

THE HOME.

Wholesome Puddings.

An apple charlotte is a delicious pudding, and when apples are plenty and cheap (which they are not always in city markets), it is inexpensive. It is one of the few bread puddings that are really good. Peel and quarter twelve large apples, add one cup of sugar (granulated), two teaspoonfuls of butter, and cook slowly till very soft, then cool. Butter slices of bread from which the crusts have been removed, using melted butter, and sprinkle each slice with powdered sugar. Line the bottom and sides of a mould with the bread, and if one has not a suitable mould, a new tin bread-pan of the regulation oblong shape answers every purpose. Fill the mould thus lined with the apple, and if there is a good deal of juice (some apples make more than others), pour off enough to leave the apple of jelly-like consistency. Cover the top of the mould or pan and bake in a medium oven for fifteen minutes. Cool slightly, turn out and serve with the jelly sauce given in the December issue. By using one of the crimped nappy covers, the pudding can be sent to the table in the dish in which it is baked. These dainty paper nappy covers, for rendering attractive homely baking dishes, can be had of the large china dealers for about fifty cents a dozen.

This is the season of the year for steamed dumplings, which, when properly made, are as light as feathers, and when badly made, are as bad as bad can be. To make them properly, peel, quarter and core as many apples as you wish dumplings, and one for each member of the family is none too large an allotment. Throw the pieces of apple into cold water. Sift a teaspoonful of baking powder into every cup of flour, allowing a cup of flour for each apple. Add a little salt and a piece of butter the size of an egg for each quart of flour. Mix into a soft dough with sweet milk, roll out into a sheet half an inch thick, and cut into circular pieces the size of a small saucer. Fold each piece round four pieces of the apple, press and pinch the edges closely together. Lay the dumplings (not touching each other) in a large steamer, set over a pot of rapidly-boiling water, cover tightly, and steam half an hour. Serve hot, with the creamy sauce given in the December issue, or with butter and sugar creamed into a hard sauce, or with thick, sweet cream and maple sugar beaten together. The cover of the steamer must not be lifted from start to finish of the cooking. The water must boil rapidly all the time. The steamer must be kept closely covered. The dough should be mixed as soft as can be handled, and should be handled just as little as possible. Patting it out flat, instead of rolling it, is a very good plan to prevent the last circles over and over, as one is apt to do as they "crawl" up. Cut off a piece of dough desired for each dumpling, and put it into shape with the rolling pin. One more pointer. Never cut a dumpling. Tear it apart with the fork as it is served and eaten. The same suggestion applies to everything in the bread line eaten hot, unless it be steamed brown bread. That can be cut while hot, as the grain is fine, using a knife dipped in boiling water.

A delicious and very simple and quickly-made dessert is boiled rice with a soft custard sauce. The rice should be washed in a fine sieve, under running water where possible, until the water runs perfectly clear. Rice is very dirty stuff as we buy it, and needs a great deal of washing. For a small family use a cupful of rice, and when washed put it into rapidly-boiling water. It doesn't make any difference how much water there is, so long as there is a good deal more than enough to cover the rice. As fast as the water evaporates

the rice, and when it is partially cold, turn over it a custard made allowing two eggs to a pint of milk. The milk should be heated to the boiling point in a double boiler, with a little salt, and a scant tablespoonful of sugar for each egg. Beat the eggs light and stir in slowly, then stir the milk constantly till it begins to thicken. Remove from the fire, cool a little and add a few drops of essence of lemon or almond, and pour over the rice. The custard can be made thicker by using three eggs for a pint of milk. It should not in any event curdle, but should be as smooth as velvet—a result always obtained when the above directions are followed.

When one has plenty of milk and eggs the following tapioca pudding is cheap, and it is always delicious. Wash ten tablespoonfuls of flake tapioca in warm water till perfectly clear. Put it into a double boiler with a quart of rich milk, stirring practically steadily, till the milk thickens. Before removing from the fire add six tablespoonfuls of granulated sugar two tablespoonfuls of butter. When these are dissolved, and after the tapioca is taken from the fire, add lemon juice or extract of lemon to suit the taste. Stir in a little at a time to prevent cooking them in lumps, four well-beaten eggs, pour the mixture into a buttered dish and bake from twenty to thirty minutes. It will come from the oven golden brown on the outside and creamy and delicious on the inside. Eat with or without thick, sweet cream. The six tablespoonfuls of sugar make it a little too sweet for some tastes, and five or four may be used instead.

