

The Sumter Banner.

DEVOTED TO SOUTHERN RIGHTS, DEMOCRACY, NEWS, LITERATURE, AGRICULTURE, SCIENCE AND THE ARTS.

WILLIAM LEWIS,
JOHN S. RICHARDSON, JR., } PROPRIETORS.

"God—and our Native Land."

TERMS—\$2 IN ADVANCE

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TERMS.

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Gov. Manning's Message.

This able and interesting State document, which fills a large space in our crowded columns this morning, will excite the attention it deserves, and it is scarcely necessary for us to say anything concerning it. We annex, however, a hurried synopsis for the convenience of the reader—not as a substitute for the message, which all will desire to read and judge for themselves.

The message opens appropriately, with allusions to the interests involved in the meeting of a newly elected General Assembly, at a time when vast problems of Legislative attention are awaiting solution, and when the spirit of progress and change is rife all around. In reference to this spirit, the Governor avows a healthy conservatism without blind adherence to the *status quo*.

The calamities of the past year are adverted to most feelingly, and the losses entailed by the late financial panic are enforced as conclusive grounds of economy in all public expenditures. After detailing the most material changes in our financial condition—for a full view of which we refer to the Comptroller General's report the message proceeds to discuss the nature and operation of our banking system, and to suggest the measures necessary to accomplish what was aimed at by the bank legislation of the preceding Legislature.

The great difficulty sensibly felt and complained of by all interested, is the centrifugal tendency of our banking capital—its irrepressible disposition as it has appeared, to seek distant fields, and to leave the business community at home without provision. The very high character of our Bank credit is of itself a cause of this difficulty in connection with the failure of the system adopted by the neighboring States. The remedy must be one which will not embarrass the community, affect the value of property or interfere with public credit. The prohibition of agencies to the country Banks would work new inconveniences without removing those complained of, and the evil in part, must work out its own cure. This will be done, it is thought, by the establishment of an acceptable home currency in other States whose citizens are now dependent upon us.

The abrogation of the usury laws is argued briefly, but eloquently, and recommended confidently as a remedy, at once simple and efficient for some of the evils now felt.

It is strongly recommended to make provisions for supplying the lamentable chasm that gnaws the continuity of our revolutionary and colonial archives—a recommendation that must receive the approval of all who have ever had occasion to consult their precious records.

The new State House that was in progress upwards is the next subject, and on this the message gives information which will at least relieve suspense. The total of actually incurred loss from the defects in the structure that has been taken down is \$72,267.75—the value of available materials now on hand \$150,945.37, and the balance of appropriations unexpended is \$91,787. The total of expenditures also—\$223,213.12—must be credited with \$14,000 for removing and refitting the old Capitol, and \$36,000 for purchase of the lot opposite the old site, to complete the Capitol square.

The losses incurred may also be reduced or redeemed by legal redress under the bonds of the contractors. The subject is dismissed with a recommendation for a change of the Capitol site, and a decided testimony in behalf of the Commissioners. A Special Joint Committee is requested, to be charged with the whole subject. The S. C. College next receives attention—a topic on which our Governors have ever dwelt with pride and

and an institution whose oversight forms no slight portion of the gubernatorial duties under our system. The qualifications and claims of President Thornwell are announced in emphatic language, and the hope indulged that he may long fill his post in just honor and usefulness. A deserved compliment is delicately paid to the names of Hon. R. F. W. Allison and Hiram Hutchinson, Esq., for the endowment of scholarships by a magnificent donation. These citizens in thus characteristically displaying their public spirit have followed the example of the present Chief Magistrate himself, an Alumnus of the institution and the founder of the first private scholarship ever established within it. The legislative attention is called to the approaching festival of the Alumni.

The condition and respects of the great State Military School in its two divisions, are most a provokingly noted, and special commendation is given to the unwearied exertions and constant efforts of the President of the Board of Visitors having this department in charge. It is also strongly recommended that provision be made to allow the Orphan House a full school-ship in this school, as has long been done in the S. C. College, a recommendation in keeping with all of Gov. Manning's course in the great cause of education.

