

Poetry.

WHAT IT IS TO BE FORTY.

To discover a sprinkle of gray in your beard,
And a thinness of crop where the upland is cleared;
To note how you take your slippers and gown,
And hug to the fire when you get home from town—
Ah, that's what it is to be forty.

To find that your shadow has portlier grown,
That your voice has a practical, business-like tone;
That your vision is tricky which once was so bright,
And a hint of a wrinkle is coming to light—
Ah, that's what it is to be forty.

A sleigh ride, a party, a dance or a dine;
Why, of course you'll be present, you never decline;
But, alas, there's no invite; you're not young folks, you see;
You're no longer a peach, but a crab-apple tree—
Ah, that's what it is to be forty.

A daughter that grows like a lily, a queen,
And that blooms like a rose in a garden of green,
A dapper young clerk in an ice-cream saloon,
Both a dude and a dunce, is to carry off soon;
And a boy that is ten, and the pride of your eye,
Is caught smoking vile cigarettes on the sly—
Ah, that's what it is to be forty.

At twenty a man dreams of power and fame;
At thirty his fire has a soberer flame;
At forty his dreams and his visions are o'er,
And he knows and he feels as he ne'er did before
That a man is a fool till he's forty.

Ah, we're young and we're old, and we're green and we're gay,
And the law of our living is change and decay;
Come, see the lone spot in the Valley of Tears,
Where your baby lies low in the cradle of years,
When no longer on earth he is forty.

—L. N. Chapin.

Household.

LAYER OR LOAF CAKE.

Beat two cups of sugar and a half cup of butter to a light cream; add the yolks of three eggs well beaten and one cup of milk. Stir in by degrees three cups of sifted flour, to which two heaping teaspoonfuls of baking powder have been added; then add two whites of the eggs which have been beaten to a stiff froth, and flavor to taste. Bake in three "layer" cake tins or in a long pan.

WARM GINGERBREAD.

One cup each of sugar, molasses, butter and "loppered" milk or cream 4½ cups of flour, one teaspoonful of soda, sifted twice with the flour, one teaspoonful of ginger, one teaspoonful of mixed mace and cinnamon, three eggs, beat together molasses, sugar, butter and spices until they are very light; put in the milk, beaten eggs and finally flour. Break instead of cutting it and eat with iced milk as an accompaniment.

COCONUT BISCUIT.

Remove the shell and dark skin from a fresh coconut and grate it. Simmer it slowly for half an hour in a quart of milk and then squeeze all the milk from the nut in a strong towel. Add to the milk one gill of compressed yeast, or one gill of liquid yeast, a teaspoonful of salt and flour enough to make a soft dough; let it rise until light and then knead, prove and bake in the form of small loaves or biscuits.

GERMAN DUMPLINGS.

Mix a quarter of a pint of lukewarm milk or cream with a small cup of fresh yeast; add one ounce of sugar, two well-beaten eggs, three ounces of partly melted butter and a pound of sifted flour. Beat the whole light and thoroughly until light and spongy, cover with a cloth

and let it raise by gentle warmth. Turn out the dough on a well floured board; cut off egg-sized pieces and lightly roll them into round balls or ovals. Leave these on the board to raise again. Put two ounces of butter in a broad, flat stewpan, with a dessert-spoonful of sugar and milk half an inch deep. Let it boil; take up the cakes gently with a slice and lay them close together in the boiling milk. Cover with a lid and put them in the oven till the milk is nearly dried away and the dumplings have a yellow crust. Take them carefully apart, sift sugar over and serve with any sweet sauce, fruit or syrup.

GRAHAM BREAD.

One pint of Graham and one pint of wheat flour, one teaspoonful of sugar, one teaspoonful of salt, two teaspoonfuls of Royal baking powder, 1½ pints of milk. Sift together Graham flour, sugar, salt and powder, leaving out the coarse bran which will be found in the sieve; add the milk; mix quickly in a smooth soft dough, which pour into two small greased tins and bake at once in a rather hot oven twenty-five minutes. Protect with paper ten minutes.

BROWN CHICKEN SOUP.

