

## Poetry.

## THE SILVER LINING.

There's never a day so sunny  
But a little cloud appears;  
There's never a life so happy  
But has had its time of tears;  
Yet the sun shines out the brighter  
When the stormy tempest clears.

There's never a garden growing  
With roses in every plot;  
There's never a heart so hardened  
But it has one tender spot;  
We have only to prune the border  
To find the forget-me-not.

There's never a cup so pleasant  
But has bitter with its sweet;  
There never a path so rugged  
That bears not the print of feet;  
And we have a helper promised  
For the trials we may meet.

There's never a sun that rises  
But we know 'twill set at night;  
The tints that gleam in the morning  
At eventide are just as bright;  
And the hour that is the sweetest  
Is between the dark and light.

There's never a dream that's happy  
But the waking makes us sad;  
There's never a dream of sorrow  
But the waking makes us glad;  
We shall look some day with wonder  
At the troubles we have had.

## Household.

## ECONOMICAL PUDDING.

Cook a teaspoonful of flour in a pint of milk, add a beaten egg, three teaspoonfuls of sugar and a little salt, pour over slices of buttered bread and bake half an hour.

## NEVER-FAILING CAKE.

Three-quarters of a pound of butter, one pound of sugar, one pound of flour, eight eggs. Cream the butter and sugar together; add a handful of flour and two eggs, then another handful of flour and eggs, and so on, until all the ingredients are mixed together. Flavor as you like. Beat well each time and bake in a one-pound mould.

## FRENCH TOAST.

Beat four eggs very light and stir them into a pint of new milk, with a little salt. Slice some light, sweet bread, or baker's bread, dip the slices singly into this egg and milk and lay carefully and without breaking in a spider of hot lard, and fry brown. Sprinkle a little powdered sugar on each slice as it is taken out and a little nutmeg or cinnamon and serve hot. If prepared nicely this is an acceptable and convenient dish for breakfast.

## CREAM CAKE.

Beat the yolks of three eggs with one cup of white sugar; add three tablespoonfuls of water and a cup and a half of flour in which you have mixed 2 tablespoons of baking powder. Then stir in the whites of ten eggs beaten to a stiff froth. Pour into four shallow tins and bake in a hot oven. Cream: Beat one egg with three cups of white sugar. Stir in half a pint of milk with a tablespoonful of cornstarch and one-half cup of butter. Heat till boiling and spread between the cool layers of cake.

## CLEANSING WITH FLOUR.

Slightly soiled white woollen articles, knitted or crocheted, may be made to look as well as new if they are carefully rubbed in flour. Cover them with flour and rub gently, as if washing, until the flour becomes dark. Shake out the article and rub in clean flour until all soil is removed. Shake well and hang in the wind until no atom of flour remains in the wool. Of course one would not care to cleanse in this way articles that are worn next to the body, but for shawls, capes and head coverings flour answers admirably.

## A TRIFLE.

The happy owner of a cow always provides some dish for dessert upon short notice. Here are directions for a "trifle." Cut several slices of sponge cake into small pieces of regular shape, say an inch square; put them into a deep china bowl, cover with a rich boiled custard, reserving the whites of the eggs to whip for the top, or if the cow produces cream, use the whites of the eggs in the custard and whip a pint of cream for the top of the bowl; flavor with vanilla and sweeten slightly; add the sugar while whipping the cream.

## A CRACKED STOVE.

When a crack is discovered in a stove through which the fire or smoke penetrates, the aperture may be completely closed in a moment with a composition consisting of wood ashes and common salt made up in a paste with a little water plastered over the crack. The good effect is equally certain whether the stove is hot or cold.

## APPLE PUDDING.

A delicious apple pudding to be served hot is made thus: Peel and quarter enough apples to cover the bottom of a deep tin plate; then make a batter of sour milk, soda and flour, with a tablespoonful of lard to enough flour to make a batter which will cover the apples. This should be thicker than for pancakes. Pour it over the apples and bake till brown; then, when done, turn it on a large plate, with the crust down. Over the apples scatter sugar and cinnamon; if you like it rich, spread a thin layer of butter over the apples before putting on the sugar and cinnamon.

## FRENCH CREAM CANDY.

Making molasses is a time-honored household amusement, but pleasant as it is, too much of it falls upon the children, and they find it an agreeable variation to make French cream candy, which is composed of sugar and water mixed in the proportion of four cups of the former to one of the latter. Boil eight minutes in a bright tin pan without stirring, and as much longer as is necessary to cook it hard enough to roll into a ball. Then take from the fire, and beat with a spoon, adding vanilla or peach flavoring as it begins to cool. Chopped raisins, currants, bits of fig or citron or nutmeats may be mixed with the cream.