Ris a l'Imperatrice is a new way of making a rice desert. Wash three tablespoonfuls of rice clean and cook in a pint of milk, with sugar to taste, till the kernels are soft but not mushy. Flavor with vanilla and set to cool. Never put in flavoring extracts while the food is cooking, remember, but only after it is taken from the fire. Make a custard of a half pint of milk and the yolks of four eggs. When cold mix it with the rice. Beat half a pint of cream to a froth, with a little sugar and a pinch of isinglass dissolved in water. Mix it lightly with the rice and custard, fill a mould and set it on the ice. When iced through, turn into a pretty glass dish and serve.—*Jenness Miller Monthly.*

Garden Notes.

The three elements generally lacking in our soil are Nitrogen, Phosphorus and Potash.

These are applied to the soil in the shape of salts of Nitrogen, Phosphorus and Potash, but Nitrogen can be secured from the air by cultivation of plants of the pea family, which store it up in the soil as Nitrates.

The elements generally difficult to keep in soil are Phosphorous, Nitrogen and Potash.

In addition to food elements, plants need for their growth in the soil, heat, air, and moisture.

Some plants need a higher degree of heat than others, while some will not thrive except at a lower temperature.

No plants except water plants, can thrive in a soil full of water, because the water keeps heat and air out.

A compact clay soil is therefore colder because the water and air do not pass freely through it.

A soil entirely of sand allows the water to pass too freely and washes out the food for plants.

A medium soil with proper portions of clay and sand, called a loamy soil is best for general use.

Nearly all the crops grown by market gardeners, or truckers, need a soil fully a foot in depth.

This depth of soil cannot be attained on a worn soil by scratching the top with a little plow and one little mule, but requires a heavy plow and strong team.

We should not attempt to deepen a shallow soil all at once by turning up the subsoil, but by running a subsoil plow or coulter in the furrow behind

A cold frame is a single box of plank made six feet wide and of any length, across which the sashes are placed on slides. This box is made from 12 to 14 inches high in back and ten inches high in front so that when the sashes are on there is a slope toward the sun and to run off the water.

A hot bed is similar to a cold frame, but with an excavation in the ground to hold manure for heating.

There are but few garden seed that will not grow as well the second year as the first if properly kept in a dry place.

Parsnip and onion seeds are not good after the first year. Beans, peas, peppers, carrots, egg plant, okra, sage and rhubarb are good for two years.

Asparagus, lettuce, parsley, spinach and radish are good for 3 years. Cabbage, celery and turnip seed are good for four years.

Beet, cucumber, melon and squash seed are good for from 5 to 10 years. Some seed need warmer weather to sprout than others. Beet, carrot, onion, spinach, lettuce, cabbage, kale, etc., can be sown here from February 1st to April 15th, while beans, corn, melons, cucumbers and tomatoes should come a month to six weeks later.

GARDEN AND ORCHARD.

Never hill up the earth around the trees.

Never apply fresh manure so that it will come in direct contact with the roots.

The objection to late growth on trees is that it produces tender wood that is liable to be injured by freezing.

The best ground for a peach orchard is a sandy soil that has been planted for several years with general crops.

The unsightly webs of the tent caterpillar that appear in the orchard should be cut off and burned.

Cut out and burn all plants of raspberries and blackberries affected with orange rust. It is the only safe remedy.

Spraying with London purple, one ounce to ten gallons of water, is given as a sure remedy for the tent caterpillar.

Clean up and burn all rubbish in the orchard as soon as possible; by so doing great numbers of insects will be destroyed.

It makes no difference where a tree originated. If it is adapted to any given locality, it can be grown there with profit.

The best plan of going into small fruit culture is to grow a good supply for family use and then extend as experience is gained.

Garden Work for February.

If your garden was not thoroughly broken and turned under before Christmas, it should be done as early in February as possible.

Now is the time to make your orders for seed, plan carefully and consider well where and what you wish planted. In doing this it is well to select a few flower seeds, the hardier kinds being forwarded by being sown in pots or boxes.

The manure should now be turned over so as to have it well decomposed. This turning over will also prevent firing.

This month is the time to construct the cold frames and hot beds. Under this glass should be sown cabbage of varieties which will succeed each other, cauliflower, lettuce, radish and celery for early crop.

Now is the best time to make the watermelon hills. Make hill in ordinary way, putting a good shovelful of manure in each hill and work well into the hill.

It is found that melons from hills made some months ahead of planting do better than if the hills are made

GEO. D. GREEN, Pres't.

LAT. WILLIAMS.

SAM'L HODGES.

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Mr. Geo. D. Green, senior member, as President, and Mr. Lat. Williams, as junior member of the late firm, will continue to give their personal attention to the business. Mr. Samuel Hodges, Sec'y. and Treasurer, will join them in the conduct and management of the business of the corporation.

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