Boil an old fowl tender in three quarts of water, take it out and cut the flesh from the bones. Add the latter to the liquor left in the pot, and stew slowly one hour then strain in a colander lined with coarse muslin. Return to the fire with a dozen whole black peppers, half a dozen whole cloves, a tablespoonful of minced onion, twice as much grated carrot, a tablespoonful of minced parsley, salt to taste. Boil half an hour, strain and put back into the kettle with a roux made by stirring together in a frying-pan three tablespoonfuls of butter and the same quantity of browned flour, then thinning with a cupful of soup added gradually. When the soup is rich and brown, add most of the meat of the chicken cut into small squares; cook gently fifteen minutes, drop in a dozen forcemeat balls made by mincing some of the chicken finely, rubbing to a paste with boiled yolks, then binding with raw yolk, and forming into pellets with floured hands. Add, lastly, a glass of sherry and pour out. A handsome and good soup.

PUMPKIN PICKLES AND MARMALADE.

Peel pumpkin and cut in convenient strips for pickle, says *Good Housekeeping*. As pumpkin shrinks considerably in cooking, allowance must be made for this when cutting into strips. Steam until a fork will penetrate, then scald in the following syrup: To one quart of vinegar allow two pounds of sugar and one teacupful of molasses, one teaspoonful cinnamon, one teaspoonful cloves, one teaspoonful ginger. Let pumpkin remain in this half an hour, or until it reaches the boiling point, then remove with perforated skimmer and place in jars. Boil syrup until reduced enough to cover the pickles; pour over while hot. Keep in a cool cellar. Pumpkin marmalade is much relished by some people. Peel and stew pumpkin, then rub through a sieve. Add to pumpkin an equal quantity of apple pulp, sour apples are best, and to six teacupfuls of this mixture three teacupfuls of sugar, two lemons and one orange cut very fine, also grated rind of same. Stew until rich and and thick, stirring constantly, then put away in covered jelly glasses.

OUR BUTTER EXPORTS.

The exports of genuine butter have fallen from 40,000,000 pounds in 1880 to 21,638,138 pounds in 1885, or nearly one-half, while the exports on butter substitutes have increased from 20,000,000 pounds in 1880 to 39,000,000 in 1885. The new law regulating the manufacture and sale of oleomargarine and other butter substitutes will, no doubt, soon restore the great industry of the country to its former status, and protect consumers from the imposition of "substitutes," or, at least, place them in a position where they will know what they are buying.

—In climates having a difference of 70° in temperature between the hot and cold seasons, a railway track of 400 miles is 338 miles longer in Summer than in Winter. Of course the length of the road remains the same, but expansion forces the lengths of metal closer together, making an aggregate closing up of space between the rails of nearly a yard in each mile.

ITEMS OF INTEREST.

—Six parts of sulphur, six of white lead and one of borax thoroughly mixed and wetted with strong sulphuric acid, make a strong cement for connecting iron work.

—A New Jersey farmer writes that he gave a dressing of salt (eight bushels to the acre) to land badly infested with grubs, and for three years after raised good crops of corn, which was impossible previous to its application.

—The height of the Bartholdi statue just inaugurated in New York City from base to torch, is 151 feet; from foundation of pedestal to torch is 305 feet. The statue weighs 450,000 pounds. Forty persons can stand comfortably in the head, and the torch will hold twelve people.

—In 1816 the first pre-emption rights of settlers on public lands was passed by Congress, not, however, without much opposition. This act allowed settlers on the public domain the right to purchase 320 acres. This was the initial act of a long series of similar enactments.

—A writer in the *Husbandman*, who sells his butter at high prices, carefully prepares his brine. He uses the best ordinary salt and stirs it in hot water until it will no longer dissolve. When the brine is strong as it can be made he strains the liquid and allows it to cool. When cooled he pours it on the package, if a firkin, to the top of the chine, so that it may fill every vacant place. The object is entirely to exclude the air.

A PLUCKY GIRL.

