

ESTABLISHED IN 1857. WEDNESDAY, OCT. 6, 1886. OUR YOUNG FOLKS

FROM BAD TO WORSE.

Come, children, lead your playing. And gather around my knee. And I'll tell you a little story. Away across the sea, In a meadow where the flowers...

At last, at last, the youngest. As she blew on her fingers, I have planned a plan, sweet as sugar. Let us take our milk-pails, And go to the mountain...

A Good Word Not Lost. Field-Marshal Alexander Suvoroff, the commander-in-chief of the Russian army during the reigns of Catherine II. and Paul I., was especially fond of mixing with the common soldier...

Field-Marshal Alexander Suvoroff, the commander-in-chief of the Russian army during the reigns of Catherine II. and Paul I., was especially fond of mixing with the common soldier, and sharing in their sports and conversations...

Before one of his Italian campaigns, Suvoroff gathered together a number of his best men, and made them one of the short, pithy speeches for which he was famous...

A few days later a great battle took place, in which the day went against the French, who began to retreat about sunset, and a soldier named Ivan Mitrophanoff, who had distinguished himself by his bravery throughout the whole day...

"What," cried they, "three of these French dogs living yet?" and they ran upon the prisoners, with leveled bayonets. "Hold, my lads!" cried Mitrophanoff. "I've given them their lives, and no one must touch them now."

"The general!" muttered they, "clinking off." "At the general!" roared Suvoroff, "who will have some of you shot presently, if you can't learn to obey orders better! And you, he added, turning to Mitrophanoff, "who taught you to be so good?"

"Your highness' own self taught me," answered the grenadier. "I haven't forgotten what you told me last week—that a Russian soldier is not a robber but a Christian!"

"Right!" exclaimed Suvoroff, with a brightening face. "A good word is never lost you see. Give me your hand, my lad; and you shall be a sergeant to-morrow, and a right good one you'll make!"

Notes About Ensilage.

"Dr. R. H. Lewis has obligingly, from time to time, given the News and Observer, through interviews, interesting and valuable information about soils and ensilage. Mr. J. H. Davis, the manager of his Cloverdale farm, kindly furnishes the following as the cost of forty tons of pea-vine ensilage, put in a silo below ground; vines uncut. The items of cost are as follows: Plowing 7 acres of land at \$1.25 per acre, \$8.75; 14 bushels of hard peas at 90 cents per bushel, \$12.60; narrowing 7 acres in peas broadcast, \$1.50; labor of sowing peas broadcast 75 cents; rolling, \$1; hauling 100 two-horse loads, mowing, filling, covering and weighing silo, \$27.25. Total cost \$51.85. There were two mowings of fine clover cut from this same seven acres before the peas were sowed in July. Farm horses, mules, &c., are all charged in the above at the same rate paid all extra labor hired. Peas were sowed July 8th, mowed September 16. Dr. Lewis is now filling a silo above ground with cut timothy, clover and peas. It has 75 tons capacity. He has put up 340 tons of peas, corn and timothy-cilage this summer up to date at less than \$1.50 per ton, cut up."

Colic in Horses.

One of the principal causes of colic in horses is improper mastication and insalivation of food. Many horses have a voracious appetite and are inclined to eat fast and hold their food only partially masticated; while other horses have uneven and irregular molar teeth, rendering them incapable of masticating their food properly. Mark an error which is often committed by non-professional traveling horse doctors, in regard to removing the sharp and irregular corners of the teeth they usually destroy one-third part of the engravable surface of the molar teeth, thus forever destroying one of the most important organs of digestion. Here is a point, and a very important one, for us to examine in all subjects that are suffering from colic. If the teeth are not performing their function then we must expect indigestion, stomach and bowel trouble.—Dr. Fair in Ohio Farmer.

Farm Animals and Their Feeds.

It is a very superior ox that can make a gain of four pounds of flesh per day. Of this, two-thirds is water, leaving only one and one-third pounds of dry substance to nourish the beef eater. Many cows can be found that give forty pounds of milk per day, and of this at least thirty pounds is solid, dry substance. The ox and the cow would probably consume about the same amount of food each to produce these results. This being the case, it is easy to see that the cow is far the more profitable machine for converting the grass and coarse vegetation of the farm into food for the human stomach. The little girl from the city who discovered that milk is only "chewed grass," has yet more to learn—that all flesh is grass.—New England Farmer.

Apples for Cows.

A good quantity of apples, say six to eight quarts per day, while containing little substance of nutritive value, will assist in the digestion of her other food, and their flavoring will improve the taste of the milk. But an excessive amount of apples might be an injury from the amount of seeds they contain. Apples soaked in considerable quantity operate on the urinary organs, and this is what has led some to suppose that the apples dry cows up. The writer has often fed the small quantity of apple mentioned to cows with decided benefit. It is better that they should be fed with nutritious food, as apples are very deficient in albumenoids.—Prof. Stewart in Country Gentleman.

