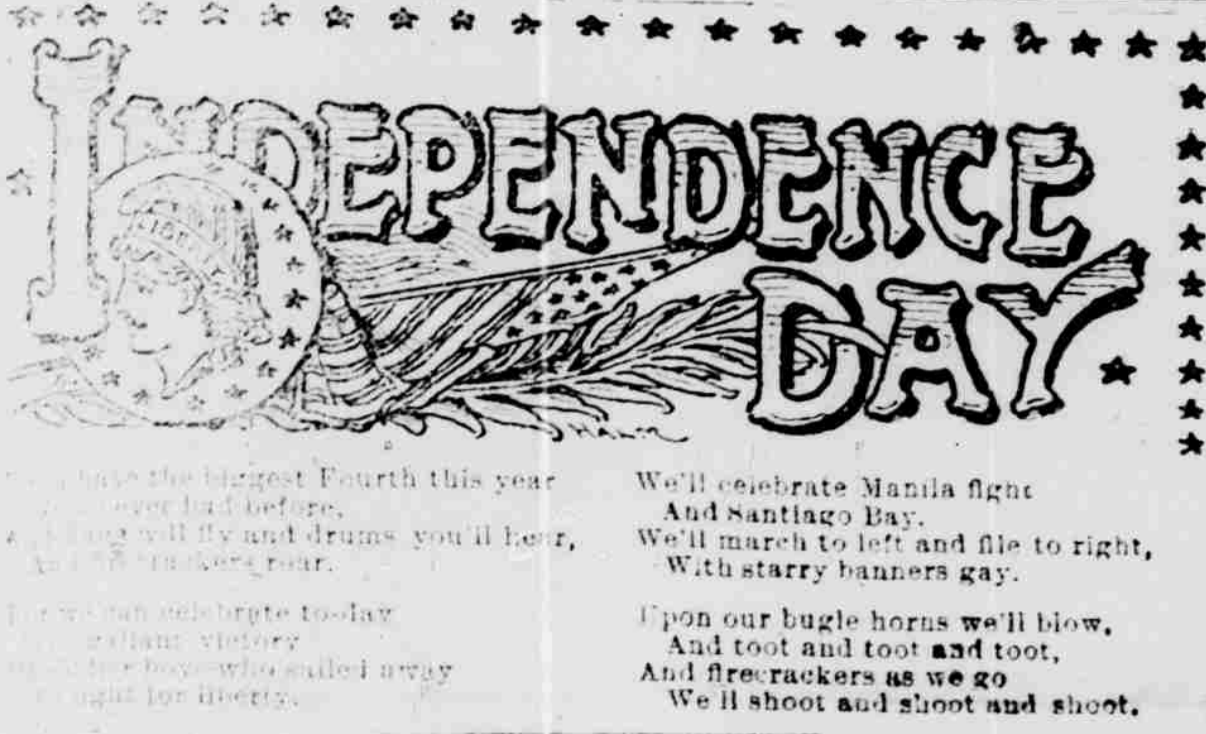


Orange County Observer.

ESTABLISHED IN 1876.

HILLSBORO, N. C. THURSDAY, JUNE 29, 1899.

NEW SERIES-VOL. XVIII. NO. 24.



How Jack Boyer Saved the Powder Mill, July 4, '77.

THEY went with drum and horn, down the quiet street of that sleepy old town, "Trot-trot-trot." "Hullo-hullo-hullo!" The noise would have startled the peaceful handlet on any day except the glorious Fourth. But every youngster in the town was on the march, and the drum, horn, and the tin snare, and the fife, and the bugle, and the brass band, and the whole town, were on the march.

We'll celebrate Mania fight
And San Diego Bay,
We'll march to left and right,
With starry banners gay.
Upon our bugle horns we'll blow,
And toot and toot and toot,
And fire-rackers as we go,
We'll shoot and shoot and shoot.

once in my grandfather, Jack Boyer, had not been a boy of rare pluck and wit. I've heard him tell about it a dozen times, and always with pride. "During the spring and summer of 1777," he said, "Lord Howe had been marching around that part of the country, and General Washington had been watching him, and hadn't been part of the country and General Washington left also. "The most of the time there had been a guard of 5000 men near the mill; but as there seemed to be no immediate danger, the usual guard was taken away, and only a corporal

"Great was the consternation on the Brandywine that night. By midnight a hundred men gathered by Captain Audrey, were at the mill desperately resolved to defend it. But what were a hundred men against an unknown number of British cavalry?"

