

# THE JACKSON DAILY STANDARD.

VOL. III—No. 1.

JACKSON, O., THURSDAY, SEPTEMBER 16, 1880.

PRICE FIVE CENTS.

**W. J. CRAWFORD,**  
DEALER IN  
**DRY GOODS, GROCERIES,**  
COUNTRY PRODUCE, &c.,  
Main St., opp. 1st Nat. Bank, JACKSON, OHIO.

**WATCHES, CLOCKS, JEWELRY,**  
SILVERWARE AND SPECTACLES,  
For sale very low, by  
**H. A. BEDEL, THE JEWELER,**  
BROADWAY STREET.

**G. H. RUPP,**  
Dealer in  
**STOVES,**  
TINWARE, HOLLOW-WARE, &c.,  
MAIN STREET, JACKSON, OHIO.

**JOHN F. COOK,**  
Dealer in  
**TOYS,**  
NOTIONS AND MUSICAL INSTRUMENTS OF  
ALL KINDS, NO. 4 BROADWAY ST.

**H. HOLLBERG,**  
DEALER IN  
**GROCERIES, FRESH MEATS,**  
Provisions, &c.,  
GRATTON BLOCK, BROADWAY STREET.

**PETER FISCHER,**  
**WINE AND BEER SALOON,**  
Corner Railroad and Water Sts.  
REFRESHMENTS ON REASONABLE TERMS.  
Call and See Me.

**J. D. JONES,** **J. HARREL,**  
**JONES & HARREL,**  
Dealers in Fresh Meats,  
A FULL LINE OF GROCERIES, PROVISIONS, &c.,  
Having had long experience in our trade, we guarantee satisfaction to our Customers. Highest market price paid for country produce.

**J. W. MILLER,**  
**PHOTOGRAPHER,**  
Makes four large non-ton Pictures for 60 cents.  
Fraud Pictures as low as \$1.25.  
Gallery on corner of Main & Church Sts.,  
JACKSON, OHIO.

**J. J. MCKITTERICK & BROS.,**  
DEALERS IN  
**JACKSON HILL COAL,**  
—ALSO—  
**DRY GOODS AND GROCERIES.**  
Coal furnished for Blacksmithing. Corner of Chilli-  
cothe and Water streets.

**STOP AT THE**  
**Gibson House.**  
For it is the "Boss" place to get a good square meal;  
and the place to stay at, while attending the Fair.  
AT REASONABLE RATES.  
**DO NOT FAIL TO TRY THE**  
**HOTEL DE GIBSON.**  
L. B. GIBSON, Prop'r. JNO. Q. GIBSON, Clerk.

**LIVER S. MILLER,**  
Dealer in  
**DRY GOODS,**  
**GROCERIES,**

**BOOTS, AND SHOES,**  
**HATS AND CAPS,**  
**QUEENSWARE,**  
**GLASSWARE,**  
**CUTLERY,**

Fancy Goods, Notions, and everything needed in town or country. New Goods received every week. Will not be undersold. Country Produce bought and sold.  
Goods Delivered Free of Charge in Town.  
MAIN ST., OPPOSITE COURT HOUSE.

ime. Tom swung his brush over his lead and wildly shouted: "Hurrah for Herington!" Perhaps this had something to do with the withdrawal of Jones as a candidate.

GREAT loads of goods arrived at the lothing House of Morris Sternberger, is morning. Morris is bound to keep lead of all competitors. Call at his eat Store, Corner of Main and Broadway Streets, and you will never have use to regret it.

THERE will be a Sabbath School Celebration in William Davis' Grove, near ylor Davis' residence, on Thursday, pt. 23d. There will be good speaking and singing. Come one and all. All Sabbath Schools are invited to take a part in singing, and all public speakers and ministers of the Gospel are invited to be present and to take a part in the great Sabbath School work.

A WHITE flag was brought out by the Democrats last night. It was carried by a hideous-looking old butternut bear whose countenance would cause a Penitentiary convict to commit suicide through despondency. It had Hancock's portrait upon it, but as the Fair is held they doubtless wanted to pass it off for bull.

PERSONS who want to marry should

**PAT AND THE PIG.**  
We have read of a Pat so financially flat  
That he had neither money nor meat.  
And when hungry and then, it was whispered by him  
That he ought to steal something to eat.