"It's a joke on me, of course, but I'll give it to you fellows," said a Cass farm man to a little group in the city hall yesterday. "I have a great fear of burglars. When I go to bed I want to know that every door and window is fastened. About a month ago we changed hired girls and the new-comer was very careless about the doors 'o nights. On two or three occasions I came down stairs at midnight and found a window or a door unlocked. I cautioned her about it, but it did no good. I therefore determined to out up a job on her. I got some else whisksers and an old rig and one night about eleven o'clock I crept up the back stairs to her room. She was snoring like a trooper, but the minute I struck the match she awoke. I expected a great yelling and screaming but nothing of the sort took place. She bounced out of bed with a 'You villain!' on her lips, and before I had made a move she knocked me to my knees. Before I could get out of the room she struck me again and it was only after I had tumbled down the back stairs that she gave the alarm. Then she went through to my room, rapped on the door and coolly announced: 'Mr. Blank, please get up—I've killed a burglar.'" —*Detroit Free Press.*

BRINE-SALTED BUTTER.

Hoard's Dairyman, in relation to salting butter with brine, says the process is simple, the difference being in the strength of the brine used. For washing it need not be so strong, as it is about all drained from the butter before the stronger brine is applied. For this latter, a "saturated solution" of salt should be used, which simply means all the salt that water will contain without precipitating it on the bottom of the vessel containing it. Use enough to saturate and float the butter, letting it stand in the churn from thirty to forty minutes. If the butter is in fine granules, each pellet will be surrounded with a film of brine, and if only drained and the butter pressed together—worked, if at all, but very little, the butter will have unbroken grain, and be salt enough for those who like to taste fine butter and are not in the habit of having salt to disguise the taste of poor butter, though if a man wants more let him put it on when he eats it as he does on his potato.

Butter, however, cannot be rightly salted in this way unless the churn be stoppered when the granules are fine and then made cold, so the butter will not mass in large lumps. You can make more water adhere to 100 pounds of shot than you can to a 100 pound ball. For the same reason salt enough will adhere to the butter in granules, when it will not penetrate large balls.

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 of 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.

The premiums will be securely packed, addressed to the getters up of clubs and placed on the cars at Winston free of cost.

Clubs of over sixteen may be divided between two or more post offices, but clubs of sixteen or under must be addressed to one post office.

The offer of this premium list will hold good for three months, that is to the first of June next. Now here is a chance for active men, good women, boys and girls, to help us extend the circulation of THE PROGRESSIVE FARMER, get a substantial and valuable premium, and benefit themselves.

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.

To the one who shall send us the largest number of subscribers over 200, we will give a Wagon and a splendid double set of Hand Made Harness complete, Brides, Collars and Reins, worth \$95.00.

No. 1. FOR A CLUB OF 25.
One Leader Corn Sheller, Capacity 25 to 40 bushels per hour, worth \$10.00.

No. 2. FOR A CLUB OF 16.
One Smith Feed Cutter, worth \$6.50.

No. 3. FOR A CLUB OF 9.
One plantation Bell, with fixtures complete for hanging, weight 75 pounds, \$3.75.

No. 4. FOR A CLUB OF 8.
One Farmers' Friend Plow with wrench, extra point and mould board, worth \$3.25.

No. 5. FOR A CLUB OF 50.
One Double-barrel Breech Loading Shot Gun, 30 inch barrels, No. 12 gauge, worth \$20.00.

No. 6. FOR A CLUB OF 26.
One China Set of 56 pieces, worth \$10.50.

No. 7. FOR A CLUB OF 7.
One Disston's Cross Cut Saw, six feet long, worth \$2.50.

(The above goods we get from S. E. Allen, Winston, N. C.)

No. 8. FOR A CLUB OF 25.
One Dexter Corn Sheller, without fan. Capacity 25 to 40 bushels per hour, worth \$10.00.

No. 9. FOR A CLUB OF 30.
The Dexter Sheller, with fan, worth \$12.00.

No. 10. FOR A CLUB OF 8.
One Boy Dixie Plow, wrench, extra point and mould board, worth \$3.25.

No. 11. FOR A CLUB OF 32.
One Double-barrel Shot Gun, Muzzle loader, 40 inch, steel barrels, worth \$13.00.

No. 12. FOR A CLUB OF 6.
Four splendid Steel Hoes, worth \$2.00.

No. 13. FOR A CLUB OF 14.
One eight day, walnut frame Clock, worth \$5.00.

