

Lowell was a legal act, and that the British Government, at the instance of the United States, has not made any demand on Spain for the restitution of the vessel.

New York.—The *Mail* states that the *Arago*, sometime since purchased by the Peruvian Government for \$200,000, has sailed for St. Thomas, with supplies for the Peruvian ironclads there. The *Mail* says the Cuban expedition has sailed, but intimates that the *Arago* is not the vessel which carried it. Captain Gray, of the steamship *Alaska*, publishes a card denying the truth of the statement that deaths from small pox had occurred on board during her last voyage.

London.—The Chester cup was won by Knight of the Garter, carrying 124 pounds, by four lengths from the St. Mungo, carrying 88 pounds.

The *Herald's* Washington dispatch says that a dispatch has been received by the British Minister from the English consul at Havana giving an account of other Spanish outrages on the high seas. According to this dispatch a Spanish war vessel hailed an English brig at sea and the latter refusing to stop was fired into by the Spaniards and sunk. This is the substance of the dispatch which Minister Thornton immediately sent to his government over the cable. The dispatch is extremely meagre, not stating whether the information respecting the outrage was received originally from the Spanish man of war or from some survivors of the sunken brig, the authorities here scarcely know whether to credit it or not.

The British gun boat *Favorite* arrived at Havana yesterday and took aboard four sailors who were captured on the *Mary Lowell*, and who have since been confined in jail here. She sailed for Nassau this evening. The insurgents are again burning plantations around, Sagra Lagrande and Santiago. Several insurgents have recently been executed at Santiago and Bayamo.

#### CATHARINE II. OF RUSSIA.

In the year 1762 Catharine became Empress of Russia. Around her were gathered the chief conspirators, men coarse, ill educated and risen from the lowest ranks of the people, in whose society she complained that she could find no pleasure, yet to whose aid she was indebted for all she was. Her subjects were discontented and rebellious. She visited Moscow, the ancient seat of the Czars, but her life was threatened, and she hastily returned to St. Petersburg. Even there she found herself surrounded by conspiracies against her power and her person. The European monarchs looked coldly upon the parvenu Empress who now wielded the uncertain sceptre, which she was believed to have won by a barbarous and dreadful crime; and from her dangerous eminence, Catharine beheld herself everywhere surrounded by a thousand terrors which might have appalled any nature less resolute than her own.

Danger, however, only seemed to draw out her wonderful genius for command, and her fierce, unhollowed ambition guided her to a course of policy that made her the most potent monarch of her time. She crushed discontent at home with unparalleled vigor. The ancient nobility of Russia, who hated and despised the German usurper and her low born courtiers, at length became her willing slaves. The countless legions of bishops and monks, whom she had offended and treated with ignominy, when they had ceased to be useful to her, hid themselves, overawed and helpless, in their cells. Her splendid victories and contests won for her a popularity among her subjects such as none of her predecessors but Peter the Great had possessed. Abroad, the monarchs of Europe were soon overmastered by her imperious will. Frederick the Great courted her favor. Joseph II of Austria became a willing instrument in accomplishing her most unscrupulous designs. George III of England sank into her ally. Dissolute Louis XV vainly strove by feeble diplomacy to check the stately progress of the new Semiramis. Catharine became the master intellect of Europe.

Of all her vast designs, that upon which her chief energies were expended was to make Russia acknowledged as one of the civilized nations of the time. As Phillip of Macedon had labored with fierce, untiring zeal to make his native kingdom Greek, so Catharine lived to make Russia European. She was resolved to be received as a peer into that assemblage of crowned heads whose haughty caste was still inclined

to look down upon the barbarous empire which the great Peter had brought into notice; and she prepared to take an equal place among the Hapsburgs, the Bourbons and the Guelphs.

If she had not been an Empress, Catharine might perhaps have won a higher glory as an author. Her love for letters was intense and lasting. She sought the correspondence and friendship of almost every eminent literary man of the day; she wrote to Voltaire in terms of sincere admiration, and strove in vain to allure him to St. Petersburg. With Diderot she was more successful, and the philosopher condescended to give a portion of his time to a visit to the faithful Empress. Their conversations were long and philosophical; and Diderot seems to have found a far more agreeable friend in Catharine than the sarcastic Voltaire in his admirer and persecutor, Frederick. Catharine was always profuse in her liberality to literary men. She purchased Diderot's library at a considerable sum, in order to provide a dowry for his daughter, allowing him to retain the use of it for life, and settled upon him a pension as her librarian. She wished to induce the historian Robertson, by munificent offers, to write an account of her reign. Her court was filled with men of intelligence and learning, of science and art. Every form of mental excellence found in her a friend; she established academies or societies of learning and science, and lavished her revenues in seeking to awaken the intellect of her people. Poets, musicians, philosophers, actors and artists sprang up under her careful patronage; and she succeeded, at last, in making St. Petersburg illustrious as one of the intellectual centers of Europe.—*Harper's Magazine.*

#### FROGS AND SNAILS.

Paris is, perhaps, the only city in the world where a man can dine from a few sous to almost any sum of money. During a long residence in the capital of civilization, my gastronomic experience had ranged from a supper in the Grand Seize to a dinner at eleven sous in the Rue Ste. Anne. I had eaten snails at a restaurant in the Rue de Valois, and horse flesh in a low wine shop at the Barriere Fontainebleau; but the renowned frog, one of the greatest delicacies of French cookery, was for a long time a stranger to my palate.