"My grandfather, Jack Boyer, was a lad of ten.

"He did not realize the horrors of war, and he was very much in love with the new flag, which at that moment was floating over the grandstand, five miles away on the road to Newcastle. While others were in a state of terror over the fate of the powder mill, Jack was wild at the thought of the red-coats getting the beautiful flag. He finally made the heroic resolve to rescue it, and long before the early dawn he was on his way to do so as fast as his nimble young legs would carry him.

"He climbed the pole, cut the rope with his jack-knife, and pulled down the flag. He gathered it up in his arms and started on the run for home. Meeting two British officers he said he was carrying the flag to Greene's troops who were below the bend with four cannon.

"I don't believe a word of it, you lying little rebel. I've a notion to kill you."

"I'm not lying," and Jack looked the British officer unquailing in the eye.

"The officers consulted earnestly together and finally concluded that their small detachment of cavalry didn't stand much of a chance in a conflict with a regiment of Greene's patriots and four cannon.

"The officer who had first spoken to Jack held up the flag, thrust his sabre through it in half a dozen

LITTLE COLUMBIA'S FOURTH OF JULY SPEECH.



To Washington, the great and true,
And all his brave, victorious host,
We homage pay with glad acclaim,
And in their memory make our boast.

Thus on this day of all the year
Columbia's brightest stars may shine
To tell of Independence won,
Wide low we bow at Freedom's shrine.

with twenty men left in charge. For several days there was no disturbance, and just before the first anniversary of the Fourth of July my great-grandfather went to Philadelphia and brought home a beautiful silk flag. There were but few of them then and they were highly prized. The people of the country round about intended to celebrate the first anniversary of the Independence in fine style. There was to be a barbecue, and speaking and music from the grandstand, over which the new flag was to float.

"On the evening of the third the arrangements for the fete were completed, and a great time was anticipated. But just as the Boyer family were at supper, a terror-stricken old colored man burst into the room, his eyes starting from his head, and his teeth chattering with fear.

"Oh, Massa Boyer, dey's comin'! dey's comin'!"

"Who?" cried everyone, starting from the table.

"De red-coats, massa," gasped the faithful man.

"You're dreaming, Mose," said my grandfather. "Lord Howe and the whole kit of them cleared out a week ago."

places and then threw it at Jack, saying, "Here, take your rag; you are a plucky little rebel, anyway."

"Jack snatched the flag and fairly flew toward home, while the British horsemen wheeled about and clattered down the road to Newcastle.

"That's the way, my boys, my grandfather, Jack Boyer, saved the powder-mill July 4, 1777.

"But here's the carriage. Let's be off to our barbecue."

"Oh, grandpa," said Dick with a sigh, "if there would only be a war, so I could do something glorious!"

The Fourth in the Barnyard.