The Roper Hospital—an important institution far beyond merely local claims—is favorably commended to attention, in connection with a petition for an appropriation.

In reference to the Militia system the Message is decided against its total abolition. A special board of officers, with instructions to report fully and minutely, is recommended, as promising to meet the views of all parties.

O the hackneyed but ever important question of "Free Schools," Gov. Manning repeats earnestly, his recommendation for the appointment of a Commission or Superintendent.

The subject is important enough to demand recognition and representation in the organization of the Government, and this would give it such.

On the Blue Ridge Rail Road, Gov. Manning states that his views, as expressed in his last annual message, are unchanged or rather strengthened. Referring to these views as fully embodied, he limits himself now to two questions, which are commended to earnest attention. These questions may be briefly stated thus: Should the entire route now be abandoned, will there not ensue a cessation of the Companies now engaged in it, and a union of similar companies expected to occur again?

Should the present chartered privileges be lost through failure, can charters of equal advantage ever be expected from the State interested? "My own conviction," says the Governor, "is that the advantages which we possess, and which are well worth retaining, are not to be lost."

The Agricultural and Georgia Board of Agriculture are briefly referred to, but with no new developments of fact.

Other topics of interest are briefly adverted to, and the message closes after a brief allusion to our foreign relations and to the indications of recent popular elections.

Vegetables and Their Cookery.

CUCUMBERS.—Who ever heard of cooking a cucumber? We hear our readers exclaim! Try it; and then tell your neighbors how well a poor man may live in this country. Take a cucumber just as it begins to turn yellow, peel and slice into salt and water; drop it into cold water and boil until tender. Season with salt and pepper—mix with butter and fry.—Few can tell it from egg plant.

ISLAND CORN OR ROASTING EARS.—Who don't know how to cook roasting ears? but every body does know how to cook them; it is seldom we find green corn upon the table, with all the good qualities preserved. It is no wonder our negroes are so greedy for *pot liquor*, when in nine cases out of ten, it contains all the best of the vegetable. Corn boiled in the ear should be dropped into boiling water, with salt to season. Corn cut from the ear and boiled in milk, seasoned with butter, pepper, and salt, is an excellent dish. Corn cut from the cob after boiling, and mixed with butter beans, seasoned with butter, pepper and salt, makes *succowash*, a capital dish. Corn oysters is a delicious dish; grate the corn from the cob, season with salt and pepper, mix in butter, and fry in butter. Green corn pudding is a great delicacy; grate the corn from the cob, mix sweet milk and flour until of the consistency of paste. Season with anything the taste may dictate, and bake in a hot oven; it should bake quick.

ONIONS AND LEEKS.—Many object to these vegetables, that they are strong and taint the breath, but if onions or leeks are boiled in milk, they will leave no taint upon the breath. Onions that are to be fried, should first be cut up in cold water; it extracts much of their spirit, and makes them pleasanter to the taste.—Take them from the water, and drop them into boiling lard or butter. Season as they fry, with salt, pepper, &c.

EGG PLANTS.—Cut the fruit and cut them into thin slices, boil in salt and water until quite tender; drain off the water and add sweet milk, cream in toasted bread, and while simmering gently, add butter, pepper, &c., and brook three or four fresh eggs; take up before the eggs cook hard, and you will have a dish almost equal to stewed oysters. To fry egg plants, they should be peeled, cut into thin slices, parboiled, then dipped in batter, which has been highly seasoned and fried in butter or lard; either way they are delicious.

ENGLISH PEAS.—Green peas to be good, must be young and of quick growth; after shelling, drop them into boiling water, with a little salt; there should be just enough water to cover the peas; twenty minutes boiling will cook them; just before taking up, add a lump of sweet butter, with pepper and salt to taste; cook them in brass or porcelain. [A table spoonful of sugar to each quart of peas, and a pinch or two of "mint," added while cooking, greatly improve them.—Eus. Celt.]

