

H. A. LONDON,  
Editor and Proprietor.

TERMS OF SUBSCRIPTION,  
\$1.50 Per Year.

Strictly in Advance.

# The Chatham Record.

VOL. XXV.

PITTSBORO, CHATHAM COUNTY, N. C., THURSDAY, FEBRUARY 25, 1893, NO. 28.

## MYNHEER JOE.

BY ST. GEORGE RATHBORNE.

CONTINUED FROM PAGE ONE.

### CHAPTER XVII.

(Continued.)  
Thus their first day in India has passed, and, as we have seen, it has not been without its adventure. If the record is kept up their stay in Benares must be an eventful one.

One of Joe's first times upon visiting the barracks is to deliver a message from the commandant at Calcutta, which probably contains information respecting Baron Popoff; for the officer who tends it looks very grave and asks the American many questions concerning the doings of the Russian, which, fortunately, is in a position to answer.

At this time England is greatly disturbed over the actions of Russia's ruler. He is said to be making preparations for pushing a war through the Afghan territory to a point where his troops will be knocking at the door of India. A great nation is about to be built for strategic purposes; and no one positively knows where it is situated or at what time it may appear to the English.

Hence, the appearance of a shrewd Russian diplomat, and secret agent, like the baron, upon the soil of India, is likely to create a sensation. His name has been connected with numerous unscrupulous political moves in Balkans and Roumania and all along the Balkans, so that it long ago became thoroughly known to all the trading world. Those who watch the scenes upon the chessboard of Europe can see deep purpose in every action, however, unless it may appear to the English.

These officers stationed in India have, of course, a peculiar interest in everything the White Czar does. They are threatened by no other nation. France is busy in Tonkin and Algeria, Germany in Central Africa, Italy in Abyssinia, while Austria has no foreign policy, and Spain is concerned always wholly in her West Indian possessions. It is Russia who stretches her wide dominions across the Adriatic to Phoenicia, and thence to the Indian Ocean as well. Year after year she ploughs the tides on tides, slowly but surely stretching her hand before the prize. The day will certainly come when the invader will Asia has ever known will be fought on neutral territory between these two giants. One has only to travel to India by the overland route via Thibet to see the evidences of Russian encroachment. Almost to the gates of India the traveler finds here and there along the roads Russian robbers, or sandal-wielders, houses of refuge erected through charity, where the weary pilgrim can pass a night with out any charge for the shelter.

No considerable man doubts that England must, some day be prepared to meet her Indian neighbor; nor is there any reason to believe him that she will be able to hold her own against that coming foe who would sweep in at the back door while the invader is engaged in sapping and undermining the front of the house.

Joe, however, is a plucky fellow, and, though he had better rest until the Moltke corps of a hundred, probably the result of his exerting race for assistance, and legs to be exerted. This has a decided influence upon Myndheer Joe in inducing him to accept Sandy's proposal that they take a steed, for he has no desire to remain the evening alone. Democracy is a punning of fun received in his time, which he wishes to forget.

Whatever may be the mission of the baron to India, now that his presence is known, it is not likely that he will be allowed to go about without some sort of secret equipment.

When the evening meal has been disposed of, Sandy and Myndheer Joe decide to see what Bombay looks like after nightfall. So they dress as quietly as possible, not forgetting to carry their firearms, as these might always be a certain amount of danger traversing the streets alone.

Mr. Grimes hopes to be all right by morning, but thinks he had better rest until the Moltke corps of a hundred, probably the result of his exerting race for assistance, and legs to be exerted. This has a decided influence upon Myndheer Joe in inducing him to accept Sandy's proposal that they take a steed, for he has no desire to remain the evening alone. Democracy is a punning of fun received in his time, which he wishes to forget.

Peace reigns in the neighborhood of the little hostelry near the foot of Malabar Hill, save in one quarter. Joe draws the attention of his artist correspondent towards the rear of the hotel, where loud voices of discussion come. The row seems to be between the bullock and a maddened tiger. The cook carries the servant and the latter assumes a ridged, firmly dramatic attitude, with his hand cocked on one side. Sandy quickly takes it in. If he could only repeat that scene on paper, it would be a dandy. At any rate, his memory is good, and he may succeed.

