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### Fiction.

THE LITTLE PLEASURES  
By Adele I. Ingersoll.

### The New Planchette.

A Love Story.



HERE was no one to see you! The bell, so Mrs. Cassidy said, was a wretched one.

"Oh, what is it?" "Listen! Tom says that every evening Mr. Ford and your father walk down Columbia avenue together on their way from town. At Madison street they separate; your father goes west to take the Third street car. Now this is my plan; this afternoon on your way home you ride your wheel slowly down the avenue just back of the two men. But don't let them see you. All the way you must just think that you must make up your mind between them, and at the corner where they part that you will follow the one whom you decide upon. Ride your wheel just as slow as you can, but you mustn't stop or fall off."

"Yes," said Mrs. Cassidy, "and if at the very last you can't decide leave it all to the wheel."

"Leave it to the wheel?" "Cela did not understand."

"Yes, haven't you ever noticed your wheel act independent of yourself? That is, turn this way or that without your consciously making it?"

"It did that when I was learning to ride."

"But since?" "Yes—sometimes."

"Well, that's the way planchette works," said the other mysteriously. "It's really one's subconsciousness that does it, I suppose. You know subconsciousness is like clairvoyance and second sight and hypnotism and all those things which know all about the past and future."

Cela shuddered. "I am afraid of such things."

Mr. Ford—usually comes!—the red poured into Cela's cheeks—"why, I'm all at sea again."

"But you don't really have to choose between them. You just—"

"Oh, yes, I do!" interrupted Cela very positively. "It can never be the same. It will all be different. I should have to give up papa, and I shall most certainly say 'No.'"

This was in the morning. In the afternoon Mrs. Cassidy and Cela went for a spin through the parks on their wheels.

"Oh, Mr. Ford and I have had such lovely rides on a tandem that he has!" Cela said rapturously. "I wish I had written him a note telling where I am staying. I really don't think there would be any harm in his coming, and he might help me to a decision. It really seems as if it would be heartless to say 'No.' for he says he thinks everything of me. You just ought to hear him once! And, as you say, I haven't really got to give up papa. He might come and live with us. Anyway, I could see him every day—almost as much as I do now, for he's only home a few hours in the evening. But it did seem so terrible at first."

In the morning the terror of it all returned, made worse by a feeling that a decision must be reached that day, for it was the last of her stay with her friend. But when Mrs. Cassidy joined Cela her face was beaming with a plan which she had thought out.

"I've a way, Cela, for you to know your own mind."

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then slower, slower, but straight ahead. Upon its movements hung her fate. Would it decide for Norma? Her heart had almost ceased to beat. One more turn of the pedals would carry her by. Slower, slower. Suddenly her wheel turned sharply to the right.

"Oh, it's for papa," she said with breath that came like a knife in her side. "Poor Norma."

In another moment Cela had overtaken her father, and together they turned down the street, which ran parallel to Columbia avenue.

"You're not looking well," Mr. Bethune said.

"I've been doing some very hard riding," Cela replied, avoiding his eyes, for there were tears in her own. "Why, there is Norma—Mr. Ford," she exclaimed, as that young man came up the side street toward them.

Ford was surprised to find Cela with her father, but delighted withal. Her reception was such as one might give the ghost of a dead friend.

"Here are some papers I meant to give you, but forgot them."

"Oh, yes," replied Bethune, taking the package. "You'll be up this evening?" he inquired with a look toward his daughter which seemed to add, "know that Cela is home."

"Yes," Cela answered quickly for him, and Ford felt he was to know his fate that night, and feared what it would be. Cela was very pale; her manner was unmistakable.

After tea Mr. Bethune sat in his library. Cela had taken a stool and drawn it near him in the dusk.

"Daughter, I'm going to take Mr. Ford into partnership in my business."

"Oh, papa, he—he has asked me to be his wife, too!"

