

ESTABLISHED IN 1878.

HILLSBORO, N. C. SATURDAY, JULY 2, 1892.

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HENRY, O'BRIEN & CO.,

FANCY GROCERS,

DURHAM, N. C.

Offer an elegant assortment of table delicacies—everything FIRST-CLASS. See list below for the spring trade:

- 10 lbs. cooked whole—2lb. can 75c
- 10 lbs. sugar 25c
- 10 lbs. coffee 25c
- 10 lbs. tea 25c
- 10 lbs. rice 25c
- 10 lbs. macaroni 25c
- 10 lbs. spaghetti 25c
- 10 lbs. vermicelli 25c
- 10 lbs. tortellini 25c
- 10 lbs. ravioli 25c
- 10 lbs. cannellini 25c
- 10 lbs. chickpeas 25c
- 10 lbs. lentils 25c
- 10 lbs. peas 25c
- 10 lbs. beans 25c
- 10 lbs. corn 25c
- 10 lbs. potatoes 25c
- 10 lbs. onions 25c
- 10 lbs. carrots 25c
- 10 lbs. celery 25c
- 10 lbs. lettuce 25c
- 10 lbs. cabbage 25c
- 10 lbs. cauliflower 25c
- 10 lbs. broccoli 25c
- 10 lbs. Brussels sprouts 25c
- 10 lbs. green beans 25c
- 10 lbs. string beans 25c
- 10 lbs. lima beans 25c
- 10 lbs. kidney beans 25c
- 10 lbs. pinto beans 25c
- 10 lbs. black beans 25c
- 10 lbs. navy beans 25c
- 10 lbs. cranberry sauce 25c
- 10 lbs. apple sauce 25c
- 10 lbs. peach sauce 25c
- 10 lbs. cherry sauce 25c
- 10 lbs. plum sauce 25c
- 10 lbs. apricot sauce 25c
- 10 lbs. orange marmalade 25c
- 10 lbs. lemon marmalade 25c
- 10 lbs. grapefruit marmalade 25c
- 10 lbs. pineapple marmalade 25c
- 10 lbs. strawberry jam 25c
- 10 lbs. raspberry jam 25c
- 10 lbs. blueberry jam 25c
- 10 lbs. blackberry jam 25c
- 10 lbs. currant jam 25c
- 10 lbs. cherry jam 25c
- 10 lbs. peach jam 25c
- 10 lbs. apple jam 25c
- 10 lbs. plum jam 25c
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- 10 lbs. apple jam 25c
- 10 lbs. plum jam 25c
- 10 lbs. apricot jam 25c

THE OLD SPECKLED HEN.

John Highow lived not fifty miles from here. Was large of heart and in his faith sincere. He was a farmer very well to do. And had a wife devoted, kind and true. Put yet one sin life's devious ways he set. She was inclined to worry and to fret. 'Bout this or that, servants or hired men, But just now 'bout a poor old speckled hen. The rounding year had on their efforts smiled. The great barn left with sweetest hay was piled. The yellow pumpkins leath' September's skies. Had grown to more than their accustomed size. The honey bees had bounteous sweets distilled. And ripening apples all the orchard filled. But in her heart there was no joyous song; The hen with many speckles had gone wrong.

The various crops in garden and in field Had given forth a more than generous yield. The sheep and cattle both had multiplied. And in the house and barn were laid aside A good supply of all they made or grow To meet their wants the coming winter through.

Yet she could find no comfort night or day. The speckled hen had laid her eggs away. And so one day when to her house there came An aged friend, he will not call by name, And frankly asked how they were prospering now.

Poor Mrs. Highow knit her anxious brow, And bowing down her discontented head, Forgetting all the blessings round her spread. Declared that she was awfully distressed. The speckled hen had gone and hid her nest.

And so it is too many souls possess. The same great weakness that caused her distress. The little ills that life's pathway beset We magnify, and o'er them fume and fret. With eyes downcast and half despondent tread. We overlook the blessings round us spread. 'Tis true alike of women and of men, And every life has its old speckled hen.