No. 14. FOR A CLUB OF 8.
One day Clock, with weights, worth \$2.75.

No. 15. FOR A CLUB OF 9.
One day Clock, walnut frame, worth \$3.50.

No. 16. FOR A CLUB OF 4.
One day Nickel Clock, worth \$1.50.

No. 17. FOR A CLUB OF 7.
One day Nickel Clock, with alarm attachment, worth \$2.50.

No. 18. FOR A CLUB OF 25.
One good Silver Watch, genuine American lever, worth \$10.00.

(These goods we get from W. T. Vogler, Winston, N. C., and are guaranteed.)

No. 19. FOR A CLUB OF 32.
One No. 7 "Selmo" Cook Stove, with 13 pieces and 3 joints of pipe and one elbow—a splendid Cook Stove, worth \$13.25.

No. 20. FOR A CLUB OF 27.
Sixty-six feet of 10 inch Tobacco Flues with six elbows and two caps, an outfit for a barn 16 feet square, worth \$10.80.

No. 21. FOR A CLUB OF 7.
One Tin Chamber Set, 3 pieces and neatly painted, worth \$2.50.

(These goods we get from Giersh, Senseman & Co., Salem, N. C.)

No. 22. FOR A CLUB OF 9.
One Patch Hand Corn Sheller, to be attached to an ordinary box, guaranteed and will last a life time, worth \$3.00.

No. 23. FOR A CLUB OF 17.
One Kitchen Safe, 3 shelves, one drawer—all poplar and very neat, worth \$7.00.

No. 24. FOR A CLUB OF 11.
One Dining Table, 3x4 feet, with drawer—all poplar and very neat, worth \$4.50.

No. 25. FOR A CLUB OF 35.
One Dressing case, 3 drawers, quarter marble, 2 toilet drawers and glass—walnut and very neat, worth \$14.00.

(These goods we get from A. C. Vogler, Salem, N. C.)

No. 26. For a Club of 30.
One "Daisy" Feed Cutter, 6 inch blades, worth \$12.00.

No. 27. For a Club of 35.
One "Telegraph" Feed Cutter, No. 5, worth \$14.00.

No. 28. For a Club of 18.
One Saddle, quilted seat, all stock, worth \$7.50.

No. 29. For a Club of 25.
One Single Buggy or Single Wagon Harness, with bridle, reins and collar, worth \$10.00.

No. 30. For a Club of 37.
One Set Double Wagon Harness, bridles, collars and reins, hand made, worth \$15.00.

No. 31. For a Club of 9.
One Clipper Plow (one horse) extra point and mould board, worth \$3.50.

No. 32. For a Club of 3.
One Fair neat Andirons, worth \$1.00.

No. 33. For a Club of 15.
One Hand Saw, one Chisel ¾ inch, one Chisel 1 inch, one Auger ¾ inch, one Drawing Knife, one Hammer, one Square and one Hatchet—all first class, worth \$6.00.

For a Club of 3. One good Brace, adjustable socket, with 4 bits, worth \$1.40.

(These goods we get from Brown, Rogers & Co., Winston, N. C.)

No. 34. For a Club of 8.
One Sack (167 pounds) Lister's Ammoniated Phosphate for Tobacco, worth \$3.33.

No. 35. For a Club of 10.
One Sack (200 pounds) of either British Mixture, G. Ober & Son's Special Compound, One Brand Tobacco Guano, or Game Guano—all for Tobacco, worth \$4.00.

(These goods we get from W. T. Carter & Co., Winston, N. C.)

No. 36. For a Club of 50.
One Tate's Victor Grain and Seed Separator and Grader, with wheat screens complete—capacity 20 bushels per hour. Has complete bagging arrangement. Will give four grades of the grain—bagging each grade separately if desired. The best and simplest Separator or Fan in the United States, worth \$22.50.

(Manufactured by Winston Agricultural Works, Winston, N. C., and guaranteed.)

Send names, with post office and county plainly written, with cash, addressed to L. L. POLK,

PROGRESSIVE FARMER,
Winston, N. C.

Now go to work and see who can send us the most names in the shortest time.