

Poetry.

A DINNER AND A KISS.

"I have brought your dinner, father,"  
The blacksmith's daughter said,  
As she took from her arms a kettle,  
And lifted its shining lid.  
"There's not any pie or pudding,  
So I will give you this—"  
And upon his toil-worn forehead  
She left a childish kiss.

The blacksmith tore off his apron,  
And dined in happy mood.  
Wondering much at the savor  
Hid in his humble food;  
While all about were visions  
Full of prophetic bliss,  
But he never thought of the magic  
In his little daughter's kiss.

While she with her kettle swinging,  
Merrily trudged away,  
Stopped at the sight of a squirrel,  
Catching some wild bird's lay;  
And I thought how many a shadow  
Of life and fate we would miss,  
If always our frugal dinners  
Were seasoned with a kiss.

Household.

CREAM CHEESE.

Take one pint and a half of the thickest cream, tie it up in a cloth and hang it in a cool place to drain for twenty-four hours, at the end of which time it should be quite firm. Turn it out on a piece of muslin, and form it into a square or long shape.

TEA CAKE.

Light: White sugar, 1 1/2 cups; butter, one-half cup; sweet milk, one-half cup; flour, 2 1/2 cups; whites of four eggs, two teaspoonfuls of baking powder, flavor with lemon. Dark part: Brown sugar, one cup; molasses, one-half cup; butter, one-half cup; sweet milk, one-half cup; yolks of four eggs; 2 1/2 cups of flour; two teaspoons of baking powder; mix in separate pans; flavor with spices.

LADY CAKE.

Take two and a half scant cupfuls of flour; after sifting it, mix well with one heaping teaspoonful of baking powder and sift again; add one cup and a half of white sugar, blended with half a cup of butter; beat the whites of two eggs; add half a cup of milk gradually to the flour; then the sugar and the butter; mix the white of eggs, and last of all add a teaspoonful of the essence of almond. Bake in a hot oven for three-quarters of an hour.

STEWED CHICKENS.

Chickens prepared in this way are a change from the usual fricassee: Cut up two young chickens, cook them for half an hour in a saucepan with a little bacon cut in dice, adding thyme, two bay leaves, a small onion, parsley and a piece of butter, moistening with white wine. Mix the yolks of three eggs in half a cup of cream and pour the mixture over the chickens, taking the saucepan instantly off the fire. Arrange the pieces of chicken symmetrically on a dish and serve.

LEMON PUDDING.

Beat the yolks of two eggs in a pudding dish; add two cupfuls of sugar; dissolve four teaspoonfuls of corn starch in a little cold water; stir into it two teacupfuls of boiling water; put in the juice of two lemons with the grated peel; mix all together with a teaspoonful of butter, bake about fifteen minutes. When done spread over the top the beaten whites of two eggs, previously sweetened with white sugar; let it brown a moment in the oven. Serve either cold or hot.

SURE CURE FOR CROUP.

Boil pigs' feet in water without salt, and let it stand over night. In the morning skim off the fat (which will be formed in a cake on top), put in a tin pan, boil until all water is evaporated. Bottle and keep for use. Give a teaspoonful every fifteen minutes on the appearance of the first symptoms, and apply freely to the chest and throat, rubbing well. A celebrated physician says that a child cannot have croup if pigs' feet oil is administered at the first symptoms.

HASH ROLLS.

Prepare the meat as for ordinary hash, chopping it very fine, moisten with a spoonful of cold gravy or meat juice if you have it, add an equal quantity of mashed potatoes (fresh is best) and the same of stale

bread crumbs finely grated and soaked in milk or cream. Work all well together with the hand, make into rolls about three inches long and half the thickness, and brown in a hot oven fifteen or twenty minutes, or you may spread the hash in a well-greased breadpan and set it in the oven, when browned on the bottom turn into a dish crusted side up and send to the table.

FLORENTINE PUDDING.

