

Poetry.

THE HOMESTEAD KITCHEN.

How bright and warm a place it was,
That quaint dear kitchen old,
Where burning logs defied the frost—
The breath of Winter cold.

The tall clock from its corner dim
The mighty silence broke,
In tolling off the passing hours
With slow and measured stroke.

The apples quartered and festooned
On strings were hanging high,
And ears of golden corn were hung
Around the fire to dry.

'Twas there the busy mother made
Her doughnuts, pies and cake;
'Twas there she put the bread to rise,
And watched it brown and bake.

'Twas there the spinning wheel was heard
From early morn till night;
For there dear grandma spun and reeled
The fleecy wool so white.

A pretty picture grandma made,
With snow-white hair and cap,
When weary with her work at times,
Her hands lay in her lap.

She dreamed, no doubt, of by-gone days,
When life was new and sweet;
She doubtless heard the patter, too,
Of many little feet.

And now, as then, the children came
To her with griefs and joys;
And now, as then, she kissed and rocked
The baby girls and boys.

The sunbeams played upon the wall
And danced upon the floor,
And lay in threads of golden light
From cracks around the door.

No longer swing those hinges now,
No merry children play,
No buzz of spinning wheel is heard
Throughout the livelong day.

For restless time has closed the door—
Has locked and barred it fast—
And only to the memory comes
These visions of the past.

For as the Winter snow falls soft,
It brings to mind at times
The pleasant scenes of long ago,
Like sweet, low-whispered rhymes.

Ye feathery flakes that drift around
That dear beloved place,
Tell to that kitchen changing time
Can ne'er its joys efface.

—Josephine Canning.

Household.

POTATO CAKES.

A very good substitute for croquettes may be made by rolling out mashed potatoes on a board, cutting them into small cakes, rubbing them with the white of an egg and baking them.

CANNED FRUIT.

Those who would have the delicious syrup of the old-fashioned preserve without the labor attendant upon its preparation, may obtain it by adding a few spoonfuls of sugar to the juice in a can, heating it almost to the boiling point and then pouring it over the fruit.

HOMINY MUFFINS.

Cold hominy may be made into muffins, are very good with coffee. Take a cup of flour, two cups of hominy, two eggs and two teaspoonfuls of baking powder, a tablespoonful of sugar, one-third of a cup of butter and a teaspoonful of salt; mix together and bake in muffin tins.

ROAST VEAL.

Veal should be roasted twice as long as beef or mutton, and should be thoroughly basted while cooking, as the flesh is dry. An excellent addition to the made gravy is two teaspoonfuls of strained stewed tomato or a tablespoonful of tomato catsup; they should be heated together over the fire for a few minutes.

APPLE CAKE.

A pleasant variation on the jelly and cream filling used for double cakes may be made of apples. Beat one egg light in a bowl, and into it a cup of sugar. Add to this the strained juice and grated rind of a lemon. Peel and grate three firm pippins or other ripe, tart apples directly into this mixture, stirring

each well in before adding another. When all are in, put into a farina kettle and stir over the fire until the apple custard is boiling hot and quite thick. Cool and spread between the cakes.

CHEESE SANDWICHES.

Cut thin slices of bread, buttered on the loaf before each is cut, and spread with grated cheese, in which has been worked a little melted butter, a very little made mustard, cayenne pepper, salt to liking. Put two together, buttered sides inward, for each sandwich, if the slices are small; if large, cut in half and fold over upon the mixture. They are very nice.

CORN BREAD WITHOUT YEAST.

Corn bread without yeast or soda is sometimes desired as an article of food. Sift three quarts of meal, add a teaspoonful of salt, and mix with just enough water to make a thin batter; cover this with a cloth and let it stand until it begins to rise, and little bubbles make their appearance on the top; then pour it into a well buttered tin and bake slowly in a moderate oven.

SARDINE TOAST.

Divide some sardines lengthwise removing the skin, bones and tails; add a little of the oil from the tin and put into the oven between two plates, letting them get quite hot. Take some thin strips of bread the exact length of the sardines, fry them in butter, put half a sardine on each slice, sprinkle on cayenne and salt and a squeeze of lemon juice, and serve very hot.

BELLA'S PUDDING.

Heat three cups of milk to the boiling point; mix four tablespoonfuls of flour with another cup and stir it into the hot milk, allow it to cook thoroughly, salt it and set away until it is perfectly cool. Beat up three eggs, beat up the cornstarch with the Dover beater and then add the eggs and half a cup of sugar, and beat until the mixture is perfectly smooth. Add flavoring to taste and bake half an hour.

FRIED CELERY.

Cut the celery into pieces three or four inches long; boil them tender in salted water; drain them; make a batter in the proportion of two eggs to a cupful of rich milk; mix flour or fine bread or cracker crumbs, enough to give it consistency; roll the pieces of celery in it, and fry them to a light brown in hot lard. Serve very hot. Celery can also be cooked as asparagus, boiled tender, and served with a white sauce.

CHICKEN SAUTE.

After jointing the chicken, place it in a saucepan, with just enough olive oil to keep it from burning. After the chicken is thoroughly browned cover it with boiling water stir it and cook slowly for one hour, season with salt and pepper, then add one tablespoonful of flour, and put into it either small onions or mushrooms. If onions are used, the little ends of each should not be cut as is usually done when they are served alone.

CECILS.

Mince fine one cupful of rare roast beef, add one-fourth of a small onion, grated, one teaspoonful of chopped parsley, one-fourth teaspoonful of pepper and one teaspoonful of salt; stir in a little good stock and one egg, beaten. The mixture should be as soft as you can handle it. Heat altogether and when it is cool mould in the bowl of a spoon into egg-shaped balls, roll in fine crumbs and fry a light brown in hot lard. Make a gravy of one cup of stock thickened with browned flour and flavored with one teaspoonful of Halford sauce, and pour over the cecils.

MARQUISE PUDDING.

Open a two-pound can of preserved pears, drain them from the liquid, cut them small and run them through a sieve; add half a pint of white sugar syrup. Cut up two pineapples into small slices, and then into small dice. Add their weight of sugar and a pint of water, simmer half an hour; set aside to cool. Boil half a pound of dried cherries in half a pint of syrup and cool. Surround the ice cream freezer with ice, put the pear pulp in it and work it until partly frozen; add while working the pears, with the spatula, the well-beaten whites of four eggs. Drain the cherries and the pineapple from the syrup and add them and when nearly done put the mixture in an ice-putting mould, surround it with ice and salt until wanted.

SOMETHING FOR EVERYBODY!

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

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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.

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T. E. BLACKSHEAR, THOMASVILLE, GA. September 20th, 1886.—34-3m.

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J. P. CALDWELL, Editor and Proprietor.

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Table with columns for SOUTHBOUND-DAILY, NORTHBOUND-DAILY, and train times for various stations like New York, Philadelphia, Washington, etc.

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