—Thomas F. Porter.

The Carelessness of Peters.

BY LUKE SHARP.

GEORGE Peters was a very, very methodical person for so young a man. When a letter got into Peters' hands it went through a certain routine and the answer departed from him to the copying book and from the copying book to the envelope and the envelope, letter and all, with enclosures marked, went into the letter box with a regularity that nothing but the office clock could emulate, and even that, the clerks said, was not as regular as Peters, for they claimed it was always fast in the morning and mighty slow in pointing to 6 o'clock.

It is little wonder, then, that Peters stood high in the confidence of old man Bentham. Bentham was Bentham Brothers & Co. There were no brothers and no company—that was merely the firm name—it was all Bentham. Perhaps there once were brothers and perhaps there was once a company, but that is all ancient history, anyhow, and has nothing to do with this strictly modern story. And it did not interfere with the fact that old Bentham's name was a lovely thing to have at the bottom of a large check.

The clerks never speculated on the probable effect of love on Peters, because it never occurred to them that such a thing as Peters falling in love was within the bounds of possibility. Love, they argued, was not an article that can be docketed and ticketed and referred back for further information, and entered in the day book and posted on the debit or credit side of a ledger, so what on earth could Peters do with it if he had it? Manifestly nothing. If they had known as much about human nature as you or I, they would have surmised that when Peters did fall, it was time to stand from under.

And who should Peters fall in love with but the very woman of all others whom he ought never to have given a thought to—in other words, pretty little Miss Sadie Bentham, if you please. It made Peters himself cold when he thought of it, for he knew he had just as much chance of getting the moon or the laureateship as the consent of Old Man Bentham. The clerks always said that it was Miss Sadie who fell in love with Peters, principally, I suppose, because she should have known better, and I think myself there is something to be said for that view of the matter. Anyhow she came to her father's place of

business very often and apparently very unnecessarily, but the old man was always pleased to see her, no matter how busy he happened to be. At first she rarely looked at Peters, but when she did flash one of those quick glances of hers at him poor Peters thought he had the fever and ague. He understood the symptoms later on.

I don't know how things come to a climax, neither do the clerks, for that matter, although they pretended to. Besides they are divided in their opinions, so I think their collective surmises amount to but very little. Johnson claims that it was gone over the telephone, while Farnam says she came to the office one day, her father was not there, and proposed to Peters on the spot. One thing the clerks are unanimous about, and that is that Peters, left to himself, would never have had the courage. Still, too much attention must not be paid to what the clerks say. What can they know about it? They are in another room.

Peters knew that he had no right to think about that girl during business hours. He was paid to think about the old man and his affairs, which were not nearly so interesting. But Peters was conscientious and he tried to do his duty. Nevertheless, the chances are that unconsciously little Miss Sadie occupied some small portion of his mind that should have been given up to the concerns of Bentham Brothers & Co., and her presence where she had not the slightest business to be threw the rest of his mental machinery out of gear.

It is very generally admitted now that the sprightly Miss Sadie managed the whole affair. No one who knew Peters would ever have given him the credit of proposing an elopement—"accuse him of it," as Johnson puts it. She claimed that while she could manage her father all right enough up to a certain point, yet that in this particular matter she preferred to negotiate with him after marriage rather than before. She had a great deal of the old man's shrewdness—had Sadie. He used to say he would not like to have her as an opponent on a wheat deal.

Well, to come to the awful point where Peters' methodicalness nearly upset the apple cart. The elopement was all settled, Peters quaking most of the time, and he was to write her a letter giving an account of how arrangements were progressing. It will hardly be credited—and yet it is possible enough when you think what a machine a methodical man gets to be—that Peters wrote this epistle to his girl on his desk and put it in the pile of letters that were to be copied into the old man's letter book! The office boy picked up the heap at exactly the usual hour, took them to the copying press, wet the thin leaves and squeezed them in; the love letter next to the one beginning:

"DEAR SIR—Yours of the 21st received and contents noted."