## SMOTHERED CHICKEN.

The chicken must be split down the back as for broiling, wash well and wipe dry. Lay it breast upward in a baking pan; pour in two cups of boiling water in which has been dissolved a heaping tablespoonful of butter, and cover with another pan turned upside down and fitting exactly the edges of the lower one. Cook slowly half an hour, lift the cover and baste plentifully with the butter water in the pan; cover again and leave for twenty minutes more; baste again, and yet once more in another quarter of an hour; try the chicken with a fork to see if it is done; an hour and ten minutes should be enough for a young fowl; baste the last time with a tablespoonful of butter; cover and leave in the oven ten minutes longer before transferring to a hot dish; it should be of a fine yellow brown all over, but crisped nowhere. Thicken the gravy with a tablespoonful of brown flour wet up in a little water, salt and pepper to taste, boil up once and pour a cupful over the chicken, the rest into a gravy boat.

## CHICKEN CROQUETTE.

The materials for chicken croquette are a cup of cold chicken, minced fine; one-quarter cup of pounded cracker; one teaspoonful of cornstarch, wet up in a little cold water; one egg; one tablespoonful of butter; half a teaspoonful of salt; a pinch of pepper; half a cupful of boiling water. Mix minced chicken and crumbs together in a bowl with salt and pepper. Put the boiling water in a clean saucepan, add the butter and set over the fire, and when the butter is melted stir in the wet cornstarch. Boil and stir two minutes, or until it thickens. Have the eggs beaten light in a bowl, and pour the hot mixture upon it. Beat well, and mix with the minced chicken. Let it get perfectly cold and make into croquettes, rolling each one in a well-beaten egg, and then in fine cracker crumbs, and fry, a few at a time, in a mixture half butter, half lard. Draw off every drop of fat from each croquette as you take it up, and keep hot until all are done. Serve hot, and at once.

**STOCK FIGURES.**—An exchange says one quarter of the live stock of the country is owned and fed in the South. The South has \$600,000,000 invested in milch cows, oxen, other cattle, sheep, hogs, horses and mules. The South owns one-third of the milch cows, oxen, other cattle and hogs of the country, or fully her proportion according to population. One-quarter of the sheep of the country are kept in the South, when ten years ago the proportion was only one-seventh.

## TABLE MANNERS.

Good table manners are founded on habits of punctuality, neatness and order, united with that politeness which springs readily from a kind heart.

Everything at the table should be done moderately.

Do not be impatient to be served, or feel, while eating, that you must hurry and get through so that you can rush off to something else. This is bad enough when it is necessary; it is almost inexcusable when it is not.

Avoid all unusual noise when eating. Never fill the mouth very full nor talk with the mouth full.

Never leave the table with food in the mouth.

Never sit a foot off from the table, nor jammed up close against it.

Never soil the tablecloth if it is possible to avoid it.

Don't be greedy and don't try to eat all the good things you can, and don't carry off anything in your pocket to eat afterwards.

Don't speak of it if you see anyone else greedy. It is never polite to appear to notice faults of others in company.

Do not encourage a dog or a cat to play with you at the table.

Do not cut your bread—break it.

Never express a choice for any particular dish, unless requested to do so. When asked what part of a chicken you will have, save other people the trouble of choosing for you, and say what you will have, making some choice, though really not particular, as you might say.

Never hold your bones in your fingers while you eat from them.

Cut the meat with a knife, and do not make an effort to clean your plate or the bone you have been eating from too clean.

Do not attract attention to yourself by calling loudly for anything, or by any boisterous conduct. We have seen children who made their wants known by giving two or three loud knocks on the table with handles of their knives, calling at the same time, water! butter! potatoes! milk! or whatever else they happened to want at the time.

We have seen others sit at the table, and while carving was being done, rub their fingers on the edge of the plate in front of them and feel around the inside of the tumbler also, so that when a plate with food upon it was exchanged for theirs the person receiving it felt unpleasantly.

Never handle dishes unnecessarily at the table, or play with you spoon, knife or fork. "A man is known by his company, and his company by his manners."

Do not pare an apple, peach or pear for another at the table without holding it with a fork.

## SNUFFING OUT THE LITTLE FOLKS.

BY ALICE.

"There is an evil that I have seen under the sun," indeed there is more than one, for evils "come not single spies, but in battalions." This special one, however, is the needless wounding of the sensitivities of children. Little folks are sensitive creatures. We are altogether wrong when we conclude that a boy of five has only one-tenth as much feeling as the man of 50. His little mistakes and accidents; his failure to do or say the right thing, pursue and torment him as they dare not do in after years. Under ridiculous and unseasonable reproof he grows hard and bitter, unless he is either an imbecile or an angel.

