

## Poetry.

## HOME FROM CAMP MEETING.

BY JOHN H. BONER.

The moon shone white along the road,  
The summer night was still,  
And the morning star like a torchlight  
glowed

From the top of the Three Oak Hill.  
The meadow grasses fed the air  
With a scent deliciously fine,  
And the spider spun his gossamer snare  
From the blackjack tree to the pine.

Thousands of insects faintly sung  
In the warmth of the summer night,  
The bat flew low and the great owl swung  
Like a bell in the mystic light.  
The ripe corn rustled its yellow blade,  
The field poppies woke from their  
swoon,  
And the leaves of the wild grape lightly  
played  
In the light of the rising moon.

Down the road at a leisure pace  
Bode Pete on his aged mare,  
Whose clumsy feet left a little trace  
Of dust in the silvery air.  
The leather reins were dropped, and hung  
On the saddle horn, and a song  
Strangely pathetic the negro sung  
As his piebald cantered along.

The tune was queer and the words were  
odd,  
But the music filled the night,  
As he sung of the wonderful love of God  
And the shining robe of white.  
His black face turned to the starry sky  
Reflected stars in tears,  
For Pete was happy—with seer's eye  
He saw beyond the years.

Pete was a preacher, old and gray,  
He preached when he was a slave,  
And he preached at the dawn of free-  
dom's day,  
"De Lord has power to save."  
And many a preacher talking to-day  
About the heavenly goal  
Had better go to his closet and pray  
For the faith of that African's soul.

## Household.

## GRAHAM BREAD.

One and one-half cups of butter-  
milk, three cups of Graham flour, two  
tablespoonfuls of molasses, one tea-  
spoonful of salt. Bake in cake-pa-  
n or deep tin, in a moderately hot  
oven.

## WHITE LEMON CREAM.

Boil the thin peel of two lemons  
in one pint of cream, strain, and  
thicken with the well-beaten yolks  
of three and the whites of four eggs,  
into which half a teacupful of white  
sugar has been beaten. Add half a  
tablespoonful of salt, stir rapidly with  
the egg-beater until nearly cold, and  
pour it into glasses or cups. This  
quantity will fill six custard-cups.

## TOMATO SALAD.

Peel ripe tomatoes with a sharp  
knife, slice crosswise, lay in a salad  
bowl and season on the table with  
salt, a little sugar, pepper, oil and  
vinegar. Keep the tomatoes on ice  
until actually served. They cannot  
be too cold. Never loosen the skins  
by pouring water on them, and re-  
frain as scrupulously from serving  
them with the skins on.

## POTTED CHICKEN AND HAM.

Take the white meat off the bones  
of a cold fowl. Free it from skin  
and gristle, and to every pound  
weight allow three slices of cold  
ham, in equal proportions of fat and  
lean, and one Cambridge sausage.  
Pass the chicken and ham through  
a mincing machine until it is very  
fine and smooth, mix the sausage  
meat with it and add a quarter of a  
pound of butter, with pepper and  
salt to taste. Stir it well together,  
press into a potting-pot, and cover  
with a quarter of an inch of clarified  
butter.

## LEMON TRIFLES.

Squeeze four lemons into half a  
pint of water and throw in the rinds,  
adding one-half a pound of loaf su-  
gar; cover closely, and let stand one  
hour; then take out the rinds and  
let stand all night; then strain  
through a cloth, add one ounce of  
isinglass, and put in a saucepan with  
six well-beaten eggs. Set it on the  
fire and keep stirring until it is as  
thick as cream. When milk warm  
put in moulds. This is a very light  
and delicate dessert. Moulds for re-  
ceiving creams, blanc mange, etc.,  
should always be wet in cold water.  
Half a pound of sugar is half a pint.

## PEACH AND TAPIOCA PUDDING.

For this pudding there will be re-  
quired one can of peaches, a gener-  
ous half-pint of tapioca, three-fourths  
of a cupful of sugar, half a teaspoon-  
ful of salt and one quart of water.  
Soak the tapioca over night in cold  
water; in the morning turn it with  
the water into a double boiler, cook  
for an hour. On removing from the  
stove add salt, sugar and juice of the  
peaches, and stir thoroughly. Pour  
a layer of the mixture into a well-  
buttered pudding dish, then lay in  
the peaches and pour over the fruit  
the remainder of the tapioca; bake  
in a moderately hot oven for one  
hour.

