Russian language the words of command used in the Bulgarian army.

Four professors of Andover college are now on trial in Boston for heresy. Professor Daught, of the Columbia law school, held the prosecuting committee up to ridicule.

The sultan has sent a special envoy to St. Petersburg with a letter congratulating the czar on the birth of a nephew.

About 20 per cent. of the stock of the Mexican Central road is now held in Europe.

The wife of Rev. Benjamin Staunton, of Brooklyn, has been granted a separation for cruelty and adultery.

THE ENGINEER WAS DRUNK.

The Terrible Disaster at Tiffin Caused by the Use of Whisky.

Cleveland dispatch: The following additional details of yesterday's wreck on the Baltimore & Ohio railroad, near Tiffin, are furnished by special dispatch to the Leader: It is openly charged that the engineer of the freight train was intoxicated.

Chicago special: Among the survivors of the horrible wreck on the Baltimore & Ohio, who arrived here early this morning, was Prof. Francis Kendall, of Crete, Neb. To a correspondent he said: "I was sitting in the first coach, immediately in the rear of the engine, dozing as the train moved and awakened by a shock. The smoker, baggage car and first coach were in flames, and the first move was to detach the sleepers and push them back.

Washington special: In the discussion of President Cleveland's illness a good many inquiries have been made to-day as to who should succeed him in the event of his death, which is not likely to occur very soon, but which is a question of debate among many people in Washington just at this time.

Professor Kendall, according to the story of other passengers, worked heroically endeavoring to save the lives of those in danger in the car, and particularly the poor fireman. The passengers estimate there were eighteen persons in the smoker and only four escaped.

What is Being Done in Both Branches of the National Congress.

SENATE, Jan. 5.—Senator Mitchell (Rep.) from the committee on pensions reported a bill granting a pension of \$2,000 a year to the widow of John A. Logan, and asked for its immediate consideration, but under the objection of Calkins the bill went over.

HOUSE, Jan. 5.—Consideration was given to the Indian appropriation bill. The bill gave rise to no opposition in any of its features, and the committee having arisen, it was passed without discussion or division.

THE ROCK ISLAND ROBBERIES.

Chicago special: A morning paper says: It was learned yesterday beyond much doubt that the Pinkertons have received an important clue in connection with the Rock Island train robbery of the United States express company, and that they expect to capture some of the criminals in a few days.

WHO WILL GET THE CHAIR.

A Contest Over the Seat Lately Occupied by Senator Logan.

Washington special: The seat lately occupied by General Logan is the second from the main aisle in the front row at the left of the desk of the presiding officer of the senate. It is considered an eligible one. The seat to the left of it is occupied by Mr. Frye, of Maine, the one to the right by Mr. Edmunds, of Vermont, and to-day a heavy veil of grape is draped about the back of the chair.

There have been two contests for the seat of General Logan. At the time of his last reelection to the senate, when the Illinois legislature was so close, more than one senatorial caveat was filed for this eligible seat. Doorkeeper Bassett finally assigned the seat to Senator Manderson, of Nebraska, who occupied it during the weeks when the reelection of General Logan seemed in doubt.

MISCELLANEOUS NEWS AND NOTES.

A Washington dispatch says: A private letter received here from Buenos Ayres, Argentine Republic, under the date of December 19, stated that cholera in its most malignant form was then raging there and the number of deaths daily was frightful.

Paris dispatches state that the French academy has resolved to petition the government to revoke the decree expelling the Duc d'Anville, on the ground that he proved his patriotism by his gift to France of the Chantilly estates.

Russia has obtained from the Herseuts, of Paris, a loan of 75,000,000, with which to cut a direct water route from the Don to the Black sea.

Charles C. Wheeler, formerly of Bloomington, Illinois, was arrested at Wilmington, Connecticut, for grand larceny, on a requisition from Governor Oglesby. He was a loan agent for eastern people.

Justin A. Jacobs, for the past thirty years city clerk at Cambridge, Mass., committed suicide rather than to have it known that he was a defaulter for \$2,800.

Washington special: Mrs. Folsom held her first reception to-day at Oakview, assisted by Mrs. Lamont and Miss Hastings.

RECEPTION AT OAKVIEW.

Business Man—You vagabond! You send in word that you would see me on business, and when I ask you what your business is you beg!

HOUSEHOLD HINTS.

Fur rugs, to be in the vogue of fashion, must have the head, tail and feet of the beast on.

Colored cheese cloths produce charming draperies at very small cost. Finish the edges of the curtain with fluffy tassels.

Potato crust for meat pies is made by adding one teaspoonful of cream to six large potatoes that have been boiled and mashed fine. Add flour enough to roll, and a little salt, and handle as little as possible.