As they walk on in the soft, balmy moonlight, the high voices of the谈话 continue to bother him. Finally there is a lull, and the know he has learned from other arguments than mere words.

It is not long before they have reached the native quarter. Perhaps some unusual festival is under way, at any rate, the shops and bazaars are lighted up, and throngs are on the street. As in the densely populated cities of China, the people of Bombay seem to have no particular time to rest, notwithstanding the hot part of the day their enthusiasm drowns, so it is really worth his time to observe the things.

He is a son of a goldsmith, displaying his quiet wares in a most attractive form, and by eloquent words, drawing the passers-by to purchase. Therefore are curiosity shop windows present the finest appearance, it is really worth his time to observe the things.

He is a son of a goldsmith, displaying his quiet wares in a most attractive form, and by eloquent words, drawing the passers-by to purchase. Therefore are curiosity shop windows present the finest appearance, it is really worth his time to observe the things.

### AGRICULTURAL.

#### Inexpensive Fender.

After the syrup has been made, pour it into an ordinary fruit jar, cover with a single thickness of cheese cloth and tie with string around the neck of

the jar. Now invert on top of it a

breakfast plate, and turn the whole upside down on top of the broad beans in the position shown in the illustration. The syrup will come out as fast as the beans slip it up, and no better. There is no danger of any beans drowning in the liquid or even getting their root wet.—T. G. Hermon.

They are plenty of farmers who do not believe in or practice green manuring. They think it is better and more profitable to harvest a crop, whatever it is, and feed it to animals. They also hold that the process of soil improvement by this means is too slow and takes altogether too long. These and other objections to green manuring are plausible and rather hard to refute. Still the fact remains that farmers' results are often obtained by plowing under green crops. Sometimes a farmer has land that is deteriorating under annual cropping, and he cannot well put it in a condition to return a profitable cultivation and harvested crop. He may have used all available home-made manure, and it may not be convenient to purchase additional fertilizers.

In the curing there are four factors

or conditions that must be considered and brought under control. These are temperature, air, moisture and light. Unless we know how to control these we cannot expect to produce the highest results with the cheese. Temperature probably is the most important and uncontrollable of these factors, and it is something that requires much attention. A proper temperature in the curing room will often produce good cheese, even when other conditions are adverse to the work. The temperature should at first be kept between thirty and seventy degrees, and lowered gradually to sixty degrees. In the curing of the year the temperature should be kept higher, as the cheese should be cured faster. In the winter sometimes the temperature should be first kept between thirty and seventy degrees, and even descend as low as fifty degrees, but the cheese-maker must be very careful at such times. Good ventilation is essential and also a certain amount of light. The regulation of the light bears an important part in the making of cheese, and we do not yet know all that it will do for us. The moisture of course must be controlled, but that is a factor for each one to solve for himself. Kasse, the American cheese, is a cheese that is well suited to the curing of cheese, and it is a cheese that is well suited to the curing of cheese.

There are plenty of farmers who do not believe in or practice green manuring. They think it is better and more profitable to harvest a crop, whatever it is, and feed it to animals. They also hold that the process of soil improvement by this means is too slow and takes altogether too long. These and other objections to green manuring are plausible and rather hard to refute. Still the fact remains that farmers' results are often obtained by plowing under green crops. Sometimes a farmer has land that is deteriorating under annual cropping, and he cannot well put it in a condition to return a profitable cultivation and harvested crop. He may have used all available home-made manure, and it may not be convenient to purchase additional fertilizers.

In the curing there are four factors

or conditions that must be considered and brought under control. These are

temperature, air, moisture and light.