Put a quart of milk into your pan, let it come to a boil, mix smoothly three tablespoonfuls of corn-starch and a little cold milk, add the yolks of three eggs beaten, half a teacup of sugar, flavor with vanilla, lemon or anything your fancy suggests, stir into the scalding milk, continue stirring till the consistency of starch ready for use, then put into the pan or dish you wish to serve in; beat the whites of the eggs with a teacup of pulverized sugar, spread over the top, place in the oven a few minutes till the frosting is a pretty brown. Can be eaten with cream, or is good enough without. For a change you can bake in cups.

SCALLOPED EGGS.

Three eggs, half a cup minced ham, a little cream, tablespoonful melted butter, salt, one cup of bread crumbs. Butter the bottom of a small dish, soak the bread crumbs with a little milk, melted butter and salt, till soft, then line the bottom and sides of the pan with bread, then a layer of ham mixed with cream. Cover the pan closely with a plate or some dish and set in the oven till smoking hot. Beat the eggs, whites and yolks separately, till they are stiff. Season with pepper and salt, add melted butter and one tablespoonful of cream; pour this on the ham; return to the oven and bake till the eggs are firm. Serve hot for breakfast.

CHARLOTTE RUSSE.

An easy way to make Charlotte russe is to take about one-fifth of a package of gelatine and a half a cupful of cold milk; place this in a farina boiler if you have one, if not set a basin containing it into a pan or pail of boiling water; stir until the gelatine is dissolved, pour into a dish, and place where it will cool rapidly; then take a pint of perfectly sweet cream, beat it with an egg-beater until it is light and thick; flavor the cream with lemon or vanilla and sweeten to your taste; when the gelatine is cold, or at least cool, stir it into the cream and pour this over the lady fingers which you have arranged in a glass dish or mould; to vary the appearance of the dish you can split the lady fingers and cover the cream with them.

RELIEF FOR TOOTHACHE.

For ordinary nervous toothache, which is caused by the nervous system being out of order or by excessive fatigue, a hot bath will soothe the nerves that sleep will naturally follow, and upon getting up, the patient will feel very much refreshed and the toothache gone. For what is known as "jumping" toothache, hot, dry flannel applied to the face and neck is very effective. For common toothache, which is caused by indigestion, or by strong, sweet acid or anything very hot or cold in a decayed tooth, a little piece of cotton steeped in strong camphor or oil of cloves is a good remedy. Care in the diet, especially when the bowels are disordered, is helpful to mitigate toothache. If the tooth is much decayed, nothing is better than its extraction.

CABBAGE SALAD.

Slice a small, white cabbage very fine with a sharp knife. Put half a cup of vinegar in one saucepan, and half a cup of milk in another. When the vinegar is hot, add one tablespoonful of granulated sugar, one tablespoonful of butter and salt and pepper to taste. Let all come to boiling point, and then add the finely-cut cabbage, set the pan on the range where it will not boil but be kept very hot, covering closely. When the milk is hot, mix with it one well-beaten egg and set it on the fire, stirring until it thickens. Turn the cabbage into a salad bowl, pour the hot egg and milk over it, mixing thoroughly with a silver fork. Cover the bowl while the cabbage is still hot and set where it will cool very rapidly. Serve cold.

A minister made an interminable call upon a lady of his acquaintance. Her little daughter, who was present, grew very weary of his conversation, and whispered in an audible key: "Didn't he bring his amen with him, mamma?"

A WORD FOR FARMERS' WIVES.