The accident at the table that sends the young unfortunate away, too often leaves him with a dull ache in his heart, and an undigested lump in his stomach for the rest of the day, while his self-respect and manliness vanish for the time.

The eager little talker, who is frequently snuffed out, in the midst of his recital, by his pre-occupied papa, or worried mamma, with "Well, well; we don't want to hear any more," naturally disturbs his powers of conversation in after years.

The generous little fellow who has his native chivalry snuffed out by an ill timed remark on his kindness to some little girl, is likely to make a virtue of rudeness, and re-light his future gallantry with difficulty.

My neighbor, Mrs. B., who is an excellent woman in many respects, is continually snuffing out her chil-

dren. Her guests are sure to hear, "Tommy, what makes you so awkward?" "Johnny, why will you walk before company?" "Mary, can't you talk without getting so close to the lady?" Of course Tommy grows more awkward under the reminder; poor Johnny blushes to the roots of his yellow hair; and Mary breaks off her interesting story, to sink cheerlessly into a corner. Poor little tapers! Always snuffed out! How I have pitied them!

How can children always under the snuffers feel that wholesome self respect that goes so far toward making them men and women? Reproof they certainly need, but not the kind that extinguishes their better natures.

## A CURE FOR MAD DOG BITE.

Franklin Dyre, a highly respectable and intelligent farmer of Galeana, Kent county, Md., gives the following as a sure cure for the bite of a mad dog. As will be seen, he has tested it with the most gratifying results:

"Elecampane is a plant well known to our gardens. Immediately after being bitten, take one and a half ounce of the root of the plant—the green root is perhaps preferable, but the dried will answer, and may be found in our drug store, and was used by me—slice or bruise, put t into a pint of fresh milk, boil down to a half pint, strain, and when cold, drink it, fasting at least six hours afterward. The next morning fasting, repeat the dose prepared as the last, and this will be sufficient. It is recommended that after each dose nothing be eaten for six hours.

"I have a son who was bitten by a mad dog eighteen years ago, and four other children in the neighborhood were also bitten; they took above dose, and are alive and well to this day. And I have known a number of others, who were bitten, and applied the same remedy. It is supposed that the root contains a principle which, being taken up by the blood in its circulation, counteracts or neutralizes the deadly effects of the virus of hydrophobia.

"I feel so much confidence in this simple remedy, that I am willing you should give my name in connection with the statement."—*Field and Factory.*

## BATHING IN WARM WATER.

The *Sanitary World* considers cleanliness not only essential to good health, but a mark of good breeding. The laborer, by the clinging of dust to his perspiring person, becomes a fit subject for the bath tub very frequently. Too frequent bathing is weakening. It may not be advisable to take a bath morning and evening, as some medical journals advise, but a good washing frequently enough to keep the person clean. Warm baths will often prevent the most virulent diseases. A person who may be in fear of having received infection of any kind should take a warm bath, suffer perspiration to ensue, and then rub dry. Dress warmly to guard against taking cold. If the system has imbibed any infectious matter, it will be removed by resorting to this process, if done before the infection has time to spread over the system; and even if some time has elapsed, the drenching perspiration that may be induced by hot water will be very certain to remove it.

In cases of congestion, bilious colic, inflammation, etc., there is no remedy more certain to give relief. In cases of obstinate constipation also, wonderful cures have been wrought. For sore throat, diphtheria and inflammation of the lungs, a hot compress is one of the most potent remedies.

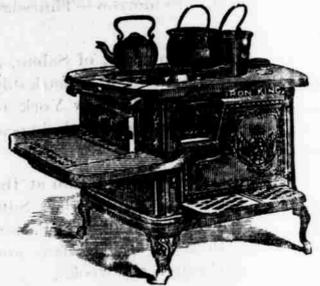
**TO TURN APPLES TO PROFIT.**—In years of abundance the orchardist is often at a loss what to do with the large amount of unmerchantable apples. There are several ways in which they may be turned to good account. Evaporated apples are so very low at present that they hardly pay for the labor let alone leaving a fair profit for the fruit.

The easiest way to dispose of them is to turn them into cider vinegar or jelly. Good cider-vinegar is always in demand, and not near as abundant and cheap as the sanitary interests of the people at large demand. Cider jelly—clear cider boiled down to a solid jelly—at 12 cents a pound pays well for its manufacture, and is a blessing to the housekeeper. Set the cider mills and the evaporating pans going.

## REMEMBER!

You will always find at the  
"Big Coffee Pot"

Largest and Best Assorted Stock of



Cooking and Heating Stoves,  
Tinware, &c.,  
in this section.