## TO COOK SUMMER SQUASHES.

Try this way of cooking white  
summer squashes: Cut three white  
summer squashes and put them in  
boiling water slightly salted, enough  
to cover them; boil gently for forty-  
five minutes. After putting the  
squashes in the water add one sprig  
of parsley, four peppercorns, two  
cloves and a minced onion. When  
the squashes are cooked pass them  
through a sieve and put them on the  
back of the range to keep warm.  
Mix one teaspoonful of flour in a  
little cold milk, add two cups of boil-  
ing milk, mix with the squash and  
serve with croutons.

## RED RASPBERRY SHORTCAKE.

One quart of prepared flour, two  
tablespoonfuls of butter, three table-  
spoonfuls of powdered sugar, 1½  
cupfuls of milk, two eggs, whipped  
cream one cupful; cream the butter  
and sugar, beat in the whipped eggs,  
the milk and lastly the flour; bake  
in a square or oblong pan; when  
cold cut in three pieces, cover one  
with red or yellow raspberries, sprin-  
kle with sugar, lay another third on  
this, more berries and more sugar,  
then the final layer; sift sugar on it  
and spread thick with the whipped  
cream; stick the finest berries thickly  
in the snowy capping and send  
around liquid cream to eat with it.  
You will admire and enjoy this des-  
ert, says Marian Harland.

## SPANISH SAUCE.

One peck of green tomatoes, one  
dozen large onions, one dozen sweet  
mangoes, two bunches of celery,  
four quarts of ripe tomatoes, two  
tablespoonfuls of cinnamon, one ta-  
blespoonful cloves, one teaspoonful  
mace, one teaspoonful cayenne pep-  
per, two pounds sugar, one gallon  
vinegar, salt to taste, one teaspoon-  
ful allspice. Take green tomatoes,  
onions and mangoes and chop fine  
and stand in salt water over night;  
drain in the morning through a mus-  
lin bag, then scald the four quarts of  
ripe tomatoes, chop and drain  
through the colander; then chop  
celery and add the remaining recipe;  
cook one hour; can hot. This is an  
excellent recipe, and once used will  
be used again.

## GREEN PEA SOUP.

Marion Harland gives this receipt:  
Two quarts of liquor in which corned  
beef or mutton has been boiled; two  
quarts of green peas; bunch of sweet  
herbs, including a shallot, or young  
onion; one even tablespoonful of  
prepared flour rubbed up with one  
of butter; pepper to taste, disk of  
fried bread; boil, skim and strain  
the liquor and return to the fire  
with the pea pods. Cook them  
twenty minutes, strain them out and  
put in peas and onion. Cook until  
the peas are soft and broken; rub all  
through a colander back into the pot,  
stir in the floured butter; sea-  
son, boil two minutes and pour upon  
the fried bread in the tureen. The  
advantage of using flour in this re-  
ceipt is to prevent separation of the  
pea pulp and the liquor.

## PREPARATION OF FRUIT JUICES.

J. W. Parkinson gives in the *Confectioners' Journal* the appended direc-  
tions for preparing fruit juices: Mash  
the juicy fruits in a basin, to a pulp;  
place on the fire and make scalding  
hot; now pour into a hair sieve and  
allow the juice to run through. Put  
into bottles, and securely tie down.  
Place these bottles in a caldron of cold  
water, and boil for twenty minutes.  
Remove from the fire, and allow to  
remain in the caldron until cold,  
then set away for use. In the case  
of non-juicy fruits, such as apples,  
pears, peaches, etc., put the fruit  
into a basin, cover with water and  
boil to a pulp. Now place on a hair  
sieve, and allow to drain without  
any pressing. Observe now that it  
is only the liquor which passes the  
sieve without pressing which is to  
be used for flavoring purposes. What  
remains in the form of pulp is  
adapted to these uses. Now put

the juice obtained as above into bot-  
tles, and proceed to treat as already  
laid down for the juicy fruits. The  
foregoing process is to be gone  
through with in the case where the  
extracts are to be kept transparent  
and clear, as for syrups, cordials and  
beverages. In cases where the fla-  
vorings are to be used for any pur-  
pose where transparency or clear-  
ness is not desirable, such as for ice  
creams, fruit ices and bonbons, then  
I would use not only the clear fluid,  
but the pulp of the fruit also. I  
would for these opaque purposes  
save and utilize every thing of the  
fruit except the skins and seeds;  
this pulp to be treated as already  
laid down.