In the days of Pitt and Castlereagh, when three-bottle men flourished in English society, and when duels were more frequent than they are now—days, Englishmen firmly believed that frogs and snails were eaten by their neighbors across the channel as roast beef in England. But now, when a man can breakfast in London, and dine and sip his cup of coffee on the boulevards on the evening of the same day, our fellow-countrymen perceive that the French do not live exclusively on frogs and snails; and the ordinary visitor to Paris, although he may read in *Galignani* that several tons of horse flesh are sold there for human food every year, is so occupied in sight-seeing that he seldom comes across a *boucherie de viande de cheval*, and rarely or never meets with frogs exposed for sale. Still if he would take a stroll in the Halles Centrales early in the morning, while the Alsations are sweeping the streets with their long birch-brooms, and the market carts are going their rounds, he will find hundreds of frogs' hind legs upon skewers, in the same manner as larks, and boxes upon boxes of snails, all ready for the hands of the chef.

One summer afternoon while strolling through the delightful glades of the forest of Fontainebleau, I came upon a colony of frogs in a rocky pond, and stood for some time in silence by the edge of the water, contemplating the beauties of the surrounding scene. The varied shades of the forest; the deep blue sky and snowy clouds; the luxuriant display of mossen-covered stones; the lovely sunlit colors formed together an exquisite picture of sylvan repose that had well earned for the little marsh the surname of the Mare aux Fees.

Ten feet of rod, any sort of line, with a couple of small fish-hooks baited with red flannel, is all that is required to catch the cunningest of frogs, and the angler has only to cause his bait to behave like a bold and active insect to ensure success. The country girls in their snow-white caps and colored handkerchiefs, were busy at work with fishing rods, and the continued whipping of the water tempting the denizens of the pool to the surface, every moment saw a fresh head protruded above the weeds. A hungry legion danced attendance upon each line, and

heedless of example, paid in rapid succession the penalty of having been endowed with so little sense. But the hook did not always strike, and the frog, relinquishing the treacherous flannel, was landed high and dry, but still uncaptured, upon the grassy bank. A sharp and terrible hunt ensued, and a little Frenchman scampered off in pursuit, with all the activity his short legs would permit, coming to grief most grotesquely, over a hillock, to the great diversion of the country girls. Caught at last, froggie gives one despairing croak on being consigned to the basket where a large number of friends in misfortune are ready to hail his advent with a vigorous jump.

The peasantry catch them in large quantities at night, by means of a lantern placed upon a plank which is pushed into the water. The frogs, attracted by the light, jump upon the plank and are immediately captured.

Green frogs, which are the only ones fit for food, are eaten in large numbers in the south of Europe; and are found in both running and stagnant waters. The Paris Halles are principally supplied from Quevrin in Belgium, where the frogs are caught at night with nets and hooks baited with worms. They are sold by auction in the fish market, and generally fetch about 25 francs the thousand. The hind-legs are usually stewed in white sauce, and bear a resemblance in taste to the wing of a chicken. The fore-legs and liver are used for soups.

Snails are gathered off the vines by the peasantry in the wine districts, and are sent up in cases and wicker baskets to the Paris Halles, where they are sold by auction like frogs in the fish market. They generally fetch about 7 francs 50 centimes the thousand, and are purchased by people who make it their business to prepare them for the restaurants and *chareutiers*. There are numerous establishments in the neighborhood of the Halles where as many as seven or eight thousand snails are prepared daily, during the winter months. They are killed by being placed in scalding water, and after being removed from their shells by the aid of a stout piece of wire, are thrown into an immense copper and boiled for three-quarters of an hour in a mixture composed of water, vinegar, salt and herbs. They are then replaced in their shells, the mouths of which are closed with butter and parsley, and are ready for sale. To prepare them for the table, it suffices to place them in the frying-pan for a few minutes, with a small piece of butter, and without removing them from their shells. They are retailed at the wine-shops and *chareutiers* at 30 and 40 centimes the dozen.—*Once a Week.*

HOW TO PLANT POTATOES.—The *Staats-Anzeiger* gives us some particulars of a method of cultivating the potato, discovered by Gühlich, of Pinneberg, in Holstein, which it is said has given surprising results where employed. The leading feature of this culture are: 1. Turning up the soil to a considerable depth. 2. Choosing as seed large, sound and many eyed potatoes. 3. Leaving between each seed-potato a space of twelve square feet. 4. Laying the tubercle with the budding side down. By a report laid before the last meeting of the Frankfurt Agricultural Society we learn the result of experiments made last year. In one morgen (two-thirds of an acre), where each potato was left twelve square feet, the produce was 108 scheffels (German Bushels); another morgen of land, where each had a space of nine square feet, yielded 88 scheffels; in a third morgen, where each potato was left six square feet, the produce was 78 scheffels. The advantages of Gühlich's system, therefore, consist of: 1. A saving of six to seven scheffels per morgen in seed; and 2. an increase of from 25 to 100 per cent in the produce.