All Stoves guaranteed to give perfect satisfaction.

ROOFING AND GUTTERING,  
and all kinds of TIN and SHEET IRON  
WORK. Also PAINTING TIN  
ROOFS done with neatness  
and care.

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GIERSH, SENSEMAN & CO.,

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Black, White and Rust Proof  
Oats for Spring Sowing,

on hand and for sale by

F & H. FRIES,

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## CAROLINA CENTRAL RAILROAD COMPANY.

OFFICE OF SUPERINTENDENT,  
Wilmington, N. C., Sept. 27, 1885.

## CHANGE OF SCHEDULE.

ON AND AFTER THIS DATE, THE FOLLOWING Schedule will be operated on this Railroad:

PASSENGER, MAIL AND EXPRESS TRAINS  
DAILY EXCEPT SUNDAYS.

Leave Wilmington at.....7:00 P. M.  
No. 1. Leave Raleigh at.....7:35 P. M.  
Arrive at Charlotte at.....7:30 A. M.

Leave Charlotte at.....8:15 P. M.  
No. 2. Arrive at Raleigh at.....9:00 A. M.  
Arrive at Wilmington at.....8:25 A. M.

LOCAL FREIGHT—Passenger Car Attached.  
Leave Charlotte at.....7:40 A. M.  
Arrive at Laurinburg at.....5:45 P. M.

Leave Laurinburg at.....6:15 A. M.  
Arrive at Charlotte at.....4:40 P. M.  
Leave Wilmington at.....6:45 A. M.

Arrive at Laurinburg at.....5:00 P. M.  
Leave Laurinburg at.....5:30 A. M.  
Arrive at Wilmington at.....5:40 P. M.

Local Freight between Wilmington and Laurinburg Tri-weekly—leaving Wilmington on Mondays, Wednesdays and Fridays. Leave Laurinburg on Tuesdays, Thursdays and Saturdays.

Passenger Trains stop at regular stations only, and Points designated in the Company's Time Table.

SHELBY DIVISION, PASSENGER, MAIL, EXPRESS AND FREIGHT.

Daily except Sundays.

No. 3. Leave Charlotte at.....8:15 A. M.  
Arrive at Shelby at.....12:15 P. M.

No. 4. Leave Shelby at.....1:40 A. M.  
Arrive at Charlotte at.....5:40 P. M.

Trains No. 1 and 2 make close connection at Hamlet with R. & A. Trains to and from Raleigh.

Through Sleeping Cars between Wilmington and Charlotte and Raleigh and Charlotte.

Take Train No. 1 for Statesville, Stations on Western N. C. R. R., Asheville and points West.

Also, for Spartanburg, Greenville, Athens, Atlanta and all points Southward.

L. C. JONES, Superintendent.  
W. F. CLARK, Gen'l Passenger Agent.

## Cape Fear &amp; Yadkin Valley Railway Co.

## Condensed Time Table No. 13.

## TRAIN NORTH.

	Arrive.	Leave.
Bennettsville.....		8:20 a. m.
Shoe Heel.....	9:24 a. m.	9:30 a. m.
Sanford.....	12:09 p. m.	12:25 p. m.
Ore Hill.....	3:13 p. m.	
Liberty.....	4:57 p. m.	
Greensboro.....	6:30 p. m.	

Dinner at Fayetteville.

## TRAIN SOUTH.

	Arrive.	Leave.
Greensboro.....		9:51 a. m.
Liberty.....	11:15 a. m.	11:30 a. m.
Ore Hill.....	12:0 m.	12:05 m.
Sanford.....	1:21 p. m.	1:45 p. m.
Fayetteville.....	3:59 p. m.	4:00 p. m.
Shoe Heel.....	6:25 p. m.	6:35 p. m.
Bennettsville.....	7:30 p. m.	

Dinner at Sanford.

Freight and Passenger Train leaves Bennettsville Tuesdays, Thursdays and Saturdays at 2:00 p. m., arriving at Shoe Heel at 4:30 p. m. and at Fayetteville at 8 p. m.

Leaves Fayetteville on Tuesdays, Thursdays and Saturdays at 6:30 a. m., Shoe Heel at 10 a. m., and arrives at Bennettsville at 12 m.

Freight and Passenger Train North leaves Fayetteville daily at 8 a. m., connecting at Sanford with Freight and Passenger Trains to Raleigh, leaving Sanford at 11:30 a. m., and arriving at Greensboro at 7:40 p. m.

Leaves Greensboro daily at 5 a. m., leaves Sanford at 11:35 a. m., and arrives at Fayetteville at 2:40 p. m.

JOHN M. ROSE,  
General Passenger Agent

W. M. C. DUNN,  
Gen. Superintendent