So he went to the sty of a widow near by,  
And he gazed on the tenant—poor soul!  
"Arrah now," said he, "what a frate that'll be."  
And the pig of the widow he stole.

In a feast he joined; then he went to the judge:  
For, in spite of the work and the lard,  
There was something within that was sharp as a pin  
For his conscience was pricking him hard.

And he said with a tear, "Will your reverence hear  
What I have in sorrow to say?"  
Then the story he told, and the tale did unfold  
Of the pig he had taken away.

And the judge to him said, "Ere you go to bed,  
You must pay for the pig you have taken;  
For 'tis thus, by my soul, you'll be saving your soul,  
And will also be saving your bacon."

"Oh, be jabbers," said Pat, "I can niver do that—  
Not the ghost of a hap'orth have I—  
And I'm wretched inside if a penny it made  
Any pace for me conscience to buy."

Then in sorrow he cried, and the judge replied  
"Only think how you'll tremble with fear  
When the Judge you shall meet at the great judgment  
seat  
And the widow you plundered while here."

"Will the widow be there?" whispered Pat with a stare,  
"And the pig? by me soul, is it thine?"  
"They will surely be there," said the judge, "I declare.  
And, oh Paddy! what then will you do?"

"Many thanks," answered Pat, "for your tellin' me that;  
May the blessings upon you be big!  
On that settlement day to the widow I'll say,  
"Mrs. Flannegan, here is your pig!"

## Farming in Jackson County Fifty Years Ago.

BY DAVIS MACKLEY.

Prior to the year 1830, most of the farming in Jackson County was upon newly-cleared lands. In clearing a farm in the woods, the first thing was the grubbing. This was the digging up by the roots, of the bushes and sprouts. Next the small saplings, such as the dogwood, small hickory, oak, sourwood, &c., were cut off near the ground, the limbs cut off, and piled into brush-heaps, and afterwards burned. The old logs, or fallen trees, were cut in lengths of ten or twelve feet, rolled into piles by a number of the neighbors, and afterwards burned. All the trees not used for fence-rails, were deadened. Such trees as oak, yellow poplar, red hickory, chestnut, black walnut, &c., had a thin layer of white wood next the bark, with the inside of a darker color. By cutting a girdle with an ax around the tree, into this dark wood, the tree would speedily die. There were other trees of a different kind, like the beech and maple, that could only be killed by cutting through the bark in August, and then it would take a year or two for them to die. White poplar trees were generally small, and were killed by cutting the bark and taking a strip at a time and pulling it loose from the tree up a distance of fifteen or twenty feet, and letting the strips hang. Gum trees could not be killed. I have seen them cut down and cut into logs, and after that the logs would put out sprouts, with green, healthy leaves.

The farmers in those days raised little to sell, except horses and cattle, the grain, &c., being consumed by the family. Corn was the principal crop. The newly-cleared ground was scratched with a shovel-plow. The roots prevented anything like thorough plowing. The roots of the beech and hickory were the most troublesome, running everywhere, just under the surface.

Corn was planted about the same time of the year that it now is, but as soon as planted, its enemies attacked it. These were the gray squirrel, ground squirrel, several kinds of birds, the most troublesome, the crow and blackbird. Gray squirrels were shot with a rifle-gun, ground squirrels caught in dead-fall traps, and the birds kept away in some measure with scare-crows, or images of men made of rags, and

swung up so that the wind would keep them in motion.

The corn was plowed and hoed two or three times. As soon as the grain filled with the milky starch, sugar, &c., it was called "in roasting ear," and was much valued for food. It was often boiled in the ear, then cut off, mixed with butter and salt, and was very palatable and nourishing. It was made into soup then, much the same as it is now. Much of it was roasted, by laying the ears before the great log fire, and turning them until all the grain became cooked and brown on the outside. Children were especially fond of roasted corn.

When the grain became a little harder it was grated, and the meal thus made was excellent for bread, and mixed with milk, eggs, &c., made such bread as is unknown to the farmers of the present day. Still later the ears were pulled and husked, with a small strip of lusk left, by which the ears were hung up in the sunshine to dry. In rainy weather they were hung up in the chimney, near the fire. When dry enough it was shelled, reduced to meal in the hominy mortar, at the hand mill or horse mill. The sieve was made of a hoop sewed together with whangs, or strips of buckskin, and a buckskin or sheepskin stretched over the hoop, and holes burned through the skin with a wire heated red-hot. Through these holes the meal was sifted.