Drop Ginger Cookies—One cup each of molasses and sour cream, one-half cup of sugar, one egg, one teaspoonful each of soda, ginger and cinnamon, and three heaping cups of flour. Drop in spoonfuls on the dripping pan. Bake quick.

Beef fritters are good for breakfast; chop pieces of steak or cold roast beef very thin. Make a batter of milk, flour and an egg, and mix the meat with it. Put a lump of butter into a saucepan, let it melt, then drop the batter into it from a large spoon. Fry until brown; season with pepper and salt and a little parsley.

Beef frizzers are good for breakfast; chop pieces of steak or cold roast beef very thin. Make a batter of milk, flour and an egg, and mix the meat with it. Put a lump of butter into a saucepan, let it melt, then drop the batter into it from a large spoon. Fry until brown; season with pepper and salt and a little parsley.

Ree Pudding with Fruit—Swell the rice, with a very little milk, over the fire; then mix fruit of any kind with it—currants, gooseberries scalded, pared and quartered apples, raisins or black currants, and still better, red currant jelly—with one egg to bind the rice; boil it well and serve with powdered cinnamon and sugar.

Broiled Spanish onions are relished by many persons. Peel the onions carefully, cut them in rather thick slices with a sharp knife and butter them on both sides. Butter the wire gridiron and broil the slices on both sides. Be careful in removing the slices not to disarrange the rings. Serve with a maitre d'hotel sauce.

Fried Onions—Having peeled the onions, cut them in rings, and throw them into enough very hot fat in the frying pan to float them. If the fat is kept in the right heat, the onions will not require much attention while cooking. As soon as they are golden brown take them out of the pan with a skimmer, and throw them onto paper to absorb the grease.

Nut Candy—This will be easily made when a supply of hickory nuts has been laid in. Take a plate, well buttered, and spread on it about half a pint of hickory nut kernels; then take a pint of maple molasses; boil it until it becomes thick, and try it by dropping in some cold water. When it hardens in the water; pour it over the kernels and stir up quick.

Fruit Jumbles—One cup of butter, two cups of sugar, three cups and a half of flour, half cup of milk, three eggs, half a nutmeg grated, three teaspoonfuls of baking powder, one cup of English currants. Wash the fruit in at least three waters before adding them to the dough. Bake the jumbles in a broad, shallow tin, and mark off the squares with a fork before baking.

Veal Suet Pudding (Baked or Boiled)—Chop one-half pound of veal suet, put it into a quart of rich milk, set it upon the fire, and when pretty hot, pour it upon eight ounces of bread crumbs; and sugar to your taste; add one-half pound of currants, washed and dried, and three well beaten eggs; put it into a floured cloth or buttered dish, and either boil or bake it in an hour.

Boiled Onions—Peel the onions standing over the fire, or throw them into boiling water, as this will prevent their hurting the eyes. Put them into plenty of well salted boiling water, and let them boil gently for an hour and a half or two hours, or until so tender that they would easily crush up. Drain them and serve either plain, in gravy, or tossed in a little butter in a stewpan over the fire.

Fried Chicken—Cut the chicken up carefully, sever each joint; salt and pepper and roll in flour; have three or four tablespoonfuls of hot butter or lard in the frying pan, put in the chicken, cover tightly and fry slowly for one hour or longer, being careful to turn it when the under side becomes a rich brown; five minutes before taking from the stove add one-fourth pint hot water, cover tightly and let steam take upon a hot platter, and make gravy as for other meat.

Boston Plum Pudding—One loaf of baker's bread, cut in thin slices and buttered; butter the pan well; put a layer of bread and of raisins, a little cinnamon, nutmeg and sugar; then a layer of buttered bread, and continue until the pan is full; put milk enough around it to soak it one night; cover it with a plate to keep it down; before putting it into the oven, beat into it from three to seven eggs, according to the size of the pudding, and add milk enough to have it moist, but not to have it run over in the oven; add also a little wine or brandy. Serve with brandy sauce.

He Knew His Business.

A Rare Opportunity.

CELTIC NAMES.

Maes, O's, Murphys and Sullivans Residing in our Four Principal Cities.

The relative numbers of Celtic inhabitants in the four principal cities of the Union must be a matter of interest to every Irish nationalist. To find out such a matter with absolute certainty would be well nigh impossible; but by means of the directories of the cities, about the Celtic population of which we desire to speak, a very close approximation can be made as to the Irish element they contain.

NEW YORK. Celtic names beginning with O, M, S, and Mu. Total columns: 122.

PHILADELPHIA. Celtic names beginning with O, M, S, and Mu. Total columns: 122.

CHICAGO. Celtic names beginning with O, M, S, and Mu. Total columns: 122.

BOSTON. Celtic names beginning with O, M, S, and Mu. Total columns: 122.

From the foregoing it will be seen, contrary to the general belief, that Philadelphia is absolutely and that Boston is relatively the most Celtic of American cities.