Unless we know how to control these we cannot expect to produce the highest results with the cheese. Temperature probably is the most important and uncontrollable of these factors, and it is something that requires much attention. A proper temperature in the curing room will often produce good cheese, even when other conditions are adverse to the work. The temperature should at first be kept between thirty and seventy degrees, and lowered gradually to sixty degrees. In the curing of the year the temperature should be kept higher, as the cheese should be cured faster. In the winter sometimes the temperature should be first kept between thirty and seventy degrees, and even descend as low as fifty degrees, but the cheese-maker must be very careful at such times. Good ventilation is essential and also a certain amount of light. The regulation of the light bears an important part in the making of cheese, and we do not yet know all that it will do for us. The moisture of course must be controlled, but that is a factor for each one to solve for himself. Kasse, the American cheese, is a cheese that is well suited to the curing of cheese, and it is a cheese that is well suited to the curing of cheese.

There are plenty of farmers who do not believe in or practice green manuring. They think it is better and more profitable to harvest a crop, whatever it is, and feed it to animals. They also hold that the process of soil improvement by this means is too slow and takes altogether too long. These and other objections to green manuring are plausible and rather hard to refute. Still the fact remains that farmers' results are often obtained by plowing under green crops. Sometimes a farmer has land that is deteriorating under annual cropping, and he cannot well put it in a condition to return a profitable cultivation and harvested crop. He may have used all available home-made manure, and it may not be convenient to purchase additional fertilizers.

In the curing there are four factors

or conditions that must be considered and brought under control. These are

temperature, air, moisture and light.

Unless we know how to control these we cannot expect to produce the highest results with the cheese. Temperature probably is the most important and uncontrollable of these factors, and it is something that requires much attention. A proper temperature in the curing room will often produce good cheese, even when other conditions are adverse to the work. The temperature should at first be kept between thirty and seventy degrees, and lowered gradually to sixty degrees. In the curing of the year the temperature should be kept higher, as the cheese should be cured faster. In the winter sometimes the temperature should be first kept between thirty and seventy degrees, and even descend as low as fifty degrees, but the cheese-maker must be very careful at such times. Good ventilation is essential and also a certain amount of light. The regulation of the light bears an important part in the making of cheese, and we do not yet know all that it will do for us. The moisture of course must be controlled, but that is a factor for each one to solve for himself. Kasse, the American cheese, is a cheese that is well suited to the curing of cheese, and it is a cheese that is well suited to the curing of cheese.

There are plenty of farmers who do not believe in or practice green manuring. They think it is better and more profitable to harvest a crop, whatever it is, and feed it to animals. They also hold that the process of soil improvement by this means is too slow and takes altogether too long. These and other objections to green manuring are plausible and rather hard to refute. Still the fact remains that farmers' results are often obtained by plowing under green crops. Sometimes a farmer has land that is deteriorating under annual cropping, and he cannot well put it in a condition to return a profitable cultivation and harvested crop. He may have used all available home-made manure, and it may not be convenient to purchase additional fertilizers.

In the curing there are four factors

or conditions that must be considered and brought under control. These are

temperature, air, moisture and light.

Unless we know how to control these we cannot expect to produce the highest results with the cheese. Temperature probably is the most important and uncontrollable of these factors, and it is something that requires much attention. A proper temperature in the curing room will often produce good cheese, even when other conditions are adverse to the work. The temperature should at first be kept between thirty and seventy degrees, and lowered gradually to sixty degrees. In the curing of the year the temperature should be kept higher, as the cheese should be cured faster. In the winter sometimes the temperature should be first kept between thirty and seventy degrees, and even descend as low as fifty degrees, but the cheese-maker must be very careful at such times. Good ventilation is essential and also a certain amount of light. The regulation of the light bears an important part in the making of cheese, and we do not yet know all that it will do for us. The moisture of course must be controlled, but that is a factor for each one to solve for himself. Kasse, the American cheese, is a cheese that is well suited to the curing of cheese, and it is a cheese that is well suited to the curing of cheese.