The Jersey Bulletin gives the following method of curing a cow of the habit of sucking herself:

"Make a saturated tincture of powdered aloes and alcohol, keep it in a mull-bottle tightly corked, and paint the end of each teat with the mixture, and the cow will soon become disgusted."

HINTS ON COOKING.

TO MAKE YEAST.

"Ingredients: A cupful of baker's yeast; four cupfuls of flour; two large potatoes, boiled; one cupful sugar and six cupfuls of boiling water. Mix the warm mashed potatoes and sugar together; then add the flour; next, add six cupfuls of boiling water, poured on slowly; this cooks the flour a little. It will be of the consistency of batter. Let the mixture rest almost cold, stirring it well that the bottom may become cool also. It will spoil the yeast if the batter be too hot. When lukewarm, add the cupful of yeast; leave this mixture in the kitchen, or in some warm place, perhaps on the kitchen-table (do not put it too near the stove), for five or six hours, until it gets perfectly light. Do not touch it until it gets somewhat light; then stir it down two or three times during the next six hours. This process makes it stronger. Keep it in a cool place until needed. The yeast will last perpetually, if a teaspoonful of it be always kept when making bread, to make new yeast at the next baking. Keep it in a stone jar, sealing the jar every time fresh yeast is made. In summer, it is well to mix cornmeal with the yeast, and dry it in cakes, in some shady, dry place, turning the cakes often, that they may become thoroughly dry. It may be used for a half-cake quires about one and a half-cakes to make four medium-sized loaves of bread. Crumb them, and let them soak in lukewarm water about a quarter of an hour before using."

TO MAKE THE BREAD.

"Ingredients: Flour, one and a half cupfuls of yeast, lukewarm water, a tablespoonful of lard, a little salt. Put two quarts of flour into the bread-bowl; sprinkle a little salt over it; add one and a half cupfuls of yeast, and enough lukewarm water to make it rather soft dough. Set it one side to rise. In winter, it will take overnight; in summer, about three hours. After it has risen, mix well into it one tablespoonful of lard; then add flour (not too much) and knead it half an hour. The more it is kneaded, the whiter and finer it becomes. Leave this in the bread-bowl for a short time to rise; then make it into loaves. Let it rise again for the third time. Bake."

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DIET BISCUIT.

Mix one teaspoonful of salt into three pints of flour; put one teaspoonful of milk, with two tablespoonfuls of lard on the fire to warm. Pour this on two cups of sugar, well beaten, the flour, with one teaspoonful of home-made yeast. When well mixed, set in a warm place for about five hours to rise; then form into biscuits; let them rise again. Bake."

GRAHAM BREAD.

Make the sponge as for white bread; then knead in Graham flour, only sifting part of it. Add, also, two or three tablespoonfuls of molasses. BAKES.

BEATEN BISCUIT.

Add to about a quart of bread dough the beaten yolks of three eggs, half a cupful of butter, and one cupful of sugar; mix all well together. When rolled into little cakes rather high and slender, and placed very near each other, rub the tops with sugar and water mixed; then sprinkle over dry sugar. This should fill two pans.

"BRIGHTS."

A corn annihilator—The pig. A hard set—the hen on porcelain eggs. "Bills" call a great many people to church. The song of the mill is always loppertune. The easiest way to pay a gas bill—burn kerosene. Opening of the season—the covering the mustard pot. Why are babies like new flannel? Because they shrink from washing. The grocer who puts sand in his sugar learns to labor and to weight. It is pleasant to find a four-leaf clover, but beware of the poison ivy plant. The evil that men do live after them. Even when an amateur cornetist dies he leaves the fatal instrument behind. "Miss Brown, I've been to learn to tell fortunes," said a young fellow to a brisk brunet, "just let me have your hand, if you please." "La, Mr. White, how sudden you are! Well, go and ask her!"

REQUIRES PRACTICE.

"Lady Customer: 'Will you please direct me to the dress department?' 'Obliging Floor-Walker: 'Certainly, walk this way.' 'Lady Customer: 'My dear sir, I couldn't walk that way if I practiced for two years.' At a recent wedding in Canton, Mo., the person closed the ceremony with the sentence: 'Whom God hath joined together let no man put asunder,' when an aged woman exclaimed with great earnestness: 'Or no woman either; for they're just as bad as the men.' Sheridan made his appearance one day in a pair of new boots; these attracting the notice of some of his friends. 'Now guess,' said he, 'how I came by these boots.' Many probable guesses then were made. 'No,' said Sheridan—'no, you've not hit it, nor ever will; I bought them and paid for them.'"

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P. S.—I will attend all the Courts in the adjoining counties, and will call on those who wish to purchase anything in my line.

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