

Poetry.

SOMEHOW OR OTHER WE GET ALONG.

The good wife bustled about the house, Her face still bright with a pleasant smile, As broken snatches of happy song Strengthened her heart and hand the while.

"Good wife, I've just been thinking a bit, Nothing has done very well this year; Money is bound to be hard to get— Everything's bound to be very dear; How the cattle are going to be fed, How we're to keep the boys at school, Is a kind of a debit and credit sum I can't make balance by my rule."

She turned her round from the baking bread, And she faced him with a cheerful laugh; "Why, husband, dear, one would think The good, rich wheat was only chaff. And what if the wheat was only chaff, As long as we both are well and strong? I'm not a woman to worry a bit, Somehow or other we get along."

"Into some lives some rain must fall, Over all lands the storm must beat, But when the rain and storm are o'er, The after sunshine is twice as sweet. Through every strait we have found a road, In every grief we've found a song; We've had to bear and had to wait, But somehow or other we get along."

"For thirty years we have loved each other, Stood by each other whatever befell; Six boys have called us father and mother, And all are living and doing well. We owe no man a penny, my dear, We're both of us loving, well and strong; Good man, I wish you would smoke again, And think how well we've got along."

He filled his pipe with a pleasant laugh; He kissed his wife with a tender pride; He said, "I'll do as you tell me, love; I'll just count up on the other side." She left him with his better thought, And lifted her work with a low, sweet song— A song that followed me many a year, Somehow or other we get along.

—Philadelphia Times.

Household.

DRIED APPLE CAKE.

Two cupfuls of sweet dried apples soak over night and chop; two cupfuls of molasses, and let it simmer for over two hours; when cold add one cupful of sugar, two eggs, one-half cupful of sour cream, sour milk and butter, two teaspoonfuls of soda, four teaspoonfuls of cinnamon, one teaspoonful of cloves and one nutmeg.

GRAPE PIE.

Pop the pulps out of the skins into one vessel and put the skins into another. Then simmer the pulp a little and run it through a colander to separate the seeds. Next put the skins and pulp together and they are ready for jugging or for pies. Pies prepared in this way are nearly as good as plum pie, and that is very good.

FRESH VEGETABLES SALTED DOWN.

Sweet corn can be salted in brine for winter use, first boiling and skimming the brine and then immersing the corn in it after it is cold; a flat stone should be used to keep the corn under the brine, and before it is used it should be freshened to a palatable degree by soaking in fresh water; the brine should contain all the salt it will absorb. String beans, asparagus and egg plant may be similarly kept in brine for winter use.

BOILED CHICKEN AND TONGUE.

Clean, wash out with soda and water, then with fresh cold water, a large fowl. Fill with a good forcemeat of crumbs, bits of fat, salt pork pepper and salt; bind legs and wings to place with a broad tape and boil slowly until tender, from an hour to an hour and a half, in proportion to the age and size of the chicken. In another vessel boil a nice corned tongue. When the

chicken is dished lay the tongue, skinned and sliced, each piece overlapping the next in a circle about it. Serve a bit of tongue with each help of chicken. Thicken two cupfuls of strained liquor from the pot in which the fowl was boiled. With a tablespoonful of butter rolled in two of flour, add two beaten eggs and a tablespoonful of finely-cut parsley. Season with pepper and salt; boil two minutes, stirring all the time, and send to table in a gravy boat.

COCOANUT CAKE.

One cup of sugar, one-half cup sweet milk, one-half cup butter, two cups of flour, one teaspoonful soda, two teaspoonfuls of cream tartar, three eggs. Bake in three layers. Put the cocoanut into frosting, made of the whites of two eggs, between the layers and on top.

PICKLED CABBAGE.

For two quarts of finely-shredded cabbage allow one pint and a half of minced bell peppers, the seeds removed, one tablespoonful of fine salt half a cupful of mustard seed, one small teaspoonful of ground cloves and the same amount of ground cinnamon. Mix well together, put in jars, and pour over the mixture enough boiling cider vinegar to saturate it, but not to rise above it. Cover securely and keep in a cool, dark place.

PICKLED TOMATOES.

One peck of green tomatoes cut in slices; three onions, not too large finely minced; a quarter of a pound of mustard seed, two ounces of mustard, one tablespoonful each of ground allspice, cinnamon, cloves and ginger, and a saltspoonful of cayenne pepper, half a pound of brown sugar and vinegar enough to cover the tomatoes. Put all in the preserving kettle and set on the stove, where the pickle will be kept just at boiling point for one hour.

CHRISTMAS BERRIES.

Already the careful gatherers are looking ahead for the Christmas tree, and preparing mountain ash and other berries to keep. The former will keep if tied in bunches and hung up with the berries down. They should be soaked in water for twenty-four hours before they are used. Barberries keep well immersed in strong salt and water. Any such berries can be painted as you want them with a solution of scarlet sealing wax and alcohol.

