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Carolina Eagle.

A Family Paper, Devoted to Politics, Agriculture, Commerce, and Miscellaneous Reading.

VOL. 11.

HICKORY, N. C. DECEMBER 19, 1872.

NO. 47.

REMEMBERED.

BY LITTLE BROWN.

When the morning came, it was with a heavy dew, and the sun was not yet risen. The birds were singing in the trees, and the wind was blowing from the north.

ing that he would never renew his of-

Early on the following morning she went away, and he went back to his work, with a heart grown strangely cold and insensible in those summer days.

Entertaining Stories of Adventure.

From the N. Y. Evening Post.

U. S. GEOLOGICAL SURVEY, FORT HALL, IDAHO TERR., NOV. 1, 1872.

When you last heard from our survey we were wandering among the Geysers and lost in admiration and wonder of their great beauty and terrific force.

WIRE DISCOVERIES AND ADVENTURES.

But the course of explorers is ever onward, ever seeking new discoveries. So this interesting locality had to be left, and we proceeded to a lake ten miles beyond, which Mr. Stevenson had discovered while out on a scout.

IMPORTANT GEOGRAPHICAL DISCOVERY.

It was with great pleasure that on September 19th, 1872, we discovered the valley of the Madison to its extreme source, and where the important geographical discovery was made that the large lake bearing the same name had always been reported to be the head waters of the Madison River.

Chief Justice Tancy.

His Judicial and Personal Character.

Tancy alone of the public men living at the outbreak of the late war saw all the phases of that long quarrel which plunged this land at the very birth of man.

AN EARLY WINTER.

On the 19th day of November was reached, but new difficulties were encountered with storms. For two days were snowed out the beautiful place.

North Carolina's Autumn.

A very pleasant autumn, with a few days of rain, and a few days of snow. The weather was just what was needed for the season.

A MAGNIFICENT COR.—Mr. T. B. Henry

A tenant of Mr. Starr Noddy, in Sted Creek, this county, made with one mole 12 heavy bales of cotton and 350 bushels of corn.

THE RECENT MARRIAGE OF ROCHER.

An curious ceremony was performed recently at Versailles, in the convent of the Dames Augustines, where the Marquis de Rochefort-Lancry, formerly the editor of the Paris Tribune, gave his hand to Mlle. Renault, who was pronounced in official words.

COUNTY PAPERS.—The following

is what the Cincinnati Trade List thinks of those characters who complain of their county paper, and instead of helping to support it, send off for large city papers and thus help to sustain them?

WHEAT AND FLOUR.—Farmers in

Virginia complain that millers return only a barrel of flour for six bushels and a half of wheat. At sixty pounds to the bushel, this is giving only 196 pounds of flour for 300 pounds of wheat.

HOW TO MAKE SCANDAL SONGER.

Take a grain of falsehood, a handful of Rumor, a sprig of the herb Backbite, a teaspoonful of Don't you tell it, six drams of Malice, and a few drops of Envy.

FARM AND HOUSEHOLD.

How to Stop a Pinhole in Lead Pipe.—Take a ten penny nail, place the square end upon the hole, and hit it two or three slight blows with a hammer, and the orifice is closed as tight as though you had employed a plumber to do it at a cost of a dollar or more.

Breakfast Dish.—To one table-spoonful of rice boiled till soft and drained, add a piece of butter, the yolk of an egg, one tablespoonful of sauce, a little white pepper, Cayenne, and salt, set on the fire, and stir well together, add any dressed fish cut into small pieces, warm gradually, and send to table. Haddock is excellent.

Keep Honey.—To keep honey all the year round, let it run through a muslin cloth to separate it from particles of wax, then boil it gently in an earthen vessel, skim off the foam which gathers on top and cool it in bars. After pouring these tightly, set them away in a cool cellar.

Be a Mirror.—Dress a dish with some fresh butter, break some newly laid eggs, one at a time, into a teacup, and set them in the dish carefully, sprinkle over them a little salt and pepper, and place them in the oven until they are well set. Make a small sauce of pan-broiled butter, and fold it over the eggs until they are sufficiently cooked, and serve white hot.

Whitening Flaxseed.—Immerse the flaxseed for an hour in a diluted solution of caustic sulphate of soda, and the seed is added to hydrochloric acid in the proportion of one part of acid to fifty of water. The vessels are then covered over and allowed to remain for a quarter of an hour, when the seeds are to be removed and the flaxseed washed.

Family Cake.—Two ounces each of sugar and currants, two pounds and a half of flour, four ounces of melted butter, two ounces of egg yolk, half an ounce of mixed spices, half a pound of bicarbonate of soda, and a pint and a quarter of creamed milk. Melt the butter in the milk, and work in the rest of the ingredients, mixing well. Bake slowly in a buttered tin for two hours.

Apple Short Cake.—To one quart of apples add two teaspoonfuls of sugar, and a half of a pound of butter, and a half of a pound of sugar, and a half of a pound of flour, and a half of a pound of cream, and a half of a pound of milk. Bake in a buttered tin for two hours.

How to Make Brown Bread.—I am called upon so often for my recipe for brown bread, that I begin to think it must be worthy of preserving, and I send it for publication. Two pints of sour milk or buttermilk, one pint of cream, one teaspoon of molasses, one teaspoon of salt, one pint of Indian meal and enough to make a stiff batter, one heaping teaspoonful of soda dissolved in water, and added just before giving it the last thorough stirring. Bake in a milk pan or deep pudding dish, full two hours or more according to the heat of the oven: A slow fire is best to bake by.

Treatment of Colic.—Col. Colgan of The Rural World, who thinks if there were no passionate men there would be no bawky boys, advises that the young colt be given over to a little boy of good temper. Let the child play with him; hand around him; lead him with a halter; as soon as he is strong enough, get upon him, and let him walk about at will, and that horse will need no "breaking," but will come to his work like a rational creature, as he is. But when he is offered to run perfectly wild until he has attained his growth and strength and then approached with halter, saddle and bridle, is terrified, unchangeable and frequently the "breaking" results in breaking his spirit, his constitution, or his neck; or he refuses to be subdued, and only yields obedience to force, remaining always balky and vicious.

Chicken Salad.—Take a pair of fowls; boil them (saving the water for soup) next day; when entirely cold remove all the skin and fat, and disjoint them; cut the meat from the bones in very small pieces, not exceeding an inch; wash and split two large heads of celery, and cut the white part into pieces an inch long, and having mixed the celery and chicken together, put them in a deep China dish, cover and set it away—Just before the salad is to be eaten the dressing is to be put on, which is thus made: Take the yolks of eight hard-boiled eggs, put them into a flat dish, and wash to a paste with the back of a spoon; add to the egg a teaspoonful of fine salt, dovyenne pepper, one-half gill made mustard, one and a half wine-glass of French vinegar, and two wine-glasses sweet oil; then add the yolk of one raw egg, well beaten, or one tablespoonful of cream; mix all these ingredients thoroughly, stirring them a long time, till quite smooth: After you pour it on the chicken and celery, mix the whole well together with a silver fork.

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