## THINGS WORTH KNOWING.

—On \$1,000,000 of gold sent from  
New York to London there is a loss  
by friction of from \$100 to \$250.

—If you have a good farm horse,  
keep him. The difficulties in the  
way of securing a good horse can  
not be realized until the animal is  
really required and attempts are  
made at purchasing. But few horses  
are exempt from defect of some  
kind.

—George Washington was the  
father of his country, but his brother  
Samuel seems to have done his be-  
st to deserve a similar title. He died  
at the age of 49, having been mar-  
ried five times, and leaving a numer-  
ous progeny, from whom most of  
the Washingtons now living are  
descended.

—New Orleans is said to be in a  
commercial decline. The basis for  
this statement is the fact that the  
eight leading banks there have im-  
mediately available assets amount-  
ing to \$12,264,000, while their  
deposits are only \$14,193,000. This  
shows that it is difficult to lend  
money in New Orleans on good  
security. This state of things is  
said to be without a parallel in the  
history of the city. The railway-  
are diverting its business.

## A Revolution in Farming!!

BY THE USE OF

## SAVAGE'S RICE HARVESTER

—AND—

## SAVAGE'S FIELD-PEA AND BEAN HARVESTER.

SEVEN ACRES HARVESTED,  
Shelled, Cleaned and put in Sacks,  
Ready for Market, in One Day, at a Cost  
of about TWO CENTS PER BUSHEL.  
One Man and Two Horses with the  
Machine can do the Work Easily, Rap-  
idly and Effectually.

For particulars and testimonials  
address

B. O. SAVAGE,  
Goldsboro, N. C.

22-tf.

## PATRONIZE HOME INDUSTRY!

## The Knoxville Furniture Company

—HAVE—

ESTABLISHED IN WINSTON  
A Branch House

FROM THEIR LARGE MANUFACTURING ESTABLISHMENT,

Where you can get

## BETTER GOODS FOR LESS MONEY

Than ever known in Winston.

## ALL WORK GUARANTEED

to be latest style and first quality.

Remember the place: Near the  
old jail.

A. KENNEDY, Jr.,

20-6m. Manager.

## Tar Heel Liniment!

A valuable Remedy for the Cure and  
Relief of Diarrhoea, Dysentery, Cholera  
Morbus, Cramps, Cramp Colic, Kidney  
Complaint, Gravel in Bladder, Pains in  
Stomach and Bowels, Rheumatism, Neu-  
ralgia, Lamé or Stiff Back, Bruises,  
Sprains, Nettle-rash, Poison Oak, Itch,  
Frost Bites, etc.

Remember TAR HEEL LINI-  
MENT. Ask your druggist or merchant  
for it and take no other. It is the Best,  
Safest and Safest Liniment on the market.  
Price 50 cents per bottle. Sold by Drug-  
gists and Merchants generally. Send for  
testimonials.

HOUSTON & EMERSON,  
Sole Proprietors and Manufacturers,  
GREENSBORO, N. C.  
J. E. GILMER,  
Wholesale Agent,  
WINSTON, N. C.  
21-9m]

## SOUND SLEEP!

## NATURE'S SWEET RESTORER.

TO ENJOY IT YOU MUST HAVE  
an easy, comfortable bed. To have  
this you should be provided with the  
celebrated

HORSE-SHOE  
BED SPRING!!

Made of best Spring Steel Wire, No. 9,  
and guaranteed to be the best, the most  
durable and the simplest spring on the  
market. Fits any bedstead and can be  
removed or put on by a child.  
Retail set of 48 Springs, \$5.00.  
Apply to

## BELL &amp; QUINN,

Manufacturers and Proprietors,  
15-2t. Winston, N. C.THE NORTH CAROLINA  
Home Insurance Company,  
OF RALEIGH, N. C.,  
INSURES AGAINST LOSS BY FIRE.

This Company has been  
in successful operation  
for Sixteen Years.

W. S. PRIMROSE, President.  
W. G. UPCHURCH, Vice Pres.  
CHAS. ROOT, Sec. and Treas.  
P. COWPER, Adjuster.  
Feb. 10-1y.

