

Poetry.

PARTED.

The silver brook will miss thee
The breeze that used to kiss thee,
And ruffle with a soft caress thy curls of
sunny hair;
When the early dewdrops glisten
On the roses, they will listen
For thy step upon the garden walk, thy
laughter in the air.

The meadows gay with flowers,
The Summer's leafy bowers,
Will know thy joyous smile no more; the
woodlands stand forlorn;
I hear the soft complaining
Of birds, from mirth refraining,
That greeted with their carols sweet thy
waking every morn.

Poor mother! hush thy weeping,
Above thy darling sleeping,
Nor fret with aught of earthly grief the
stillness where he lies;
Flowers in his little fingers,
Where the rosy flush still lingers,
For the angels are his playmates on the
shores of Paradise.

—J. I. L., in Chambers's Journal.

Household.

TOMATO AND BEEF SOUP.

A can of tomatoes, boiled for an hour with a beef bone, a chopped onion with seasoning makes a palatable soup.

NORTH CAROLINA CAKE.

Whites of six eggs beaten to a stiff froth, two cupfuls of white sugar, two tablespoonfuls of butter, one cupful of sweet milk, two and a half cupfuls of flour, two teaspoonfuls of yeast powder; flavor to taste, and bake in a moderate oven.

SMOKED BEEF WITH SAUCE.

Cut the beef as thin as possible, and pour boiling water over it; let it stand for a few minutes, and then drain off the water. Put the beef in a frying-pan, on the back of the range, and let it dry a little; then add a piece of butter and dredge a little flour over it, and stir until the flour is well mixed and smooth; add a little cream and serve hot.

SCALLOPED POTATOES.

Take boiled potatoes, slice them thin, put in a pudding dish a layer of potatoes, crackers, a thin layer of rolled crackers, sprinkle with salt, pepper and three or four small pieces of butter, then add another layer of potatoes, crackers, etc., until the dish is filled; over all pour a cup of cream or rich milk. Bake from one-half to three quarters of an hour.

BROWN BETTY.

Cut into thin slices several large apples, have ready a buttered pudding dish; put into this a layer of grated bread crumbs, then a layer of sliced apples; over these sprinkle sugar, and so on alternately, bread, apples, sugar, until the pudding dish is full, letting the top layer be of bread crumbs; on this place three large lumps of butter; put in oven and bake brown. Serve hot with butter and sugar sauce.

CORN BREAD.

Corn bread is more wholesome than hot rolls for breakfast. Made in this way it is excellent: Half a pound of Indian meal, half a pound of flour, one teaspoonful of salt and one tablespoonful of baking powder sifted into a bowl. Beat one ounce of butter, one ounce of sugar and two eggs together, and add the sifted meal and flour. Add gradually one pint of milk for a thin batter and bake in a hot oven.

WATER ICE.

One cup of loaf sugar, with the juice of six lemons squeezed over it, half a pint of water, and a syrup made by boiling three quarters of a pound of sugar in a little less than a pint of water; let this stand in a large earthen jar or dish for an hour and a half, then mix the lemon, etc., with it, strain and freeze. If you wish to make this a pretty dish as well as pleasing to the taste, add the whites of eggs beaten to a froth with powdered sugar mixed with them; put this on the top of the glass.

HOW TO MAKE GRAHAM BREAD.

Graham bread that can be started after breakfast and baked before dinner is made of one pint and a half of sour milk, two scant teaspoonfuls of soda dissolved in a little hot water, half a cup of New Orleans molasses, a teaspoonful of salt and as much sifted Graham flour as can

be stirred in with a spoon. Grease a large bread tin very evenly, as the molasses in the bread renders it liable to stick, put into the oven and bake for two hours. Have the oven hot when the bread is put in, and toward the last half of the last hour let it cool gradually. Or this bread may be steamed for one hour and three quarters, and be dried off in the oven twenty minutes. When it is taken from the oven wrap a towel around the loaf, the tin and all, and in ten minutes remove from the tin, and keep the loaf wrapped in the cloth until it is sent to the table.

MILK BISCUIT.

Melt three quarters of a pound of butter in a pint of milk; add when nearly cold one pint of yeast and a little salt, and work into these sufficient sifted flour to make a softish dough; roll this into balls, which place at a little distance apart upon greased baking tins; place in a warm situation to rise; when light bake in a brisk oven to a light fawn color. When done, wash over the tops with a soft brush dipped in milk; this will give the biscuit a slight gloss.

ORANGE CAKE.

Six eggs (reserve two whites for the icing) two teacups of sugar, three teacups of flour, one teacup of cream, two teaspoons of bread borders (or half teaspoon of cream of tartar.) Season with a little of the orange juice and bake in jelly-cake pans. Filling—To two unbeaten whites add the juice of one good-sized orange, beat for a few minutes and then gradually add a pound of sugar till it is all beaten up-smooth. Spread this between the layers and over the top.

LEMON SHORTCAKE.