There are plenty of farmers who do not believe in or practice green manuring. They think it is better and more profitable to harvest a crop, whatever it is, and feed it to animals. They also hold that the process of soil improvement by this means is too slow and takes altogether too long. These and other objections to green manuring are plausible and rather hard to refute. Still the fact remains that farmers' results are often obtained by plowing under green crops. Sometimes a farmer has land that is deteriorating under annual cropping, and he cannot well put it in a condition to return a profitable cultivation and harvested crop. He may have used all available home-made manure, and it may not be convenient to purchase additional fertilizers.

In the curing there are four factors

or conditions that must be considered and brought under control. These are

temperature, air, moisture and light.

Unless we know how to control these we cannot expect to produce the highest results with the cheese. Temperature probably is the most important and uncontrollable of these factors, and it is something that requires much attention. A proper temperature in the curing room will often produce good cheese, even when other conditions are adverse to the work. The temperature should at first be kept between thirty and seventy degrees, and lowered gradually to sixty degrees. In the curing of the year the temperature should be kept higher, as the cheese should be cured faster. In the winter sometimes the temperature should be first kept between thirty and seventy degrees, and even descend as low as fifty degrees, but the cheese-maker must be very careful at such times. Good ventilation is essential and also a certain amount of light. The regulation of the light bears an important part in the making of cheese, and we do not yet know all that it will do for us. The moisture of course must be controlled, but that is a factor for each one to solve for himself. Kasse, the American cheese, is a cheese that is well suited to the curing of cheese, and it is a cheese that is well suited to the curing of cheese.

There are plenty of farmers who do not believe in or practice green manuring. They think it is better and more profitable to harvest a crop, whatever it is, and feed it to animals. They also hold that the process of soil improvement by this means is too slow and takes altogether too long. These and other objections to green manuring are plausible and rather hard to refute. Still the fact remains that farmers' results are often obtained by plowing under green crops. Sometimes a farmer has land that is deteriorating under annual cropping, and he cannot well put it in a condition to return a profitable cultivation and harvested crop. He may have used all available home-made manure, and it may not be convenient to purchase additional fertilizers.

In the curing there are four factors

or conditions that must be considered and brought under control. These are

temperature, air, moisture and light.

Unless we know how to control these we cannot expect to produce the highest results with the cheese. Temperature probably is the most important and uncontrollable of these factors, and it is something that requires much attention. A proper temperature in the curing room will often produce good cheese, even when other conditions are adverse to the work. The temperature should at first be kept between thirty and seventy degrees, and lowered gradually to sixty degrees. In the curing of the year the temperature should be kept higher, as the cheese should be cured faster. In the winter sometimes the temperature should be first kept between thirty and seventy degrees, and even descend as low as fifty degrees, but the cheese-maker must be very careful at such times. Good ventilation is essential and also a certain amount of light. The regulation of the light bears an important part in the making of cheese, and we do not yet know all that it will do for us. The moisture of course must be controlled, but that is a factor for each one to solve for himself. Kasse, the American cheese, is a cheese that is well suited to the curing of cheese, and it is a cheese that is well suited to the curing of cheese.

There are plenty of farmers who do not believe in or practice green manuring. They think it is better and more profitable to harvest a crop, whatever it is, and feed it to animals. They also hold that the process of soil improvement by this means is too slow and takes altogether too long. These and other objections to green manuring are plausible and rather hard to refute. Still the fact remains that farmers' results are often obtained by plowing under green crops. Sometimes a farmer has land that is deteriorating under annual cropping, and he cannot well put it in a condition to return a profitable cultivation and harvested crop. He may have used all available home-made manure, and it may not be convenient to purchase additional fertilizers.

In the curing there are four factors

or conditions that must be considered and brought under control. These are

temperature, air, moisture and light.