SQUASH.—The early bush and crook-neck are only fit to cook when very young; cut the stems and flower ends off and drop into boiling water, when done take up and drain through a colander, then with a wooden spatula, mash until the mass is perfect jelly. Now add sweet butter, salt and pepper, and serve up for the table. Marrow squashes should be split open, the seeds taken out, the skin taken off, and dropped into boiling water; when done, take up and mash; add sweet butter, salt and pepper, break three or four eggs into the mass, stir it well, place it in a shallow dish and bake it; the sweet milk may be used to moisten it. Cooked in this way, it will prove what its name imports—Marrow indeed.

SPINACH.—This is one of the most delicious of the whole tribe of the *greens* family. Wash the leaves carefully and drop them into boiling water, in which there has been a little salt put; in or five minutes will be enough to cook them. When done, take up and drain through a colander. Now season with butter, pepper and salt, and lay over some slices of toasted bread, and serve up for the table.

SALSIFY OR VEGETABLE OYSTER.—Wash the roots perfectly clean and drop them into boiling water; when done take up and wash; add sweet milk and flour sufficient to make a batter. Season with salt and pepper, and such other condiments as the oyster requires, and fry in butter. Another way in which they are very delicious is, to grate the root on a fine grater as it will pass through; add sweet milk, just enough to cover it, and boil; when done, add flour enough to make a batter; season with salt and pepper; break two or three eggs in and stir the whole together; fry in butter

or very sweet lard, and the resemblance to oysters is complete.

TOMATO.—There are many ways of cooking this vegetable as there are tastes. We find the following to answer our purpose; drop the fruit into scalding water, which will cause the skins to come off easily; place them in a brass or porcelain vessel with a table spoonful of sugar to every quart of skinned tomatoes, and stew; when the tomato is well done, take up, add some crumbs of light bread with a lump of butter; place in a shallow vessel and bake; they are very nice when stewed, but when baked are delicious.

TURNIPS.—A turnip that has grown quick will cut well boiled whole with a leg of mutton. Most turnips have a strong taste and should be put into cold water when started to boil. To boil turnips to mash, they should be put into fair water; when done take up and drain; wash with a wooden spoon or spatula; add salt, pepper and sweet butter and serve up. When at the Fair of the Southern Central Agricultural Society, last fall, we learned from J. M. Sumner, of South Carolina, a way to cook turnips, which every one that tries will get more than his subscription's worth for this paper? Peel turnips, and slice them, boil them in fair water, with the addition of a little salt; just before the turnips are done add to the water a table spoonful of sugar to every quart of sliced turnips; take up and drain. Season with pepper and butter, and serve up for the table.

WINTER GRAPES.—The editor of the "Prairie Farmer" says that he partook on the 4th of last June, of grapes which had been packed away the autumn previous. They were put up in boxes and packed with perfectly dried saw dust being put in the bottom of the box, then a layer of grapes placed so as not to touch each other, the interspaces being filled up with saw dust, and the alternate layers of fruit and saw dust filling the box, which is to be kept in a cellar or other cool place, where the temperature does not change to a great extent throughout the winter.

TO KEEP WORMS FROM DRIED FRUIT.—Place your fruit in a Steamer, over a pot of boiling water, covered tightly. When thoroughly heated, tie them up immediately in a clean cotton or linen bag and hang them up. This method is preferable to heating in an oven, as that is apt to render them hard even if you are so fortunate as not to burn them.

TO PRESERVE GRAPES.—Take a box of sufficient capacity to contain twelve pounds of grapes, and cover the bottom with a thick stratum of wadding.—On this deposit a stratum of grapes, but not so close that the bunches will touch each other, and continue the alternation of wadding and grapes, until the box is full. The cooler they are kept without actually freezing, the better.