Make a shortcake dough exactly like a strawberry shortcake. While that is baking grate the peel of a lemon, and squeeze every drop of juice from it into the bowl; then take half a cup of sugar and half a cup of molasses, a teacupful of water, a little lump of butter and a tablespoonful of flour. Let this boil until it is just about as thick as boiled custard. When the shortcake is baked cut it in two parts, and pour the mixture over the lower one; then lay the upper part on this, bottom side up, and cover that also with the jelly.

GREEN TOMATO PICKLES.

After slicing the tomatoes scald them in salt and water until soft. Test them by pinching a slice between the thumb and finger, and skim out nearly as soon as they boil up. Drain and put them in a jar, and turn on the vinegar. Take half as many pints of sugar as vinegar. Heat the vinegar to dissolve the sugar and get the strength of the spices, which may be cinnamon and ground cloves, tied up in little thin bags or pieces of cloth, three or four to a gallon of pickles. Pour this over the tomatoes while hot. These are always in good demand.

CHOCOLATE PUDDING.

Half a cake of chocolate broken in one quart of milk and put on the range until it reaches boiling point; remove the mixture from the fire, strain and then return to the range; add four tablespoonfuls of cornstarch mixed with the yolks of three eggs and 1½ cups of sugar; stir constantly, until thick; remove from the fire and flavor with vanilla; pour the mixture in a baking dish; beat the whites of three eggs to a stiff froth and add a little sugar, cover the top of the pudding with the meringue and set in the oven until a light brown. Serve hot.

VERSAILLES CREAM.

One quart of milk, half a cupful sugar, teaspoonful of vanilla extract, half a teaspoonful of salt, seven eggs, two tablespoonfuls of water. Put the sugar in a frying pan and stir until a very light brown. Add the water, stir a moment longer, and mix with the milk. Beat the eggs and salt with a spoon. Add this mixture and the vanilla to the milk. Butter a two quart charlotte russe mould lightly, and put custard in it. Put the mould into a basin of warm (not hot) water and bake slowly until the custard is firm in the centre. It should take forty minutes; but if the oven be very hot it will be done in thirty minutes. Test by putting a knife down into the centre, for if the custard is not milky it is done. Set away in a cold place until serving time. It must be ice-cold when eaten.

JAPANESE ADAPTABILITY.

It is said, says the *San Francisco Bulletin*, that a Japanese mechanic can measure distances with his eye. He can reduce wood and iron to squares and levels in that way. He will cut a board or a stiek a given number of feet, using his eye for determining the length and the breadth. Every Japanese boy who is fairly well educated, draws with just about as much facility as he writes. He figures everything which he wants to illustrate. Having occasion once to ask a Japanese student something about methods of warfare in that country (he had been a soldier attached to one of the great Damos) he immediately figured his explanation in a neat drawing. He could not command enough English words to make his meaning clear, but he could make it clear by a sketch with his pencil. Not one American boy in ten who has received a fair common school education, could have made a free hand drawing illustrating the use of war implements or implements of industry.

—There is a tree in Mexico called the oily cocoa. Its seed is almost entirely composed of a fatty substance which has sometimes been used in making soap. A quantity of this seed was recently shipped to Europe, and a Stuttgart baker has successfully used the oil as a substitute for lard in making bread and cake. The seed contain 12 per cent more actual grease than ordinary pork lard, and can be kept for months without spoiling. There is said to be a fortune awaiting the man who will go down to Mexico and develop the business.

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22-tf.

NORTH CAROLINA, } In the Superior
FORSYTH COUNTY. } Court.

Emil Magnus & Thomas Lloyd, trading as Lloyd & Magnus, vs. David Darby, Benjamin F. Darby, & Phillip Darby, trading as Darby & Co. Notice.

The Defendants above named will take notice, That an action entitled as above has been commenced in the Superior Court of Forsyth County for the purpose of setting aside two chattel mortgages executed by J. B. Burch to the Defendants Darby & Co., and dated respectively February 4th, 1884, and February 5th, 1885, and of recovering of the Defendants the sum of One Hundred and Ninety-seven (\$197) Dollars, with interest; and the said Defendants will further take notice, that they are required to appear at the next Term of the Superior Court of said county, to be held on the 7th Monday after the 1st Monday in September, at the Court House of said county, in Winston, N. C., and answer or demur to the complaint in said action, or the Plaintiffs will apply to the Court for the relief demanded in said complaint.

This 11th day of August, 1886.

C. S. HAUSER,

Clerk of Superior Court.

J. L. PATTERSON, Atty. for Plaintiffs.

28-6w.

Tar Heel Liniment!

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21-9m]

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INSURES AGAINST LOSS BY FIRE.

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CHAS. ROOT, Sec. and Treas.

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Feb. 10-1y.

—A. C. VOGLER,—



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I believe this a typical silo plant.

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CALF INSURED FOR \$2.50.

TERMS STRICTLY CASH.

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3-3m.

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 reduced 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 expense 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 every 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 exclusively North Carolina Company, working 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 Phosphate ever sold in North Carolina. It is to the interest of every farmer in North Carolina to write to the NORTH CAROLINA 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.

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