Through the winter a good deal of corn was eaten as hominy. The shelled corn was boiled in lye made of wood ashes, until the bran, or outside covering of the grain began to slip off. It was then washed and rubbed with the hands until the grains were cleaned of all the bran. It was then soaked over night, to take out the lye, then it was boiled until tender. Then it was pounded in an iron oven, with a pestle, or the end of an iron wedge, and fried, when it was eaten with bacon and corn bread. This was the celebrated "hog and hominy."

Scarcely any corn was cut up. The blades were stripped off, and used for food for horses, cattle and sheep. Sometimes the blades were stripped from the ear down, and the tops cut off above the ear. No hay was ever made, and corn-fodder was carefully saved. Cattle did not get much fodder, but they were carefully fed on husks.

From the middle of October to the middle of November, the corn was "gathered." The ears were pulled from the standing stalks and thrown into piles; then a sled was driven and the piles of corn thrown into the bed until full, when it was hauled to the crib and thrown into a pile against the side of the crib. Then came the husking. This was generally done at night. Men and women took part. They surrounded the pile of corn, and each one would take an ear of corn, pull off the husk, throw the husk back, and throw the ear of corn into the crib. The boys and girls would carry the husks and put them into a rail pen. They would tramp them down, and have lots of fun in wrestling and playing in the husk-pen. Often when nearly done, the pile of corn would be divided, by laying a fence-rail across the pile, from the crib to the ground. Captains were chosen, who would "throw up" for choice of the side of the corn-pile wanted. Then they would choose the huskers and go at it in real earnest.

Whisky was often used at corn-huskings, but it was a rare thing to see a drunk man at such gatherings.

White and yellow corn was raised. The yellow corn had long grains, and was called good seed corn, because the grains were the shape of round seeds. The white corn had a large cob, with short, broad grains. Often an ear would be found that was a very dark red color. Always when a red ear was found the man finding it was entitled to a kiss, and he would kiss some one of the girls.

Omitted to state, in the proper place, that when the corn reached the stage of roasting ears, it was attacked by raccoons and squirrels. The raccoons ate it in the night, and the squirrels in the daytime. When it became hard the raccoons stopped, but the squirrels ate it as long as it remained in the field. When it became hard they would eat only the heart, or germ, which was always sweet and tender. As this was less than a grain of wheat, it took many of them to make a meal for a squirrel, and so they destroyed much corn late in the fall.

The wheat was generally sown in the corn, and scratched in with the shovel-plow, three furrows being made between the rows. In the winter, when the ground was hard frozen, the corn-stalks were cut with a hoe, near the ground, and left lying on the ground.

The old sickle, or reaping-hook, was used to cut the wheat. It was made of hard steel, with rasping edge, and an average hand could reap an acre a day. The wheat was threshed with a flail, and at a later day it was tramped out with horses. Threshing grain by having it tramped with animals dates back thousands of years, and mention of it is made in the Bible.

There were no fanning-mills, and the chaff was blown from the wheat by one person pouring it gradually from a half-bushel measure, holding it up as high as the person could reach, and two other persons with a sheet stretched fanning it by flapping the sheet towards the stream of falling wheat. As there was no machinery for getting the chaff, or cheat out of the wheat, it was poured into a tub of water, and the cheat would float, and could then be skimmed off with the hands. Cockle grew among the wheat, and had a round black seed, nearly the size of bird-shot. This was taken out by a rude wooden sieve, called a riddle, the cockle passing through, while the wheat remained in the sieve.

A considerable quantity of oats was raised, and some rye. These were used to feed horses. The oats were taken in the sheaf and cut with an ax, on the end of the trough, commencing at the head, and cutting as far up the sheaf as the hand. Rye ground into a coarse flour, called "chopped rye," was mixed with the cut oats, and boiling water poured on it. This made excellent feed for horses.

Buckwheat was cultivated and used much the same as now. There has not been much change in the cultivation and use of potatoes, cabbage, onions, radishes, &c.

Flax, cotton, indigo and madder were raised. It would be too tedious to describe the great many kinds of work required to get fax into cloth. All this work, as well as that required upon cotton and wool, was done by hand, with rudest kind of machinery, such as the fax-break, scutching-board and scutching-knife, hatchel, spinning-wheel, &c.; and for cotton and

wool the hand-cards were used to make rolls, and the hand-loom was used to weave all kinds of cloth.