## —A. C. VOGLER,—



## UNDERTAKER,

—COFFINS, CASKETS,—

Ladies' Gentlemen's and Childrens' BURIAL  
ROBES, always on hand. All orders for  
Coffins or Hearse attended to promptly.  
Main Street, - - - Salem, N. C.  
4-3m. Respectfully, A. C. VOGLER.

C. J. WATKINS. W. J. CONRAD.

## DRS. WATKINS &amp; CONRAD,

—DENTISTS.—

Teeth Extracted WITHOUT PAIN by the use  
of Nitrous Oxide Gas.  
OFFICE: P. O. ADDRESS:  
Main St., Salem, N. C. Winston, N. C.  
4-3m.

## LIVELY TIMES

—AT—  
D. S. REID'S,

Where JAMES F. FULTON, of Stokes County,  
W. P. REID, of Winston, and Miss BETTIE  
TRAYNHAM, of Davidson County, are  
giving every attention to the wants  
of their many friends.

## GROCERY DEPARTMENT:

Full line of Syrups, Molasses, Meat, Lard, Fish,  
Sugars, Coffees, and Fancy Groceries.  
GENERAL MERCHANDISE:  
Dry Goods, Hats, Shoes, Confectioneries, Wood-  
en and Willow Ware, Glass Ware, Drugs,  
Spices, &c., &c.

## Also Agent for the celebrated

## PACIFIC GUANO,

for growing fine YELLOW TOBACCO. Gives  
universal satisfaction. Price, cash \$4.00;  
On time \$4.50.

He sincerely thanks his friends for their lib-  
eral patronage in the past, and by square deal-  
ing, low prices and strict attention to their inter-  
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-tf.

## THE FORAGE PLANT.

PERSONS DESIRING THE BEST FORAGE  
PLANT in use, to my knowledge, can se-  
cure seed of me by mail, in bags, at 40 cents  
per pound, postage paid. The RAT TAIL  
PEARL, or Egyptian Millet. I have grown it  
30 years. It is unrivalled for cows, and totally  
different from German Millet and milo maize  
for green forage purposes on account of the  
numerous ten-day cuttings afforded. A small  
plot will keep a cow.

I believe this a typical silo plant.  
Address all communications and orders to  
JOSEPH A. WORTH,  
Fayetteville, N. C. 5-6m.

## RESPECT THE DEAD!

—AND CALL ON—

## --:--I. W. DURHAM,--:--

WINSTON, N. C.,

## FOR MONUMENTS AND TOMBSTONES.

Satisfaction Guaranteed and Prices Made to Suit the Hard Times

DESIGNS MAILED FREE.  
Winston, July 7-6m.

## IMPROVE YOUR STOCK!

MY BULL "BUCK," two and a half years old,  
very kind, fine form, sire "Joe Donovan,"  
Full Blood Jersey; dam Full Blood Devon,  
of the celebrated Holt Stock at Haw River,

WILL STAND AT HIS STALL,  
on my Farm, During the Season.

CALF INSURED FOR \$2.50,  
TERMS STRICTLY CASH.

3-3m.

J. C. SHUTT.

With Cotton at Eight and a Half Cents, Poor  
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 CAROLINA  
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  
and help a home enterprise by buying  
LIME PHOSPHATE, the cheapest Phos-  
phate ever sold in North Carolina. It is  
to the interest of every farmer in North  
Carolina to write to the NORTH CARO-  
LINA PHOSPHATE COMPANY at  
Raleigh, N. C., and learn how to save  
money and make a good fertilizer that  
will make a good crop at a very low  
price.

1-3ms.

## STANDARD DRUGS!

—DO NOT FORGET TO CALL AT—

The Old Reliable Drug House

—OF—

Dr. V. O. Thompson's

for what you want.

—He has all the—

## NEW and STANDARD DRUGS!

at bottom prices and will not be

undersold.

He has PAINTS for your house,

wagon and carriage.

It will pay you to stop in, if only

to see that BEAUTIFUL \$2,000

SODA FOUNTAIN.

Polite clerks await you

with welcome. 15-1y.

## Enderly Farm.

THOROUGH BRED

AND TROTTING HORSES:

JERSEY CATTLE;

SOUTHDOWN SHEEP;

BERKSHIRE HOGS;

AND BRONZE TURKEYS.

Young stock for sale by

S. B. ALEXANDER.

Charlotte, N. C.