Peters got the corner curled letters still damp, and put them all in their right envelopes, and Sadie got hers in due time, but did not know enough about business correspondence to know that her first love-letter was written in copying ink and had been through the press.

Next day when old man Bentham was looking over the leaves of the previous day's letters he suddenly began to chuckle to himself. Old Bentham had a very comfortable, good-natured, well-to-do chuckle that was a pleasure to hear. Even Peters almost smiled as he heard it.

"Peters!"

"Yes, sir."

"Have you all the letters, Peters, that these are the answers to?"

"Certainly, sir."

"There is one I want to see, Peters."

"What is the name, please?"

"Petty. I did not know that we dealt in this line of goods, Peters."

"H. W. Petty, sir."

"I don't know the initials. Here's the letter."

Peters was stricken. He was appalled—dumb—blind. The words "Darling Petty" danced before his eyes. He felt his hair beginning to rise. The book did not fall from his hand simply because he held it mechanically—methodically. Old Bentham roared, then closed the door so that the clerks would not hear his mirth.

"That's one on you, Peters. It's too good to keep. I must tell that down at the club."

"I wouldn't if I were you, sir," said Peters, slowly recovering his senses as he saw the old man had no suspicion how the land lay.

"No, I suppose it wouldn't be quite

FARM AND HOUSEHOLD.

FATTENING CALVES PROFITABLY.

In localities where there is active demand for milk calves are little thought of as factors in profit. They are often killed as soon as dropped, their hides sold for a few shillings, and their bodies used as manure. It costs more to fatten them with new milk than they are worth for butchering after being fattened. Some farmers unfortunate enough to have a kicking cow make the best of a bad bargain by giving her to mother all the calves in the dairy. This does very well if cows are turned to calve four or six weeks apart, but this rarely happens. Even skim-milk is usually reckoned worth more for pigs than it is to make veal. But we hold that by proper selection of feed calves may be profitably fattened until they are five or six months old. No new milk need be given after the first three days, the mother's milk at this time being just what is needed to put the young animal's digestive apparatus in good working order. The best feed is skim-milk with oat meal sifted to remove the hulls, and heated in a thin, hot porridge, thus bringing the skim-milk to the proper temperature. On this cooked food given warm calves will seldom sour. If they do then make the porridge for a day or two of fine wheat flour instead of the oat meal. After the calf is a week old add a small pinch of flaxseed meal to the porridge. This may be increased as the calf gets older, always taking care not to give enough to cause scours. When a calf is thus fattened to the age of three or four months do not be bashful about asking a good price for it. Butchers will try to get it for less than it is worth, as at such times the farmer is apt to be discouraged or want money badly, thus selling cheaper than he ought.—Boston Cultivator.

POULTRY JOTTINGS.

Breeding at five dollars a head, Plymouth Rock fowls ought to pay any farmer. I know of one who gets this price for his high bred birds. It costs him no more to rear them than the common barnyard mongrels.

Many farmers neglect their opportunities. They ought to know that hens will pay as well as their cows, sheep or hogs. Eggs are always salable at a profit in summer, the farmer can either sell or store them for higher prices. In eggs alone he can be assured a very fair income.

Poultry, small fruits and bees work harmoniously together. On a plot of fifty acres a perfect paradise could exist under proper management. A better living, more happiness, peace and contentment can be derived from such a life than is enjoyed by some of the richest merchants.

Sulphur is often given to fowls in excess as a preventive of sickness. A very moderate quantity may be given to them during the moulting season with excellent results, if the weather is dry. If wet, sulphur fed to chickens makes them lame and rheumatic. Actual cases have been directly traced to it.

Green cornstalks, lettuce and other garden greens, should be cut up fine and given to fowls confined in yards. When deprived of it hens lack the red color in their combs and the blood will become impure. The result is a number of dead fowls some morning. Green food is essential to their health.