Manure was rarely utilized or used, as the farmer would clear up a piece new ground as soon as his field became worn out. Clover was almost unknown, and rotation of crops was not considered necessary.

Before I leave this part of my subject, I might mention the minor vegetables raised, such as pumpkins, beans, cucumbers, &c. Beans and pumpkins were raised with the corn, the beans running up the stalks of the corn. The beans were used as "snaps," and cooked with bacon during the summer, nearly the same as at the present day. Some were strung upon threads and dried, for winter use; some were scalded, put into a barrel, salt sprinkled among them, water poured in, a weight put upon them, and they would ferment like croant. What remained in the field until they ripened were shelled and used in the winter and spring nearly the same as they are now used.

Pumpkins were stewed and used as at the present day. Some were peeled, cut into rings, put upon sticks, hung up and dried. A pretty fair article of molasses was made from pumpkins, and pumpkin butter was good.

A great variety of gourds was raised. The most common would hold from a pint to a quart. If the vine was trained to run upon some support, the neck of the gourd would be straight, being rendered so by the weight of the gourd. If the vine was permitted to run upon the ground, the gourds lay upon the ground, and the neck would grow curved, and thus make a convenient handle. A piece would be cut out of the top, the inside scraped out, clean gourd scalded, and then it was used to dip water, milk, &c. The largest gourd I ever saw was one we raised, and it held over a bushel. It was nearly the shape of a pear, and my mother had the top cut off, and she used it to put feathers in when she picked her geese. Then we raised gourds not much larger than a hen's egg. They were very hard, and of a beautiful cinnamon color. They were nearly round, with a bottom flat enough to make them stand firmly, and a long, slender, straight neck. The end of the neck would be cut off, the seeds and inside pulled out, and they were mostly used to keep gunpowder in.

Nearly every family raised their own tobacco. All the old men chewed, and most of the old women, and some of the old men smoked pipes. I never saw a young man or boy use tobacco, and I never saw a cigar until I was old enough to vote. I will not take the space to give a description of the cultivation of tobacco, or the rude manner in which it was manufactured for use. The only enemy it had was the worm. There was a large moth, as big as a humming-bird, which could be seen about the flowers about dusk. It deposited its eggs upon the leaves of the growing tobacco. Soon a little black horn would appear, and in a day or two a worm would make its appearance under the horn. The worm was green—the very color of the tobacco leaf, while the horn on its end looked like a black thorn. In a few days, if not destroyed, this worm grew as large as a man's finger, and was a most repulsive-looking thing. It would soon eat a large part of the leaf upon which it grew. These worms had to be closely watched and pulled off and killed.

Stock-raising was confined mostly to horses and cattle, although every farmer raised sufficient hogs, sheep, dogs, geese and chickens for his own use. All stock ran in the "range," or woods, during the spring, summer and fall, and got fat. Horses, cattle and sheep wore bells, and the horses were branded, by having the shape of a rude letter made upon the end of a piece of iron, the iron was then heated and pressed against the shoulder. The scar from the burn remained during the life of the animal. Cattle, sheep and hogs had ear-marks. These marks, which were made by pieces being cut out of the ears, had their technical names, such as "crop," "underbit," "upperbit," "slit," &c. There was a statute which provided that a man could choose an ear-mark, have it recorded by the Township Clerk, and no one could infringe upon it, and it was prima facie evidence of ownership of the animal bearing it.

When the farmer wished to prevent his horses from going too far into the range, he would hobble or spangle them. The hobble was made of hickory withes, or hickory bark, was 2½ feet in length, and one end was fastened around a fore-foot and a hind-foot on the same side, and it much impeded the movement of the horse. The spangle was much shorter, and united the fore-foot in the same manner. The horse when spangled reared up and jumped with the fore-foot, and then stepped with the hind-foot.

Horse-flies were very troublesome, and annoyed horses very much, especially the small ear-flies.

The farmers might have made money by raising horses and cattle, if they had made the effort. Horses sold for a fair price. I remember that my father sold a horse for \$89, cash, that was only a common work-horse, about 15 hands high, five years old. The difficulty with cattle was, there was no home market, and the only means of transportation was to drive them East, to Baltimore, or some other Eastern market. This was a tedious, expensive way to reach a market. There was no improved stock, but the cattle were a fair size, and the cows good milkers. Not near so much beef was used then as now. In proportion to the inhabitants, and the number of cattle raised, milk and butter were largely used in every family. Oxen were used—not in large teams, as now, but only a single yoke, or pair, at a time. As there were no wagons used then, one yoke of oxen was sufficient to a sled, except at the few saw-mills, where logs were hauled in the winter with two or three yoke of oxen.