Chicago is relatively and absolutely the least Celtic of the four cities.

New York is relatively and absolutely the most Celtic of the four cities.

Philadelphia is relatively and absolutely the most Celtic of American cities.

Philadelphia is relatively and absolutely the most Celtic of American cities.

Philadelphia is relatively and absolutely the most Celtic of American cities.

Philadelphia is relatively and absolutely the most Celtic of American cities.

Philadelphia is relatively and absolutely the most Celtic of American cities.

SCIENCE OF SLEEP.

The Sense That First Loses Consciousness in Slumber.

Each successive gradation in sleep is marked by the inclusion of a nervous system which is for the time being shut off, so to speak, from participating in the general life function of the individual until, when the maximum intensity is attained, nothing is left but the purely animal—one might almost say the vegetable—life. Sleep of this degree of intensity, although a perfect normal process, is not, in health, of long duration. After a lapse of a variable space, of time the systems one by one resume their functions, until finally the sum of their perceptions brings about the condition of awakening.

The various parts of the nervous system are not all involved simultaneously and to the same extent. The centers govern voluntary movement are the first to be affected, as seen in the holding of the head and closure of the eyelids, and the body, if not prevented, tends to assume the position of repose determined by the laws of gravity.

The special senses soon follow, but here again they are not abrogated en masse. Sight is the first to go, the stimulus no longer reaching that portion of the cerebrum where it can give rise to a definite sensation, even where the closure of the lids has not shut off external stimuli altogether.

Hearing and smell are remarkably persistent, and, except in the deepest sleep, may be said to be only dulled, and not extinguished. Everyone is familiar with the case with which sleep is put an end to by unaccustomed noise, even of slight intensity, or better still, by the cessation of any monotonous sound, as for instance the awakening of travelers by rail or steamboat on any stoppage of the train or machinery.

Instances are on record, too, where the inhabitants of a house have been roused simply by the smell of tobacco, indulged in by unexperienced or incautious burglars.

The persistent sensibility of these senses may, to some extent, be accounted for by the fact that they are not shut off from communication with the outside world as are, for example, the eyes. To allow sleep, or at any rate quiet sleep, a certain harmony must exist in the condition of all the organs, which must, so to speak, be tuned to the sleep tone. If one organ be in a state of activity, or, on the other hand, its condition be abnormal in some other way, the sensorium refuses to abdicate its control.

This is familiar to us in the case of cerebral activity or cold feet at bedtime, both being inimical to sleep. Inasmuch, therefore, as insomnia may result from either set of causes, we can either employ drugs, such as opium, which act directly on the nerve centers and so bring about sleep, we may resort to medicines like hypnosc, which is said to favor sleep rather than induce it, by allaying the irritable or hyperaesthetic conditions of certain organs or part.

A Drug Clerk's Awful Agony.

"I had a strange experience the other night," said the clerk in a Randolph street drug store yesterday. "I was sitting by the stove in a sort of doze when the night bell jingled violently. The instant I opened the door a boy, not yet in his teens, stumbled into the store with a prescription in his hand. It had been written by a prominent physician living on Washington boulevard. More asleep than awake, I set about preparing the medicine—a task which consumed fully half an hour.

After the boy had departed I returned to my seat and was just falling into a deep slumber when the thought that I had made a mistake in the preparation of the medicine flashed through my mind. I leaped to my feet as scared a man as ever lived. Seizing the prescription I read it over and over again, each time becoming more convinced that I had made a most egregious and perhaps fatal error. No account had been prescribed, yet my thoughts and the moist plug in the bottle containing the drug told me that the poison was in the medicine. I darted out of the store in search of the boy, whose name I did not know, but he was nowhere to be seen. Returning to the store I paced the floor like a madman. Unpleasant visions flashed before my eyes, and I was about to drop upon the lounge in despair when the bell began to tinkle again. I thought my fate had surely come when I started toward the door. Imagine my surprise to find the very same boy crying as though his heart would break, and holding a piece of the broken vial in his hand.

"I—I—fell and broke the bot" the lad whimpered. "Spilled the medicine I gave you?" I gasped, not waiting for the boy to finish his sentence. "Y-ee-s, sir!" "Hooray," I yelled, choking the boy off and hugging him to my breast. I may have acted like a baby just then. For I kissed him again and again, and squeezed him as though he had been a long-lost child. When the astonished lad left the store this time he clutched the pure, straight stuff, but I wouldn't pass through another hour of such torment for all the drug stores in the city." —Chicago Herald.

Just Full of It.

"The car is full of alumni," whispered Miss Beckenstreet to her friend from the West, as they both journeyed Cambridge toward in the horse-car. "Yes," said the Chicago girl; "and how it chokes one up, don't it? Wonder they don't open the ventilators." —Boston Commercial Bulletin.