Ducks hatched by incubators are ready for market at ten to twelve weeks old. Wild ducks have become scarce. As the tame are nearly the equal of the wild duck in flavor, the demand is usually excellent and prices considerably beyond those paid for chickens of the same age. To obtain the flavor of the wild duck, feed them with celery chopped up fine as part of the food the week before they are marketed.

The great difficulty with many who start into rearing poultry for profit is that they want to earn big profits from the start. If this does not materialize, they become discouraged. Many also start with a meager capital, forgetting that time means expense, and a small amount will not suffice, should unseen delays occur. Capital, good judgment and determination to succeed, are the essential qualifications.

Minorca fowls are now considered, as egg producers, next to the leghorns. Their appearance would indicate great laying qualities. The hen's comb hangs down much more than some of the best leghorns, making it appear quite old when approached on the side to which the comb droops, covering the bird's eye completely. They are quite hardy,

more so than the white-faced black Spanish to which they are related.—American Agriculturist.

FARM AND GARDEN NOTES.

Kerosene is a good cure for scaly legs. Soak them well.

"Animal odor" is generally due to the presence of filth.

In plowing in the orchard care should be taken not to plow too deep or close to the trees.

A sharp kink in a pig's take is said to indicate good health.

Thoroughly clean the henhouse before warm weather sets in.

Shade along the highway is always pleasant to the traveler.

The Winchell is a promising new early grape of the white variety.

Until clover makes a good start to grow rye or wheat makes a good pasture for the hogs.

Allowing the broad sown to become constipated often causes the loss of a litter of pigs.

The first spraying should be given the trees as soon as they are fully leaved out in the spring.

It is a bad policy to save time and trouble by feeding fowls at one time enough to do them a week.

If you find that your cow has a tuberculous tendency, dispose of her at once. Her usefulness is of the past.

In testing new varieties fall planting is the best, for the reason that the plants will bear next season to some extent.

Consider the soil and climate as well as the market, before branching out too extensively in any kind of fruit culture.

In beginning, at least, do not attempt to grow too many varieties of fruit, but grow those that thrive best in your locality.

It costs but little more to raise a three-year-old colt than a steer to the same age. If the colt is well bred he pays a better profit than the steer; if poorly bred, he pays less.

Stock the farm well but adapt the stock to the farm. Heavy cattle, hogs and draught horses are out of place on hilly land; sheep are better.

A good sire is not the only thing required to insure a good colt. Select the mare just as carefully, and the chances are that the combination will produce what you want.

HOUSEHOLD HINTS.

Chloride of lime is a sure preventative for rats.

An excellent way to clean old brass is to rub it with a brush saturated with household ammonia.

A few drops of turpentine sprinkled where cockroaches congregate will exterminate them at once. Moths also flee from the odor of it.

To remove scorches, boil an onion and squeeze out the juice, put with it soap, fuller's earth and vinegar, a very little of each. Spread the mixture on the scorched place and leave till dry. Rinse thoroughly.

To wash lawn or thin muslin, boil two quarts of wheat bran in six quarts of water for half an hour. Strain through a coarse towel, and mix in the water in which the muslin is to be washed. Use no soap or lino starch. Rinse lightly in fair water. This preparation both cleanses and stiffens the lawn.

Eye Measurements.

A good mechanical eye is an almost essential requisite in a good mechanic, says the Manufacturers' Gazette. No one can ever attain distinction as a mechanic unless he is able to detect ordinary imperfections at sight, so that he can see if things are out of plumb, out of level, out of square and out of proper shape, and unless he can also detect disproportioned or ill-shaped patterns. This is a great mechanical attainment, and one which can be readily attained by any ordinary person. Of course there are defective eyes, as there are other defective organs; the speech, for instance, is sometimes defective, but the eye is susceptible of the same training as any organ. The muscles, the voice, the sense of hearing, all require training. Consider how the artist must train the organ of sight in order to detect the slightest imperfection in shade, color, proportion, shape, expression, etc. Not one blacksmith in five ever attains the art of hammering square, yet it is very essential in his occupation. It is simply because he allows himself to get into careless habits; a little training and care is all that is necessary for success.

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