

## Poetry.

## LOVE OF SHOW.

Indulgence of pride, affectation of style,  
With but moderate means can last but a  
while;  
Extravagance, folly, heads out of level,  
Carry a family soon to the—sheriff.  
Go, trick yourselves out at the utmost  
expense,  
Strut in your trappings before people of  
sense,  
And what will you gain, swell and flaunt  
as you may,  
But captious remarks for your selfish  
display?  
A parlor with furniture superbly decked,  
A kitchen in filth and a scene of neglect,  
Pat maxims of duty, all fragrant with  
grace,  
Back rooms in disorder with nothing in  
place,  
Are often the contrasts we meet when  
we go  
To the home of the dame devoted to  
show.  
She sees that no garbage lies near the  
front door,  
While her things in the rear lie 'round  
on the floor;  
She loves the poetic, she loves shady  
bowers,  
She favors refinement and cultivates  
flowers,  
The glories of nature with ecstasy feels,  
Yet wears dirty hose with holes in the  
heels.  
The gobbler, the gander, the peacock all  
say,  
Delight most to strut and to make a dis-  
play;  
Yet these are the fowls which, with all  
their pretense,  
Are of all the most stupid, most wanting  
in sense.  
Look 'round on the world and you'll  
certainly find  
The love of display a sure mark of weak  
mind—  
A mind to one purpose inclined to at-  
tend,  
And that not to save cash, but only to  
spend.  
Oh! may gods in mercy condescend to  
guide  
Our sickly, foolish fancies far from pea-  
cock pride. —Sigma.  
—Home and Farm.

## Household.

## CREAM PUFFS.

Boil half a pound of butter and  
two cups of water, add three quarters  
of a pound of flour and cook one  
minute. When quite cool add first  
the yolks and then the whites of  
six eggs, and bake ten minutes.

## PLAIN CAKE.

One cup sugar, one cup of short-  
ening, one egg, one half cup milk,  
one and one-half cups of flour, one  
teaspoonful cream tartar, one half  
of soda. No. 2. One cup sour  
milk, one cup water, two eggs, one  
teaspoonful soda.

## CREAM PIE.

Take one pint of milk, heat it and  
add one cup of white sugar, one-  
half cup flour and two eggs when  
the milk begins to boil. When cool  
flavor with lemon and pour upon the  
crust, which should be baked before  
the cream is put in.

## ONION FLAVORING.

One way to prepare onion flavor-  
ing for a vegetable soup is to take a  
large onion, remove the outer skin,  
then stick cloves into the onion and  
bake it until it is nicely browned.  
The peculiar flavor thus gained is  
relished by the epicure.

## BAKED ONIONS.

Peel large onions, and boil one  
hour in plenty of water, slightly  
salted. Butter a shallow dish or a  
deep plate and arrange the onions  
in it. Sprinkle with pepper and  
salt, put a teaspoonful of butter in  
the centre of each onion, and cover  
lightly with crumbs. Bake slowly  
one hour. Serve with cream sauce.

## ANGEL PUDDINGS.

Two ounces of flour, two ounces  
of powdered sugar, two ounces of  
butter melted in half a pint of new  
milk, two eggs; mix well. Bake the  
above in small patty pans until  
nicely browned, and send to table  
on a dish covered with a serviette.  
A little powdered sugar should be  
sifted over each pudding, and slices  
of lemon served with them. The  
eggs must be well beaten before  
they are added to the other ingre-  
dients.

## TO PICKLE APPLES.

Pare a peck of sweet apples, but  
leave them whole; take three pounds  
of brown sugar, two quarts of vine-  
gar, one-half ounce each of cinna-  
mon and cloves; mix together, and  
boil the apples until they are tender  
but not broken. Take them out,  
heat the remainder of the vinegar  
and sugar well together, and pour  
over them. Seal up until wanted.

## HASTY CAKE.

One tablespoonful of butter, one  
cup of powdered sugar, one egg, two  
level cups of sifted flour and three  
small teaspoonfuls of baking powder.  
Sift the baking powder with the  
flour, stir the butter and sugar  
together, add the egg well beaten,  
then the milk and last the flour.  
Bake immediately in a quick oven.  
It is nice baked in a dripping pan or  
in patty pans, and is best while  
fresh.

## TO DESTROY RED ANTS.

Take a large, coarse sponge, satu-  
rate it with warm water and press  
it dry, then sprinkle it with fine  
pulverized sugar and place it where  
the ants are troublesome. They  
will soon collect upon the sponge  
and get into the cells. Then dip  
the sponge into scalding water,  
which will kill them. Wash out the  
sponge and repeat the process. By  
this means you will soon be entirely  
rid of them.

## GREEN CORN AND PEACH PUDDING.

One cup of the pulp of green corn,  
which is obtained by cutting the  
kernels with a silver knife and  
pressing the pulp with the knife,  
being careful that the kernels are  
not loosened from the cob, one cup  
of sliced ripe peaches, crushed  
slightly, two tablespoonfuls of sugar  
and one cup of water. Mix thor-  
oughly, put in an earthen pudding  
dish, placing thin slices of peach on  
the top. Bake from twenty min-  
utes to half an hour in a moderate  
oven. Servs cold.