RAGOUT OF BEEF.

Cut cold underdone beef into neat dice, lay in a pot with minced onion parsely and enough gravy or broth to cover it. Cook very slowly at the side of the range until tender, stir in a lump of butter the size of a walnut, rolled into a tablespoonful of browned flour, the juice of half a lemon, a teaspoonful of Worcestershire sauce and half a glass of wine; simmer one minute and turn out on squares of fried bread. If you have no gravy made make it out of the refuse bits of skin, gristly pieces, etc.

OLD DOMINION SAUCE.

Bring the juice poured off from the can of peaches to boiling point. Dissolve one tablespoonful of cornstarch in half a teacupful of cold water, add the juice and boil two minutes. Then add a teacupful of sugar and if wine is not objected to one glass of sherry or Madeira. The sauce may be strained, but does not require it. In all cases where wine is mentioned as flavoring it is of course optional, many persons regarding its use as sinful. Education or conviction will govern here as elsewhere. In most rules where wine is specified as flavoring, the juice and grated rind of a lemon will be, so far as sweet sauces are concerned, a pleasant substitute.

CHOW-CHOW.

Mince half a peck of green tomatoes, half a peck of small onions, one peck of tiny cucumbers and six green peppers; mince the seeds; to these add three medium sized heads of cauliflower, broken in small pieces; sprinkle salt all over and let them stand for twenty-four hours. At the end of this time drain the mass well and cover with vinegar. Put three heads of celery, cut in small pieces, one cupful of grated horseradish, half a pound of mustard seed, two ounces of ground black pepper, two ounces of brown sugar, half an ounce of ground cloves and half an ounce of tumeric into enough cider vinegar to cover and boil for fifteen minutes; then pour over the pickles. Put in glass jars and keep for a month before using. It improves with age.

SOMETHING FOR EVERYBODY!

Premiums for The Workers!

FOR THE FARMERS, FOR THE LADIES, FOR THE BOYS AND FOR THE GIRLS.

THE PROGRESSIVE FARMER is a live, and as its name indicates, a progressive paper, devoted to the interests of the farmers of North Carolina, and will be filled each week with twenty-five columns of reading matter, editorial, correspondence from leading farmers and others, farm notes for the farmer, household receipts for the housekeeper, stories for young and old, miscellaneous matter, mirth, wit, &c., for all.

It will be kept up to the full standard of modern agricultural journalism. We propose to make it a paper that North Carolina farmers may not only read with profit, but one of which they may be proud.

We hope in the near future to see it become a weekly visitor in the households of thousands of farmers. In this work we have the sympathies and good wishes of many friends, who send us cheering words and write us encouraging letters, all of which we appreciate.

We want our friends to help us extend the circulation of this paper. We do not expect nor ask them to give us their time for nothing, and accordingly we offer as compensation for the service that may be rendered us in securing clubs or subscribers for one year, the following

SPLENDID PREMIUM LIST

embracing articles of real value to the farmer, to the farmer's wife, to the boy and to the girl.

There is no chance work, no prize lottery business, in this, and no Cheap John goods are offered.

Every one who works for us is sure of getting either one of the premiums offered, and everything offered is guaranteed by us and by the responsible parties who supply them as being up to the standard and of full value as represented.

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The receipt of lists for clubs will be duly acknowledged in our columns from week to week.

If you don't want any of the premiums send us six subscribers and get your own copy free.

Without a Dollar you may get one of J. P. Nissen's celebrated Two-Horse Wagons.

For a Club of 200 yearly subscribers sent to us with the CASH, by the 1st of September next, we will give a J. P. NISSEN WAGON, two-horse, medium, complete with cover, worth \$80.00.

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—OF— STAUNTON, VA.

STATEMENT JAN. 1st, 1886: ASSETS: United State Bonds, \$18,000.00; Bonds and Mortgages, \$5,000.00; Property, \$13,978.80; Cash on hand, \$13,827.58.

LIABILITIES: Assessments Paid in Advance, \$ 805.63; Due Assessment Accounts, 6,785.73.

This Company was organized as recently as September 3, 1878, but the management and character of the Company has been such as to secure and enjoy the support of such of our leading business men as Col. A. B. Andrews, Maj. Robt. Bingham, Mr. R. T. Gray, Hon. A. C. Avery, Circuit Court Judge; Rev. Dr. C. T. Bailey, and other representative men throughout the State. Rates for Insurance lower than in any first-class reliable company. J. F. HYATT, Wadesboro, N. C., General Traveling Agent for the State. C. W. VOGLER, Local Agent, Salem, N. C. Terms and assessments may be found at the office of THE PROGRESSIVE FARMER, in Winston. 15-tf. C. W. VOGLER, Agent.

A CARD.

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