"Too? 'I'm not going to be his wife; you needn't be so frightened. 'Oh, you horrid papa! You know what I mean. There's his bell now," she added springing to her feet.

## FARM TOPICS

### The Cellar.

The buildings on a farm should be as commodious and practically beautiful as the farmer is able to build. In some States the farms have indifferent houses, but large and elegant barns, if the term elegant may be used in such a connection. This plan is not to be commended. The most valuable crop grown upon the farm is the crop that is growing in the house, and it should be housed in a building that is as perfect that mechanism and observance of the laws of hygiene can make it. There is plenty of room on the farm for the construction of the house, and it should be built of sufficient size to permit of large, airy rooms, if the pocket book will admit of such a structure. The cellar deserves more attention than it usually receives. A hole in the ground is not necessarily such as should be under a house. It should never be forgotten that the dampness and odors of this hole will permeate the whole house. Bad cellars have been the cause of an immense amount of disease and death. On ground that is not naturally absolutely dry—and there is comparatively little such ground, and is exclusively found in the arid sections—the outside of the cellar wall should be cemented to keep out the water. It should contain a cement floor. If there is no cement floor, at the bottom of the wall flat stones should be laid to extend a few inches beyond the bottom of the wall. The rat when it enters at the bottom of the wall always goes straight down the side, straight down the side, and it does not know enough to go outside the protruding stone. If there is a cement floor that precaution will not be necessary. A cellar thus constructed will be dry, and if the entrance is properly guarded, which it always should be, it will be rat proof.—The Epitomist.

### A Complete Compost.

First, put down a layer of vegetable matter, such as barnyard manure, night soil, hen manure, refuse from the vegetable and fruit piles, scrapings from the woodpile, rubbish from the garden, in fact anything and everything in the shape of a litter. Make the layer ten feet wide by twenty feet long, and six inches deep. Over this sprinkle fifteen pounds potash, dissolved in five or six gallons of water, which will turn it into a jelly. Then over this scatter evenly one or two barrels of unslaked lime and cover the whole evenly with two in of fine earth; the finer the better. Repeat this as often as you have enough matter to make a layer, as above described.

When the pile is three to four feet high put on enough water to slake the lime, and thoroughly saturate the whole mixture, but not enough to wash or leach it, as that would carry away the best of the fertilizer. The water will cause the potash and lime to produce a powerful heat, and a very sudden decomposition of all vegetable matter. This amount of material will make one load of fertilizer worth three or four of common barnyard manure. Besides it will come out as fine as ashes, and consequently be very easily handled. The compost can be made without potash and lime, but not without the water. It will not be as rich a plant food without the lime and potash nor nearly as well balanced chemically. The potash may be obtained from the crude potash, or two barrels of good hard wood ashes evenly spread over each layer, instead of the fifteen pounds of potash, will be just as good. It is one of the best and cheapest fertilizers I can get. Anything and everything can be put into it, even to a dead horse, ox, horns, hoofs, old rags and the scrapings from the woodpile, simply by adding more potash to the last named matters, and it will all be converted into a splendid fertilizer.

The wash suds and the slops from the chambers should be saved for wetting down the pile, or can be thrown on as manure, as they will increase the value of the manure. The liquid manure from the stable should not be allowed to go to waste, but put into the compost heap, so that nothing be lost.—C. J. Prowse.

### Sense of Sight and Food.

In the recognition of foods and drinks, as well as in their enjoyment, the sense of sight plays a much more prominent part than is usually supposed. With normal subjects blindfolded it was found impossible to distinguish many of our common foods and drinks. Different kinds of meat and meat broths, as well as the different kinds of bread, were often confused. One subject, a woman noted for her skill in cooking, made the following judgments: Raw potato chopped she called acorns; boiled pumpkin she said was something sweet and fat; fresh pear she called sweet berry slightly fermented; roast pork she called boiled beef; raw turkey she called cabbage; sweetened raw apple was grape juice; roast turkey was called beef; and home raised she said was something she had never tasted.—Washington Star.