SWEET POTATO PUDDING.—Boil one pound of sweet potatoes very tender, and press them, while hot, through a grater, the finer the better. To this, add half a dozen eggs, well beaten, three quarters of a pound of sugar, three do. of butter, some grated nutmeg and lemon rind, and a glass of old brandy. Put a paste in the dish, and when the pudding is done, sprinkle the top with white sugar, finely pulverized. This is a dish fit to grace the table of an Apicius.

BET VINEGAR.—Take a bushel of sugar beets fresh from the ground, wash and grate them. Press out the juice, which will amount to about six gallons, and put it in an empty and perfectly sweet barrel. In a fortnight you will have an excellent article of vinegar, and as pleasant as that from cider or even wine.

TO FRY FISH.—Take as much lard as is required to completely cover the fish, heat it very hot, and having rolled the fish in Indian meal, put them in and fry till done.

COR. Germantown Telegraph.
The California Times, in an article, on the immense capacity of the trees found in the vicinity of Humboldt, mentions a spruce pine log twenty-six feet long, which turned out 4,000 feet clear stuff, without knot or windshakes. The tree made 13,080 feet clear lumber.

COST OF FENCES IN THE UNITED STATES.—The cost of building and repairing the fences in the United States, is enormous, almost beyond the power of calculation, and force the inquiry whether Legislatures ought not to be called upon to compel every man to keep his stock to himself. Then no man, who did not choose to do it, would be forced to enclose his lands against the ravages of his neighbor's stock.

MR. BALDIE, a few years since, in an address before the Philadelphia Agricultural Society, stated that the cost of the fences in Pennsylvania amounted to \$100,000,000. A distinguished writer on National wealth, says: Strange as it may seem, the greatest investment in this country, the most costly production of human industry, is the common fence which encloses and divides the fields. No man dreams that when compared to the outlay of these up extending monuments of human art, our cities and our towns, with all their wealth, are left far behind. In many places the fences have cost more than the fences and farms are worth. It is this enormous burden which keeps down the agricultural interests of this country, causing an untold expenditure, besides the lands the fences occupy.

ESTIMATING A CHESTNUT PEST RAIL FENCE to last eighteen years, and including inside fencing and repairs, the annual tax to a farmer holding one hundred and fifty acres, will be \$120 to \$140, and judging from the present appearance, the tax is perpetual, and there seems but little hope of escape from it.

Did the intelligent farmer reflect a moment, and estimate the annual tax which his fences impose upon him, he would not rest till the system was abolished, or until the live hedge took the place of the present expensive fence of timber.

By the exception of England, where the fence nuisance appears again under the form of hedges, although these hawthorn hedges, where they are well tended, and not more than half of them are so are beautiful objects, and answer all the purposes of protection against the roasts of cattle, still the public voice is beginning to cry out against them, because of the enormous amount of land required to support them. Each hedge is five or six feet at its base, and taking into account the amount of land they exhaust on either side, the whole space cannot be less than twelve or fourteen feet wide. When it is recollected that the divisions of land in England are very numerous, the amount of available land abstracted for the purposes of agriculture, is very great. It has been established at several million bushels of grain.—*Plough, Loom and Anvil.*

Preservation of Roots.

Many kinds of roots, when stored in cellars, are liable to heat and rot.—This is especially the case with the ruta baga turnip, and the sugar beet. In storing these roots I generally construct temporary bins for their reception, around the sides of my cellars, in the following manner: In the first place set some uprights one foot from the wall, and board up to the requisite height. Sleepers are then put down, and a floor laid, three or four feet in width; the front is then put up, and the ends. The boarding should be open in order to secure as thorough a ventilation of the roots as practicable, and hence narrow boards are preferable to wide ones. After storing the crop, the cellar should be left open for several days, and then opened frequently for a few hours daily, till the weather becomes quite cold. In this way roots may be preserved without any liability of heating. Potatoes are rarely injured by fermenting; they are much more liable to be deteriorated by drying and the action of light. A moist, dark cellar is the best for their preservation.—*See, Germ. Telegraph.*