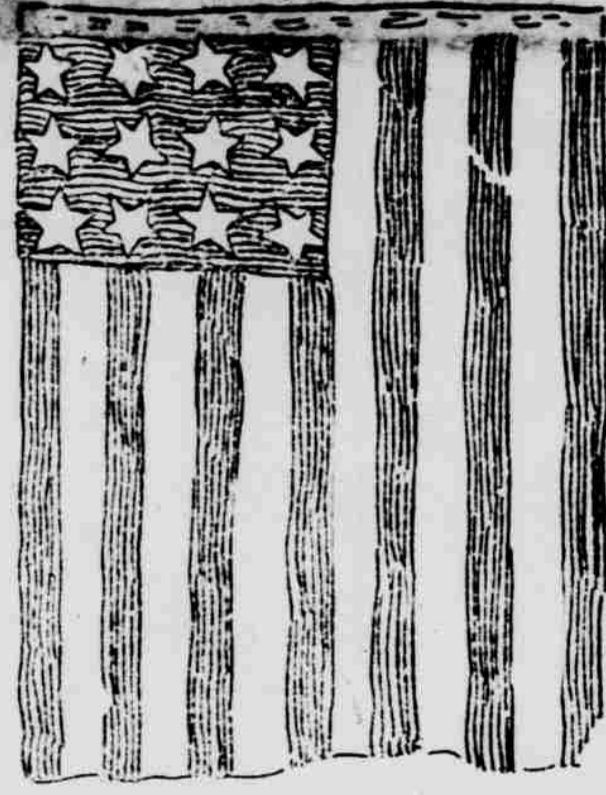


"Off to the front."

THE FIRST STARS AND STRIPES.

Paul Jones's Flag From the Bon Homme Richard Now Government Property.

The ensign of the Bon Homme Richard, Paul Jones's famous frigate, which was presented to the Government recently for permanent exhibition in the National Museum, is believed to be the first American flag bearing the stars and stripes, as it is undoubtedly the first national colors ever hoisted over the American vessel and the first that was ever saluted by a foreign naval power, says the Washington correspondent of the New York Tribune. This flag was received by President McKinley and



THE FIRST STARS AND STRIPES. (Recently presented to the Government and deposited in the Smithsonian Institution.)

Secretary Long from Mrs. Harriet R. P. Stafford, of Cottage City, Mass., to whom it had descended from her ancestor, James Bayard Stafford, and with it she gave the Government convincing evidence of its authenticity.

The flag is of English bunting, about two and one-half yards long and two yards wide. It was originally about fifteen feet long, but in the last century of its existence two yards has been appropriated piecemeal by patriotic thrill hunters. It is sewed with flax thread and contains twelve stars in a blue union, and thirteen stripes, alternately red and white. The stars are arranged in four horizontal lines, three on each line. The omission of the thirteenth star is explained by the fact that Georgia had not joined the confederation at the time it was made.

The evidence shows that the flag was made by the Misses Mary and Sarah Austin, under the supervision of General Washington and Captain John Brown, Secretary of the United States marine, the design being taken chiefly from General Washington's family escutcheon. These women presented it to Captain John Paul Jones, who raised it on a small vessel, and sailed up and down the Schuylkill River to show it to the assembled "sons of Philadelphia." Then he placed it on the Bon Homme Richard and went out privatering. In the English Channel, off Flamborough Head, 120 years ago, he was assailed by the British ship Serapis, and in that memorable conflict this flag, which was floating at the masthead, was shot away and fell into the sea. Staffed, then a young lieutenant on the Bon Homme Richard, plunged overboard, recovered the flag and nailed it to the masthead. After the fight Paul Jones transferred the flag to the Serapis and subsequently took it with him to the Alliance. When the Alliance was sold in 1784, the naval authorities presented "Paul Jones's Starry Flag," as well as a boarding sword and a "musquet captured from the Serapis," to Stafford in recognition of his meritorious services through the war.

Origin of Yankee Doodle.

The tune of "Yankee Doodle" seems to belong to America only by adoption, its origin being very obscure.

Wherever its birth, it first appeared in America on the banks of the Hudson, June, 1755, in the following manner.

The British general, Braddock, was assembling the colonists near Albany for an attack on the French and Indians at Forts Niagara and Frontenac, when in marched.

"The old Continentals, with their ragged regimentals," keeping time to music 200 years old. They presented such a very funny appearance that they attracted the attention of Dr. Richard Shuckburg, a regimental surgeon in the British army, who was a wit and a musical genius.

As the Continentals marched into the handsome British lines the contrast was so great that the traditional song of Cromwell on the Kentish pony with a macaroni to hold his plume, as opposed to the elegance of Charles and his cavaliers, flashed into the surgeon's mind, and setting down the notes of the tune, he wrote with them the lively satire upon Cromwell well known then in England.

Yankee Doodle came to town Upon a Kentish pony. He stuck a feather in his cap Upon a macaroni.