The milk-cows were fed on corn and husks in winter, and ran in the range in the summer. One of the cows would have a bell on that could be heard on a still evening a distance of a mile or more. The children would generally go for the cows in the evening, starting an hour or two before sunset. Sometimes they could not be found, but generally they would go into the same localities every day. I will publish in one of these dailies a piece of poetry about the cows coming home, that will remind many an old man of the days of his boyhood, when he heard the clanging of the cow-bells, as he drove the cows home from the woods in the evening.

[CONTINUED TO-MORROW.]

EVERY farmer, every mechanic, every manufacturer, every business man should do what he can to make the County Fair a success.

## Miller's Squeeze.

"From grave to gay" is the order of life, and of newspapers as well—so we revive the old and amusing story of the miller who sometimes had crazy fits, in which he always imagined himself to be the Lord judging the world.

On these occasions he would put on a paper crown, ascend a pile of meal-bags, with great dignity, and call his neighbors in succession. The same ones were always judged, and they were the millers of his vicinity.

The first one summoned was Hans Schmidt.

"Hans Schmidt, stand oop."

"Hans, vat is been your pishness in dat oder world?"

"I vas a miller, O Lort."

"Vas you a yoost man?"

"Vell, ven the vater vas low, and the pishness is pad, O Lort, I somedimes dakes a leetle extra doles."

"Vell, Hans, you shall go ofer mit de gotes, already yet."

And so in succession all were tried and immediately sentenced to go over to the goats.

Last of all, the miller invariably tried himself in the following fyle:

"Jacob Miller, stand oop."

"Jacob, vat vas your pishness in dat oder world?"

"I vas a miller, O Lort."

"Vas you alwas a yoost man, Jacob?"

"Vell, O Lort, ven de vater vas a leetle low and de pishness vas bad, I somedimes dakes some leetle extra doles; but, O Lort, I all de vile gives dose extra doles to de poor."

(After a long pause)—"Vell, Jacob Miller, you can go ofer mit de sheeps—but it vas one tight squeeze!"

## About Drinking.

No water that has stood in open vessels during the night should be used for drinking or cooking. By exposure to the air it has lost its "aeration," and has absorbed many of the dust germs floating in the air. If convenience requires water to be kept in vessels several hours before use, it should be covered. Filtering always adds to the purity of the water. Drinking water should not be taken from rivers and lakes on low level. Surface water, or water in lakes, pools or rivers which receive the surface wash, should be avoided as much as possible. Do not drink much water at a time. More than two tumblerfuls should not be taken at a meal. Do not drink much between meals, as excess of water weakens the gastric juice and overworks the kidneys. Excessive potations, whether of water or other fluids, relax the stomach, impair its secretions and paralyze its movements. By drinking a little at a time injury is avoided.

THE following reasons why a letter don't go are given by the Cincinnati Saturday Night: Because you forget to address it. Because you forget to stamp it. Because you forget to write the town or state on the envelope. Because you cut out an envelope stamp and pasted it on your letter. Because you wrote the address on the top of the envelope, and it was obliterated by the post-office stamps. Puck adds another reason: "Because you forgot to write the letter."

AN old darkey, who was asked in his experience prayer was ever answered, replied: "Well, sah! 'pends on w'at you axes fo'. Jes arter de wah, w'en it was mighty hard scratchin' fo' de cullud breddern, I 'bsarved dat w'en eber I pray de Lord to sen' one o' Marse Peyton's fat turkeys fo' de ole man, dere was no notice took ob de partition; but w'en I pray dat He wid sen' de ole man fo' de turkey, de matter wuz 'tended to befo' sun up nex' mornin', dead sartin'!"

A young couple in their honeymoon are dallying languidly with the grapes at dessert. She (archly): "And you don't find it tiresome, dear, all alone with me? You are quite, quite sure that you don't wish to go back to your bachelor life again?" He (earnestly): "Quite, my darling. Indeed, married life is so awfully jolly that, you know, if you were to die to-night, I'd get married again to-morrow."