"The average American farmer," says a prominent, Eastern physician, "wears out, on an average, two wives in the course of his own life." The statement is an interesting one, but is borne out by vital statistics. A heavy part of the wear and tear and worry which strains and racks the brain of our farming communities is borne by the often unseen but important power which sways at once the destinies of the kitchen and nursery, the barn-yard and dairy. Our farmer housewives receive too little consideration at home and appreciation abroad. The unendured care of house and children, of clothes and kitchen, the multifarious duties of real farm work in garden and pasture and dairy, and the dozen cares and responsibilities which are laid on their shoulders and willingly carried, receive too little attention from the outside world. The result of crops and making of buildings and fences, the improvements made in open air, and the wagon-loads of produce carried to market, are more tangible—they attract at once the notice of neighbors and townsmen and give the hard-working proprietor a well-earned reputation for thrift and industry. But in how many instances is the success of the farmer out of doors rendered possible by the uncomplaining energy of the tireless worker in the home, whose genius for economy and whose labors at the churn and in the farm-yard add to the little hoard of increasing savings? The true farmer's wife, and there are thousand of them scattered through Nebraska in happy little homes, has done as much, in her quiet way, towards development of our State from frontier to farm-land as her sturdy husband and sons. Her work, though largely unseen, has been no less effective. It shows in upbuilding of home interests and all that goes to make up purity and happiness in the home and in the community. It manifests itself in the thrifty economy of those who are to make the future wives of coming farmers, and in the integrity and industry of the sons who will some time take their father's place in the field and furrow. The West owes as much to the farmer's wife as it does to himself, but results have been too often attained at the expense of the worn-out lives of the faithful women who have been pioneers in the procession of civilization and development.—*Omaha Bee.*

HINTS FOR HOUSEKEEPERS.

Unsunned rooms, cause unsound health. Hang up the brooms; they will last longer.

Clogged wicks can be cleaned, by boiling them in soap suds.

If you have no dark place for the fruit cans, wrap each one separately in heavy paper.

Good dishes and bright silver or other tableware, make pleasant work of housekeeping.

Air, but don't sun feather ticks and pillows; the sun draws the oil, making an unpleasant smell.

Much of the ordinary bother of washing lamp chimneys on the inside, can be saved by using a stick with a sponge tied to the end.

Always put a little soda in milk that is to be boiled, as an acid is formed by boiling.

TALK TO THE CHILDREN.

Children hunger perpetually for new ideas. They will learn with pleasure from the lips of parents what they deem drudgery to study in books; and even if they have the misfortune to be deprived of many educational advantages, they will grow up intelligent people. We sometimes see parents who are the life of every company which they enter, dull, silent and uninteresting at home among their children. If they have not mental stores sufficient for both, let them first use what they have for their own households. A silent home is a dull place for young people, a place from which they will escape if they can. How much useful information, and what unconscious but excellent mental training is imparted in lively, social argument. Cultivate to the utmost the art of conversation at home.—*Farm and Fireside*

THINGS THAT IT IS WELL TO KNOW.

That it is easier to retain health than to regain it.

That serious headaches often come from ill-fitting spectacles.

That tin cleaned with paper will shine better than when cleaned with flannel.

That cistern water may be purified by charcoal put in a bag and hung in the water.

That powdered rice, sprinkled upon lint and applied to fresh wounds, will stop bleeding.

That salt will remove the stain from silver caused by eggs when applied dry with a soft cloth.

That hot, dry flannels, applied to the face and neck, is a very effective remedy for a "jumping toothache."

That fruit dust stains on table linen or other white clothes may be removed by soaking in a weak solution of oxalic acid.

That hard waters are to be preferred to soft waters in the teapot, as the hard waters dissolve less of the tannin of the leaves.

That after tea has been steeped in boiling water for three minutes, a large proportion of the valuable constituents are extracted.

That the most effectual remedy for slimy and greasy drain pipes is copperas dissolved and left to work gradually through the pipe.

That plaster of Paris ornaments may be cleaned by covering them with a thick layer of starch, letting it dry thoroughly, and brushing with a stiff brush.

That a room crowded to discomfort with furniture and ornaments, no matter how costly, is never restful and homelike, and always suggestive of the shop or the museum.

That old feather beds, by putting them upon a green grass plot during a heavy shower, permitting them to be thoroughly wet through, and then dried and beaten with light rods, will freshen and enliven the feathers.

That a dark and gloomy room may be brightened by placing ebonized shelves over the doors and windows, grouping scarlet, yellow or gilded fans upon the walls, and placing pretty bric-a-brack and vases in positions where they will be brought into relief by a cheerful background.