The band quickly caught the simple air, and although the British soldiers sneered at it, the Americans liked it, and sang it with gusto. When, twenty-five years later, Cornwallis marched into the American lines to its soul-stirring strains and surrendered his sword and his army.

FARM TOPICS

Guinea Fowls.

It would be a good plan for all poultry raisers to have a few guinea fowls about their poultry premises. They are hardy, good natured and beautiful. It is well to keep them as tame as possible and always have them around the home, as they make an excellent "watchdog," their shrill cry frightening away hawks and other murderers. The poultryman's greatest enemy in the South is the sparrow hawk, and our neighbors have lost as many as a dozen chickens a day by hawks alone, while we never lost but three chicks from that source, and we believe all credit is due the guinea.

They will live and prove profitable for eight or ten years, and no farm should be so crowded but that it could make room for at least one pair of guineas. They destroy a vast amount of insects and clean the fields of seeds that would otherwise go to waste, costing almost nothing to raise, and no better meat can be found in the poultry line unless it be the turkey.—Poultry Herald.

Secure Good Seed Potatoes.

The importance of using sound, unsprouted potatoes for seed cannot be too strongly emphasized. Just where to get the seed is a matter of opinion. Some would send North each year for new stock, while others prefer to get their seed potatoes from the South. The Ohio Experiment Station in its tests has found that the locality from which seed is obtained is a matter of less importance than the manner in which the seed is kept during the winter. Cold storage Ohio potatoes have given as good crops as those from Maine or North Carolina. Cold storage, however, is not convenient for all, hence the easiest plan is to secure seed potatoes late in the season by planting them the last of July.

To carry out this plan preparations must be begun as early as the first of May. Ordinarily potatoes will not keep in condition for planting until the first of July, but if they are taken from the cellar before they begin to sprout or when the sprouts are just starting and spread on a barn floor or loft, or some other place where they will receive little light, they will throw out short stubby sprouts about one-half inch in length and then remain in that condition for months. The potatoes must be only one layer deep preferably, and seed ends up. When planted the potatoes will come up quickly and make their growth in a short time and almost surely give a good crop. The potatoes produced by this method will keep in a common cellar without sprouting and for this purpose are much superior to seed grown in the ordinary way.—New England Homestead.

Breeding Fancy Poultry.

Breeding fancy poultry is a fascinating science, and those who follow it carefully and use fair intelligence can make it a paying industry. The trouble often is that people take it up without adequate knowledge of the work. There is science in all poultry breeding, but more so in raising fancy breeds than the ordinary farmyard fowls. There are several points that the breeder must keep well in mind. It is shade and feathers that he is breeding for, and not for the qualities which makes ordinary poultry valuable. Without perfect shape and appearance the fancy birds would be of little use in a show, and it is for exhibition qualities that he must strain for. One may ignore the exhibitions of poultry when raising the birds for market, but he cannot do this if fancy fowls are his objects.

In order to understand the business, one must read and study upon the subject of fancy fowls. He must have the shape of his breeds firmly fixed in his mind. Half the battle depends upon the shape of the bird. By conforming to the ideal shape on lays the foundation for all other successes. No matter how perfect the carriage or marking of the birds may be, if the shape is poor they will never come up to the standard set by the exhibitors of fancy breeds. Good shape generally indicates the rest of the essential points. But not always. Otherwise it would never be necessary to breed for carriage and plumage.

A well-shaped fowl will usually have a good carriage, but occasionally this can be improved by selecting for further breeding the birds that are stately and graceful in their walk and deportment. Breeding for plumage is not the least fascinating part of the fancier's work. It probably yields more genuine pleasure than any other part of the labor. Starting with birds of excellent constitution and shape, it is remarkable what changes can be made in the markings of the feathers without in any way destroying or injuring the type. But it takes long years of care, selection and breeding to accomplish this in a way that gives satisfaction. It is a work of love as well as for wages.—W. Stillwell, in American Cultivator.

In case Canada becomes a part of the United States, a native Missourian proposes the State motto for Greater America: "United we stand, divided by Niagara Falls."