WINTER GRAPES.—The editor of the "Prairie Farmer" says that he partook on the 4th of last June, of grapes which had been packed away the autumn previous. They were put up in boxes and packed with perfectly dried saw dust being put in the bottom of the box, then a layer of grapes placed so as not to touch each other, the interspaces being filled up with saw dust, and the alternate layers of fruit and saw dust filling the box, which is to be kept in a cellar or other cool place, where the temperature does not change to a great extent throughout the winter.

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ADVERTISING IN THE WEEKLY TRIBUNE.—A business firm in Bourbon county, Ky., who-e attention has been attracted by a recent long advertisement in the Weekly Tribune, wrote to inquire whether we make any deduction from our usual rate of fifty cents a line. We answer for their information, and that of any others who may wish to make similar inquiries, that we do not. The advertisement referred to cost the advertiser the round sum of \$851 for a single insertion in our weekly paper alone, the largest sum, we venture to say, ever paid in this country, for one insertion of an advertisement. And yet the advertiser may well consider it the best investment he ever made for the purpose of giving publicity to his business.—*New York Tribune.*

Prof. Pepper recently delivered a lecture in the Polytechnic Institute, London, before a large audience of mechanics, in which he remarked that the setting of the Thames on fire was no longer a joke, but a reality. By dashing a small bottle of sulphuric ether with a few particles of metal potassium into a flat cistern, a bright flame was produced, which illuminated the whole place. He then laid down four plates of red hot iron on four bricks, and one of his attendants walked over them barefoot, without any injury. By wetting his fingers in ammonia, the Professor dipped them into a crucible of melted lead, and let the metal run off in the shape of bullets into a shallow cistern of water.

A report is current in New York that an expedition of Americans under the command of the celebrated Col. Kinney, of Texas, is about to proceed to Central America, for the purpose of establishing a new republic on territory lately purchased in the Mosquito country. This purchase embraces some twenty five million acres, and it is in contemplation to bring within the area of the embryo republic the town of San Juan or Greytown.

Latest fashions from Paris tell us that all petticoats are now made with bouffants. Collars are much larger, and have the appearance of small tip-pets. The work is very rich, and there is scarcely any limit to the diversity of the patterns. Guipure lace is in favor for caps, collars, sleeves, and all descriptions of trimmings.—Dark silk dresses are decorated with black guipure lace.

A mine of coal, similar to that of Camden, Arkansas. The frequent discoveries of this kind that have lately been made, will soon render the people of the Southwest independent of the Pennsylvania and other Northern mines.

The political complexion of the new Legislature of Delaware stands thus: Senate six Know-Nothings, two Democrats and one whig. House—nineteen Know nothings and two democrats.

The New York Herald, of Wednesday, says: "We have received an interesting dispatch from Cincinnati—very interesting, if true. It is to the effect that a National Convention of Know Nothings is to be held in that city at noon to-day, to nominate a candidate for the Presidency, and that the nominee will be either Millard Fillmore, of New York, Sam Houston, of Texas, or Jacob Broom, of Pennsylvania."

Major B. J. Vaughn, of Richmond, and Col. Braxton Davenport, of Jefferson, Va. have purchased of Dr. J. B. Dalton Davis, of South Carolina, a pair of pure bred animal of the cashmere breed, from the stock imported by Dr. Davis for the sum of \$1500; also, a thibet shawl ewe, which is to be experimented with upon the cashmere buck.

ADVERTISEMENTS EXTRAORDINARY.—The following curious advertisement appears in a Western paper: "Whereas, at particular times I may implore my friends, and others, to let me have liquor, which is hurtful to me and detrimental to society—this is, therefore, to forbid any persons selling me liquor, or letting me have any on any account or pretence; for if they do I will positively prosecute them, notwithstanding any promise I may make to the contrary at the time they may let me have it."