That by acting on the following instructions a nice summer drink may be made: Cut a lemon into thin slices, put them in a jar or pitcher, and add a heaping tablespoonful of sugar and a pint of hot water; let it stand until cool; strain into a bottle; place on the ice until wanted.—*Good Housekeeping.*

TACT IN BABY MANAGEMENT.

The way to keep the baby from becoming "spoilt" is to let it cry as little as possible. It will gain strength of mind to endure its necessary ills all the sooner if it is allowed to suffer as little as possible from ills that can be avoided. Its wants should be anticipated, its sources of discomfort should be removed as soon as they arise, without waiting for it to cry; it should be prevented in every way from forming the habit of crying. Study its expression; when it is tired of playing on the floor, take it up and dance it about the room, and let it look out of the window for a few minutes. In a little while it will be glad to go back and play on the floor again. If it is necessary to resort to discipline, be careful to seize the right moment for it. If you want the baby to learn to go to sleep without being rocked, choose a day when it has been unusually bright and happy all the morning; wait until twenty minutes or so after the regular hour for its nap, then give it a cup of milk particularly sweet and warm and nice, make its little bed soft and cosy, lay it down gently, and soothe it with a little kissing and patting, and if it is not already too much "spoilt," it will only be too happy to close its eyes in the sweetest kind of sleep. If it does not, its fit of crying will be as brief and as little injurious as it can be.—*Babyhood.*

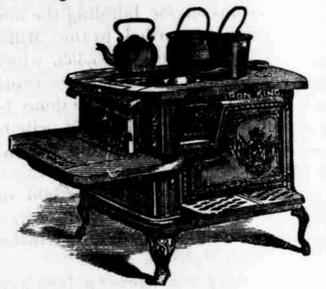
—Edward Atkinson, the well-known statistician, presents figures showing that the railroads of the United States give employment to 650,000 people and transport 400,000,000 tons of freight annually, one half of which is food and fuel; and, furthermore, it is proved that the freight rates are so low that the mechanic can have a year's supply of food hauled from a distance of 1,000 miles for the proceeds of one day's labor.

REMEMBER!

—You will always find at the—

"Big Coffee Pot"

—HAS THE—  
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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a specialty.  
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Very Respectfully,  
GIERSH, SENSEMAN & CO.,  
Sign "Big Coffee Pot,"

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4:30 p. m.

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Black, White and Rust Proof  
Oats for Spring Sowing,  
on hand and for sale by

F & H. FRIES,  
3-1m. Salem, N. C.

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.....7:50 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 P. 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 Asheville, Stations on Western N. C. R. R., Asheville and points West.

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

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

Cape Fear & Yadkin Valley Railway Co.

Condensed Time Table No. 13.

TRAIN NORTH.

	Arrive.	Leave.
Bennettsville.....		8:20 a. m.
Shoe Heel.....	9:45 a. m.	9:50 a. m.
Fayetteville.....	12:00 m.	12:25 p. m.
Sanford.....	2:15 p. m.	2:25 p. m.
Ore Hill.....	3:45 p. m.	
Liberty.....	4:37 p. m.	
Greensboro.....	6:00 p. m.	

Dinner at Fayetteville.

TRAIN SOUTH.

	Arrive.	Leave.
Greensboro.....		9:50 a. m.
Liberty.....		11:35 a. m.
Ore Hill.....		12:00 m.
Sanford.....	1:20 p. m.	1:45 p. m.
Fayetteville.....	3:50 p. m.	4:00 p. m.
Shoe Heel.....	6:15 p. m.	
Bennettsville.....	7:30 p. m.	

Dinner at Sanford.

Freight and Passenger Train leaves Bennettsville Tuesdays, Thursdays and Saturdays at 2:30 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 Train to Raleigh), leaving Sanford at 11:30 a. m., and arriving at Greensboro at 5:40 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. S. DUNN,  
Gen. Superintendent