CHINESE RIVER HOUSES.—Approaching the river, we go on board of a boat, which is rowed by a woman and a girl. We have ducks and chickens for fellow-passengers, walking about, and a rooster clapping his wings and crowing on the roof over our heads—a boat, which is the only home these women have; where they eat, sleep, and work; in which children are born; which is their home from the cradle to the grave. We go up the river through a great fleet of boats; such curious craft that we may as well give up attempting to describe them. A great many are called "flower boats." They are hotels, which we can hire if we wish to give a dinner to our friends. The Chinese have no parlors or drawing-rooms in their houses, and when they entertain their friends they

hire one of these craft and have a dinner. Here is one boat with a party in full swing. A puff of wind brings the fragrance of the dinner, cooking at the bow—they are to have onions and roast chicken, and probably forty or fifty other dishes. Looking in at the windows as we glide past, we see the company, behold the fittings up of the boat, the walls in vermillion and gold, astral lamps overhead, the party in the centre of the cabin, and half a dozen "flower-girls" around them; not that the girls have flowers to sell, but they are hired as ornaments—are quite good-looking, have their hair done up in the primest jug-handle style, and their cheeks bright with rouge. The Chinese are fond of music (music that is sweet and melodious to their ears, would make us stuff cotton into our own); two girls with instruments somewhat like guitars; a man with a one-stringed fiddle; another with a kettle-drum; a boy with a gong—that is the band! This is a genteel party, and they eat, drink tea, play cards, tell stories, listen to the music, and so enjoy themselves till far into the night—the gentleman pays the boatman for the use of the boat, and has no trouble the next morning in clearing up the parlors and drawing-room.—*Ex.*

A velocipedit in Jacksonville, Ill., accidentally rode his machine out of a window, leaping a ten foot passage, and rattling down a steep roof before he caught a chimney and stopped his career.

#### NOTICE.

In the Supreme Court for the District of Utah.

In the matter of HENRY L. SOUTHWORTH, } In Bankruptcy.

TO THE CREDITORS of said Estate. You are hereby notified that a second general meeting of creditors will be held before R. H. Robertson, Esq., Register in Bankruptcy, at his office in Salt Lake City, on the 13th day of May, 1869, at eleven o'clock, a.m., for the purposes specified in the 27th section of the Bankrupt Act of March 2, 1867.

HENRY W. ISAACSON, Assignee, &c.  
Dated Salt Lake City, the 4th day of May, A.D. 1869. w13-2

#### WOODMANSEE & BROTHER,

DEALERS IN  
Dry Goods, Groceries and General Merchandise,  
STORAGE and COMMISSION MERCHANTS,  
Fire-Proof Building, Main Street, w14-1f.

#### WOOL CARDING AT BRIGHAM CITY.

HAVING purchased a good Double Carding Machine, in addition to our former one, we will be able this season to do Carding with promptness and dispatch. People from a distance can have their Wools taken home with them after the 10th of May. Good work warranted.  
A. NORTON, Carder.  
d138-4 w13-6

#### ESTRAYS!

I HAVE in my possession the following described Cattle:  
One 3-year old Red STEER, white under the belly, bush of tail white, small white in the right flank; under half-crop in each ear; illegible brand on left hip.  
One Spotted Red and White COW, crumpled horns, crop and slit in right ear, and crop and three slits in left; illegible brand on left hip.  
One Black and White 2-year old BULL.  
One Brindle COW, 4 years old, white under the belly, lower half of tail white and white spots in right flank; O J branded on left hip; some other crop left ear.  
One three year old BULL, Red, swallowfork and underbit in right ear, underbit in left.  
One pale Red 6 year old COW, a little white under the belly, a little white in face, and bush of tail white; illegible brand on right hip.  
One Pale Red 5-year old COW, middle part of tail white, branded R J on left hip.  
One Black 3-year old HEIFER, crop off right ear, under half crop off left.  
One 2-year old Brindle BULL, smooth crop off left ear and underbit in right.  
One light Red yearling HEIFER.  
One Black yearling HEIFER, a little white in face.  
One Red and White 3-year old COW, calf with her; white legs, a little white on rump.  
One 3-year old stud COLT, grey, slit in left ear, figure 3 on left shoulder.  
If the above described Stock are not claimed by the 25th day of May, 1869, they will be sold at Public Sale at the Estray Pound in Rockville, to the highest bidder.  
HYRUM B. MORRIS, Poundkeeper.  
s27-2w14-1

#### ESTRAYS.

I HAVE in my possession the following described animals, viz:—  
One Bay HORSE, about 4 years old, hind feet white, branded 1 C left side and a crescent on the left hip.  
One Iron Grey MARE, about 7 years old, branded something like a W on the left hip, and S C on the right hip.  
The owner is requested to prove property, pay charges and take them away.  
JAMES JOHNSTON,  
Doalville, Summit Co., April 27, 1869.  
ss28-2w14-1