Anthony Burn's, the returned fugitive slave, of Boston notoriety, has sold at Richmond to a North Carolina cotton planter.

Proceedings of the Legislature.

COLUMBIA, Nov. 27.

Both Houses of the Legislature assembled to day at the usual hour. The Senate was organized by the election of the Hon. R. F. Allison, of Prince George Winway, as President, Gen. Wm. E. Martin, of Charleston, as Clerk, and T. Garlreas as Messenger.

The usual committee was appointed to wait on the Governor, whose message will be read to-morrow at one o'clock.

The Senate then adjourned. In the House of Representatives, on motion, the Hon. John Izard Middleton, of Prince George Winway, was called to the chair, and after the members elect had duly qualified, the House proceeded to the election of Speaker, when the Hon. James Simmons, of Charleston, was unanimously elected.

J. T. Sloan, Esq., was elected Clerk, Dinkens Messenger, J. S. Richardson, Esq., Reading Clerk.

A Committee having been appointed to wait on the Governor, to inform him of the organization of that body, the House adjourned.

NOVEMBER 28.
In the Senate, to-day, after the presentation of various petitions, memorials, and notices of Bills, the Governor's Message was read, and the Senate adjourned.

In the House of Representatives, the Governor's Message was read, two thousand copies ordered to be printed, and made the order for to-morrow.

Various reports and petitions of local interest were presented, as, sundry presentments of Grand Juries among them one relating to the slave trade.

Mr. J. W. Tucker of Spartanburg, announced the death of his colleague, Dr. Campbell, and the House adjourned.

Mr. C. H. DeLoane has been elected Door Keeper of the House.

SENATE.

NOVEMBER 29.
In the Senate to day the Hon. W. D. Porter, of Charleston, presented the memorial of the Firemen's Insurance Company of Charleston, asking a modification of their charter, also, a memorial from the Blue Ridge Rail Road Company asking aid from the State.

The Hon. Alexander Mazyck, of St. James, Santee, introduced a Bill to repeal the Usury Laws, also a Bill to amend the charter of the State Bank.

Mr. Moses presented the petition of the Sons of Temperance, Division No. 12, for an act of incorporation. Also the petition of sundry citizens of Sumter District, praying for an increase in the payment of witnesses and of petit jurors attending courts of justice; also a petition from sundry citizens, praying for the repeal of an act for opening a certain road, and for compensation for passing through their lands; also a memorial from sundry citizens for the establishment of a branch of the Bank of the State at Sumterville; also the returns of the Commissioners of Free Schools for Sumter District for 1854.

Mr. Ingram presented the petition of sundry citizens of Clarendon, for opening a road across Santee Swamp. The Senate, at 1 o'clock, proceeded to the special order of the day, His Excellency the Governor's Message, which, on motion of Mr. Moses, the Senator from Clarendon, was taken up in detail, and its several parts referred to the appropriate committees.

In the House the Speaker announced the appointment of the usual committees.

A number of bills were introduced to give the election of Electors to the people; also,

A Bill to grant aid to the Blue Ridge Rail Road.

Mr. Walker gave notice of a Bill to alter the Constitution so as to divide Pendleton District.

Col. Cunningham gave notice of a Bill to provide Banks of Discount and Deposit, and define the powers of Banks.

Mr. E. M. Whitin gave notice of a bill to amend the Judiciary system, and establish an additional Court in Charleston.

Both Houses have adopted the resolution, setting apart the 9th instant, for religious purposes.

The Governor's Message was referred to the appropriate committees.

The Bill to divide Pendleton District was made the special order for Friday.

Col. Cunningham's Bill to provide for Banks of Discount and Deposit, was the special order for Wednesday next.

Mr. DeSaussure's Bill to repeal the Usury Laws was read a first time and referred. The other Bills took the same course.