## HOUSEHOLD AFFAIRS.

### Veal Klopps.

Chop fine sufficient cold veal to make one pint, add a cupful of white bread crumbs, a teaspoonful of salt, dash of pepper and whites of two eggs. Form into small balls and poach in milk or water for fifteen minutes. Have the poaching liquid just at the boiling point, but do not allow it to bubble or the klopps will be liable to break.

### Devonshire Roast.

Get a large flank steak and score it thoroughly. Fry half a dozen onions and spread them over the flank steak. Then roll the steak over and over, like a jelly roll, and tie it firmly with string to keep it in place. Place it in the dripping pan with a little water and place a sprig of parsley or celery on top. In a hot oven it will be done in a half or three-quarters of an hour. A dish like this will cost only about twenty-five cents and will be sufficient meat for a family of four or five.

### Cheap Dish For Luncheon.

Half a box of gelatin costs about six cents, a can of tomatoes ten cents. These, with a fair-sized head of lettuce, furnish the foundation for one of the prettiest dishes ever sent to table. Pour off about half a cupful of the liquid from a quart can of tomatoes and soak the gelatin in this for a few minutes. Meanwhile wash the remainder thoroughly and bring it to a boiling point in an agate saucepan, adding salt, pepper and sugar, to taste; pour this boiling hot on the soaked gelatin and stir until dissolved; pour into a melon-shaped crockery mold that has been standing for a few minutes full of very cold water. Set in a cold place for several hours; then turn out in a salad bowl in the centre of nicely-arranged lettuce. Mayonnaise sauce may be added to each slice of this, served on the lettuce, but it is very good without. The sugar must not be perceptible, but a little to slightly destroy the natural acidity of the tomatoes adds richness.

### An Inexpensive Fruit Pudding.

A very delicious and inexpensive boiled fruit pudding is made as follows: Stem and stone a cup of raisins. Add a cup of well-prepared currants and a quarter of a pound of citron. Sift a teaspoonful of soda twice with three cups of flour. Rub through the flour a piece of butter the size of an egg. Add a cup of water and a cup of molasses, and beat well. Put in the fruit, and add enough extra flour to make a batter as stiff as you can stir it. Put the pudding in a two-quart tin pail, well buttered for the occasion, and let it boil steadily in a pot well filled with water for four hours. It is an improvement to the pudding to coat the buttered surface of the pail with sugar before putting it in. Throw a tablespoonful of granulated sugar into the pail after buttering it, and toss the sugar about, allowing it to cling to the butter until the surface is well coated. This makes a shiny coat to this extremely economical pudding.

The following hard sauce is an excellent one to serve with the pudding: Rub to a cream half a cup of softened butter and a cup of granulated sugar. When the mass is creamy add a teaspoonful of lemon extract or orange extract and a little nutmeg. Pile the sauce in a light pyramid and set it in a cold place to harden. A tablespoonful of sugar, mixed over the fire with a few drops of water in a frying-pan until it has turned a rich, dark brown, will give a caramel flavor. It cannot be used in a hard sauce, however, but must be melted by adding a half cup of water, and stirring it until the caramel melts. When this is added to the hard sauce with nutmeg alone for flavoring it makes a rich liquid sauce of fine flavor.

### Household Hints.

All boiled meats should be served the moment they are cooked.

High-stemmed goblets are in vogue again in place of the less decorative tumblers.

Crackers in damp weather often become soft and crumbly. To restore their crispness, put them in a hot oven for a few minutes.

A cork that is steeped for a few moments in hot vaseline will, it is said, serve all the purposes for which a glass stopper is used.

A tablespoonful of ammonia to a quart of water is the best medium for cleaning windows, lamp chimneys or any kind of glassware.

Paint and putty can be taken off glass by wetting the glass several times with a strong solution of soda. Wet the glass often with it till the spots soften and can be washed off, and then polish with alcohol.