HOUSEHOLD AFFAIRS.

Round Tables Again.

For luncheons, afternoon teas and evening suppers nothing compares in favor or effectiveness with the polished table. Indeed, it may be said that polished tables, round, square or oblong, are the fad of the hour. They are, of course, made the background for beautiful lace effects, in centerpieces, large and small doilies. New mahogany may be aged by processes that are known to furniture dealers, and defaced or dull woods may be renewed and polished. A top sixty inches in diameter will seat seven or even eight comfortably, and one seventy-two inches will seat twelve. A large doily is placed at each cover, and every article on the table (excepting the silver and glasses at the individual covers) has something under it proportioned to its size. These bits of lace or openwork, with the centerpiece, flowers, brilliant crystal, silver and fine china, give an effect as striking as it is pleasing.—Woman's Home Companion.

How to Suppress Moths.

One of the best and easiest ways to suppress moths is to burn sulphur in their haunts. Closets and apartments may be treated in this way, one by one, in order not to have too heavy a dose of the fumes at one time. Delicate fabrics and garments trimmed with any sort of metal trimming should be taken from closets and gilt-bric-a-brac removed from rooms before the sulphur is used. It has been known to change the color of a paper which has a heavy gilt pattern. With these exceptions, however, it is harmless. A piece of lump sulphur is put into any sort of metal can or vessel, a little excelsior being placed beneath it to start its burning. The room or closet in which it is burned is carefully shut for a few hours. Rugs, furs and blankets in use in a house that seems peculiarly infested with moths—for they appear in large numbers every spring—have been kept absolutely free from injury by this semi-annual treatment of the closets in which they are packed away.

To Cut an Apple.

To cut an apple into two or more pieces without also dividing the skin seems an impossible feat, but that it can be performed with comparative ease anybody following the directions here given will testify. Apples are so common a fruit that they figure on every well organized dinner table, and the little trick, when performed as an after dinner feat, is really quite startling.

An apple with a firm, smooth skin should be selected. Take a long, slender darning needle and thread it with silk or cotton. Linen thread is perhaps the best, as it is not so liable to break. Begin at the stem and take a long stitch under the skin of the apple, being careful not to go so deep that the point of the needle does not readily emerge. Take another stitch in the same direction, sewing right around the apple, exactly as you would cut it in half.

When the thread comes out again near the stem, take the two ends in each hand, cross them and pull steadily. The thread will, of course, cut the apple in two, leaving no mark on the skin, and without breaking it beyond the tiny holes made by the needle, which are quite invisible. By repeating the performance in different parts of the apple it may be cut into quarters and eighths, and on being peeled will fall into these sections.

Recipes.

Rhubarb Charlotte—Wash, wipe and cut the rhubarb into thin slices. Cover the bottom of a pudding dish with a layer of rhubarb, sprinkle well with sugar, then add a layer of thin slices of buttered bread from which the crust has been removed. Repeat until the dish is full and bake in a moderate oven.

Parsnip Croquettes—Wash, scrape and boil five medium sized parsnips until tender, then drain and mash fine. Add a piece of butter the size of a small egg, two tablespoonfuls of cream and pepper and salt to taste. Let this just come to a boil, then remove from the fire and add one well beaten egg. Form into croquettes, dip in beaten egg and bread crumbs and fry until a nice brown.

Peach Short Cake—One cup sugar, one egg, one kitchen spoonful lard, one pint sour milk, one teaspoonful soda, flour enough to make dough same as for biscuit. Divide in four pieces, roll out the size of a pie tin and spread over with butter. Roll out another and lay on top. When baked turn upside down, take the top piece, lay on a plate and place nice peaches on top; lay the other piece on top and serve with whipped cream. To prepare the peaches. One can of peaches placed on the stove in a granite vessel, to which add one cup of sugar and stew until soft, makes two cups.

The Greatest Tea Drinkers.

It has been calculated that something like 1,250,000,000 pints of tea are imbibed yearly by Londoners, and that the teapot necessary to contain this amount, if properly shaped, would comfortably take in the whole of St. Paul's Cathedral.