Unless we know how to control these we cannot expect to produce the highest results with the cheese. Temperature probably is the most important and uncontrollable of these factors, and it is something that requires much attention. A proper temperature in the curing room will often produce good cheese, even when other conditions are adverse to the work. The temperature should at first be kept between thirty and seventy degrees, and lowered gradually to sixty degrees. In the curing of the year the temperature should be kept higher, as the cheese should be cured faster. In the winter sometimes the temperature should be first kept between thirty and seventy degrees, and even descend as low as fifty degrees, but the cheese-maker must be very careful at such times. Good ventilation is essential and also a certain amount of light. The regulation of the light bears an important part in the making of cheese, and we do not yet know all that it will do for us. The moisture of course must be controlled, but that is a factor for each one to solve for himself. Kasse, the American cheese, is a cheese that is well suited to the curing of cheese, and it is a cheese that is well suited to the curing of cheese.

There are plenty of farmers who do not believe in or practice green manuring. They think it is better and more profitable to harvest a crop, whatever it is, and feed it to animals. They also hold that the process of soil improvement by this means is too slow and takes altogether too long. These and other objections to green manuring are plausible and rather hard to refute. Still the fact remains that farmers' results are often obtained by plowing under green crops. Sometimes a farmer has land that is deteriorating under annual cropping, and he cannot well put it in a condition to return a profitable cultivation and harvested crop. He may have used all available home-made manure, and it may not be convenient to purchase additional fertilizers.

In the curing there are four factors

or conditions that must be considered and brought under control. These are

temperature, air, moisture and light.

Unless we know how to control these we cannot expect to produce the highest results with the cheese. Temperature probably is the most important and uncontrollable of these factors, and it is something that requires much attention. A proper temperature in the curing room will often produce good cheese, even when other conditions are adverse to the work. The temperature should at first be kept between thirty and seventy degrees, and lowered gradually to sixty degrees. In the curing of the year the temperature should be kept higher, as the cheese should be cured faster. In the winter sometimes the temperature should be first kept between thirty and seventy degrees, and even descend as low as fifty degrees, but the cheese-maker must be very careful at such times. Good ventilation is essential and also a certain amount of light. The regulation of the light bears an important part in the making of cheese, and we do not yet know all that it will do for us. The moisture of course must be controlled, but that is a factor for each one to solve for himself. Kasse, the American cheese, is a cheese that is well suited to the curing of cheese, and it is a cheese that is well suited to the curing of cheese.

There are plenty of farmers who do not believe in or practice green manuring. They think it is better and more profitable to harvest a crop, whatever it is, and feed it to animals. They also hold that the process of soil improvement by this means is too slow and takes altogether too long. These and other objections to green manuring are plausible and rather hard to refute. Still the fact remains that farmers' results are often obtained by plowing under green crops. Sometimes a farmer has land that is deteriorating under annual cropping, and he cannot well put it in a condition to return a profitable cultivation and harvested crop. He may have used all available home-made manure, and it may not be convenient to purchase additional fertilizers.

In the curing there are four factors

or conditions that must be considered and brought under control. These are

temperature, air, moisture and light.

Unless we know how to control these we cannot expect to produce the highest results with the cheese. Temperature probably is the most important and uncontrollable of these factors, and it is something that requires much attention. A proper temperature in the curing room will often produce good cheese, even when other conditions are adverse to the work. The temperature should at first be kept between thirty and seventy degrees, and lowered gradually to sixty degrees. In the curing of the year the temperature should be kept higher, as the cheese should be cured faster. In the winter sometimes the temperature should be first kept between thirty and seventy degrees, and even descend as low as fifty degrees, but the cheese-maker must be very careful at such times. Good ventilation is essential and also a certain amount of light. The regulation of the light bears an important part in the making of cheese, and we do not yet know all that it will do for us. The moisture of course must be controlled, but that is a factor for each one to solve for himself. Kasse, the American cheese, is a cheese that is well suited to the curing of cheese, and it is a cheese that is well suited to the curing of cheese.

There are plenty of farmers who do not believe in or practice green manuring. They think it is better and more profitable to harvest a crop, whatever it is, and feed it to animals. They also hold that the process of soil improvement by this means is too slow and takes altogether too long. These and other objections to green manuring are plausible and rather hard to