English chocolate-pots are usually provided with what is called a muller, a long paddle with a handle passing through the lid of the pot. When a cupful is to be served, the muller is turned to prevent the setting that otherwise takes place.

## HORTICULTURE

### The Ground Cherry.

The ground cherry, sometimes called the strawberry tomato or hunk tomato, although it does not belong to the same family of plants as the tomato, is a most excellent fruit for preserving, and many like them to eat uncooked, while others pronounced them to be too sweet, so as to be a little sickish in flavor. Yet, like the tomato, a liking for them is easily acquired by most people.

They have the advantage of coming when other small fruits are gone, and we have seen limited quantities sell quickly at from five to ten cents a quart. They are easily grown, and if started under glass may be set in the field when the tomato plants are set, about three and a half to four feet each way, and should be ready for picking about the middle of August. It is claimed that about 200 bushels to the acre have been grown in this way. They are easier marketed in quart boxes, or in the baskets usually used for grapes. There is a wild variety resembling the cultivated, but without a good flavor.

### Fruit Trees and Nitrogen.

Wherever orchards are manured with stable manure, much of the value of the manure is not merely wasted, but worse than wasted. The effect of the nitrogenous fertility is to encourage a rank, sappy growth of wood, and in young trees to retard fruit bearing. What the tree mainly needs is potash, and if fruiting some phosphate also. This will furnish the mineral material for producing a moderate amount of wood and plenty of fruit. The bulk of the wood growth, if sound and healthy, is taken from the small amount of carbonic acid gas in the atmosphere, and elaborated in the sunlight by the leaves. If a young tree, but one large enough to bear, grows shoots more than eighteen inches long, it should have no more manure, except potash and phosphate, until it begins to bear. In old trees a grow of twelve inches in shoots per year is as much as is best for them. At this moderate rate of growth the tree will keep on bearing so long as it has plenty of potash and phosphate, and be much healthier than if over supplied with nitrogenous fertility. One of the objections of cropping orchards is the fact that to make the crops more stable manure is sure to be applied than is for the best good the tree.

### Establishing a Peach Orchard.

When planting the trees I cut off all broken roots; also about half the length of the long ones; cut off all the limbs and about one-third of the top of the small trees, so when set they look like so many sticks stuck in the ground. If the trees start well, and throw out plenty of little limbs, I pinch off those I don't wish, and so am able to grow the tree very near vase shape, with open top, so plenty of sunshine can get in. For plant food I use chemical fertilizers solely. The phosphoric acid I supply with fine ground bone and potash in some form, usually from high-grade muriates. Canada ashes are excellent for the peach orchard. Nitrogen comes from the bone and what clover is plowed under. In setting the trees I use two or three handfuls of fine ground bone mixed with the soil, and after the roots are covered, put on a few ashes, then finish filling. After the first year sow broadcast over the land bone and potash separately.

I believe the word cultivation means a large part of the success that will come to us as fruit growers, or if we will take the two words intense cultivation and follow thoroughly on this line, we will be able to secure an excellent growth of wood and foliage of large, long leaves, of the darkest green color. If we are so fortunate as to have a good set of fruit, and it has been properly thinned, we shall have every reason to expect beautiful and luscious peaches. But to get them we must keep up this intense cultivation until the very last of August or first of September. Best fruit grows on the trees with large, healthy foliage. If the buds are not killed by the cold winter or late frosts, we get a full bloom and the peaches will set very thick, especially with some varieties. Then we have no small job on our hands thinning the little peaches; we don't thin the fruit very much until after the pit is formed in the peach, because there is what is called the June dropping, and as it would be rather unwise to do the thinning until nature had done its share. But we like to get them off before the pit gets very hard, as it takes a large supply of plant food to grow them. Thin so there will be no two peaches within four inches of each other; six inches is better, but it requires the closest attention to get the men to thin them.—Ethelbert Bliss, in New England Homestead.