## GREEN PEA SOUP.

Boil one pint of green peas in  
water with salt, a slice of onion, a  
sprig of parsley and a few leaves of  
mint. When cooked, drain off the  
water and pass the peas through a  
hair sieve. Dilute the purée to the  
proper consistency with some good  
stock, perfectly free from fat. At  
the time of serving it make it quite  
hot, put a piece of fresh butter the  
size of a walnut into it, and serve  
with small dice of bread fried in  
butter; add a few drops of spinach  
greening if the color is not bright  
enough.

## PICKLES.

For each one hundred pickles take  
a pint of salt, put pickles in a tub  
or jar, throw salt over them and  
cover with boiling water. Let stand  
for twenty-eight or thirty-six hours  
(according to the size); when salt  
enough take out and wipe dry; put  
in jars. Take good cider vinegar,  
sufficient to cover them, put in red  
pepper and horse radish, let come to  
a boil, then pour over the pickles  
while boiling, seal up with paper  
and white of egg. This will keep  
good for years; be sure there is no  
acid in the vinegar, if there is it  
won't keep.

## TOMATO CATSUP.

Take half a bushel of tomatoes, wash  
them and cut them to pieces; put  
them in a preserving kettle with one  
quart of water and boil until soft;  
then pass through a sieve and add  
half a pint of vinegar, one tumbler-  
ful of salt, four red peppers, one  
ounce of whole cloves, one ounce of  
whole black pepper and two ounces  
of whole allspice. The spices should  
be put in muslin bags securely tied.  
Put the whole on the fire and reduce  
one half. When cold, bottle the cat-  
sup and cover the corks with melted  
beeswax. The bags of spices must,  
of course, be removed before bot-  
tling.

## COLD POTATOES.

Never throw away cold potatoes.  
There are many nice ways of pre-  
paring them. Here is one which  
bears the somewhat high sounding  
title of potatoes au maitre d'hotel.  
Cut cold boiled potatoes into quarter  
slices, and put into a saucepan with  
four or five teaspoonfuls of milk,  
two of butter, some pepper and salt  
and chopped parsley. Heat quickly,  
stirring all the time until ready to  
boil, when you may stir in the juice  
of half a lemon. Serve it very hot.  
It is the lemon that gives it its name;  
without that it would be simply  
"stewed potatoes." It is not to be  
treated with disdain under its less  
pretentious title.

## TALL OATS.

Mr. W. B. Cheek, of Haywood,  
sends us a stalk of oats, "Welcome  
oats," six feet high, and well headed.  
The merit is in the variety and also  
in the season, which made such fine  
growth on ordinary old upland,  
without a particle of manure.—*Citi-  
zen.*

Mr. Charley Glass of this county  
has a bundle of the Clydesdale oats  
that measures over eight feet in  
height. He made from two table-  
spoonful one bushel and a quart,  
besides this bundle. How high is  
this? Mr. Solomon Luther, of Hom-  
iny township, this county, has in our  
office timothy six feet in length, and  
some of the heads are fully one foot.  
As a grass country Western North  
Carolina can't be excelled in the  
world, we believe.—*Land of the Sky.*

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and for sale by Mr. B. O. Savage, Golds-  
boro, N. C., is in our opinion one of the  
greatest labor saving machines of the  
age. We have seen it work in the field,  
and managed by one hand with either  
one or two horses, will gather, thrash  
and deposit in sacks six acres per day.  
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We have tried Mr. Savage's Harvester  
on our farm and it will gather field-peas  
at a cost of about two cents per bushel,  
thereby saving its cost in labor in a short  
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The Machine will gather peas in rows,  
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Relief of Diarrhoea, Dysentery, Cholera  
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liberal patronage in the past, and by square deal-  
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ests he hopes to merit a continuance of their pa-  
tronage. He means exactly what he says, when  
he invites you to give him a call. 3-1f.

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PLANT in use, to my knowledge, can se-  
cure seed of me by mail, in bags, at 40 cents  
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PEARL, or Egyptian Millet, I have grown it  
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CALF INSURED FOR \$2.50.

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Crops and Bad Prices,

## WHAT SHALL BE DONE?

RALEIGH, N. C., Feb. 1, 1885.

The situation of our Farmers, and  
more especially of those in the Eastern  
Counties, is a serious one. With cotton  
at 8½ cents and everything else in the  
same proportion, it is doubtful whether  
our people can make cotton at all  
with the old method. Thousands of  
thoughtful men all through the  
South are considering earnestly this  
question: WHAT SHALL BE DONE?  
With prices of their products way down  
and the prices of all they buy not re-  
duced in the same proportion, what  
shall be done to feed the family, buy  
clothes and send the children to school  
during this New Year? All this time  
sensible men are cutting down every ex-  
pense and resolving that they will make  
more at home. Milk, meat, vegetables  
must be made in larger quantities and  
groceries saved; corn, oats and grass  
must be provided for the horses, cows  
and hogs. High-priced fertilizers and ev-  
ery extra thing are entirely out of the  
question. The wise man will buy the  
cheapest and best ingredients only and  
make fertilizers at home this year.

At this time, THE NORTH CAROLI-  
NA PHOSPHATE COMPANY, an ex-  
clusively North Carolina Company, work-  
ing nothing but North Carolina material,  
wants to inform the prudent men just  
described how they can help themselves  
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money and make a good fertilizer that  
will make a good crop at a very low  
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