

RECEIPTS FOR COOKING IRISH POTATOES

STUFFED POTATOES—Cut baked potatoes in half, remove the pulp, mash it, add enough milk for the usual consistency of mashed potatoes, and season with butter, salt and pepper. Fill the baked skins with this mixture, dot the tops with butter and bake for eight or ten minutes in a hot oven. To vary this, add to the mashed potatoes, before the skins are filled, any one of the following: Beaten white of egg (1 egg to 3 medium sized potatoes) grated cheese (one-half cupful to 3 medium sized potatoes); chopped meat (one half cupful to three medium sized potatoes); chopped parsley (1 tablespoonful to three medium sized potatoes).

SCALOPEL POTATOES—Use raw, thinly sliced potatoes in layers, each layer to be sprinkled with flour, butter, pepper, salt; lastly pour in just enough milk to be seen through the top layer, and then bake for about an hour, or until the potatoes are tender. This may be varied by adding, in layers, hard-boiled egg, sliced; grated cheese; or minced ham.

BOILED POTATOES.—Select potatoes of medium size, wash them with a brush, and plunge them into boiling salted water (1 teaspoonful salt to 1 quart water). Cook them with the cover of kettle ajar, until tender, from 20 to 30 minutes, drain the potatoes, remove the skins, dress the potatoes with butter, if desired, and serve them immediately. If it is necessary for the potatoes to stand for a few minutes before being served, cover them with a cloth not a lid, in order that the steam as it condenses may be absorbed by the cloth and not returned to the potatoes to make them soggy. This is the reason for serving potatoes in an uncovered dish. The potatoes may be sprinkled with chopped parsley.

POTATO SALAD.—Six cold boiled potatoes, four tablespoonfuls salad oil or melted butter, two tablespoonfuls vinegar, 1/2 tablespoonful salt, cayenne pepper, two tablespoonfuls chopped parsley, two tablespoonfuls chopped celery, one-half onion juice, one-half cupful cubes. Make a dressing by mixing thoroughly the other ingredients. Pour this dressing over the potatoes, and allow them to stand for 15 minutes. Drain off any dressing that may not have been absorbed by the potatoes. Garnish the salad with sprigs of parsley and serve with cream dressing or mayonnaise. To the salad may be added any of the following: One cupful chopped celery; two cucumbers, chopped; or two hard-boiled eggs, chopped or, as a garnish, sliced.

MASHED POTATOES.—Thoroughly mash cooked potatoes. Add four tablespoonfuls of hot milk, one tablespoonful of butter, and a little salt and pepper to each pint of potatoes. Beat the mixture with a fork until light and pile it lightly in a hot serving dish. Mashed potatoes may be shaped into small cakes. Brown them in a frying pan in a small amount of hot fat. Mix with boiled codfish or canned salmon for fish cakes.

POTATO SOUP.—Two cupfuls hot rice or mashed potatoes, one quart of milk, two slices onion, two tablespoonfuls flour, 1/2 teaspoonful salt, celery, salt, pepper, cayenne, 1 teaspoonful chopped parsley.

Scald the milk with the onion, remove the onion, add the milk slowly to the potatoes. Melt the butter and add to it the dry ingredients, stir the mixture until it is well blended. Add this to the liquid mixture, stirring constantly and boil the soup for one minute. Strain it if necessary, add the parsley, and serve.

POTATO BISCUIT.—One cupful of mashed potatoes, one cupful flour, four teaspoonfuls baking powder, 1/2 teaspoonful salt, one tablespoonful butter, one tablespoonful lard, milk, about one-half cupful.

Sift the ingredients. Add those to the potatoes, mixing with a knife. Work the fat into this mixture lightly. Add gradually enough milk to make a soft dough. Toss the dough on a floured board, pat, and roll it lightly to 1/2 inch in thickness. Cut it into shapes with a biscuit cutter. Place the biscuits on greased pans and bake 12 to 15 minutes in a hot oven.

CREAMED POTATOES.—Cut boiled potatoes into cubes. Cover with milk and cook in a shallow pan until milk is nearly absorbed. To each pint of potatoes add half a teaspoonful of salt, a dash of red pepper and a little parsley. Thicken the milk with a teaspoonful of flour stirred into a tablespoonful of fat. Serve in pan in which cooked.

POTATO TURNOVERS.—Boil and put through the ricer enough potatoes to measure a pint. Add one well-beat-

TERRIBLY SWOLLEN

Suffering Described As Torture Relieved by Black-Draught.

Rossville, Ga.—Mrs. Kate Lee Able, of this place, writes: "My husband is an engineer, and once while lifting, he injured himself with a piece of heavy machinery, across the abdomen. He was so sore he could not bear to press on himself at all, on chest or abdomen. He weighed 165 lbs., and fell off until he weighed 110 lbs., in two weeks.

He became constipated and it looked like he would die. We had three different doctors, yet with all their medicine, his bowels failed to act. He would turn up a ten-cent bottle of castor oil, and drink it two or three days in succession. He did this yet without result. We became desperate, he suffered so. He was swollen terribly. He told me his suffering could only be described as torture.

I sent and bought Theford's Black-Draught. I made him take a big dose, and when it began to act he fainted, he was in such misery, but he got relief and began to mend at once. He got well, and we both feel he owes his life to Theford's Black-Draught."

Theford's Black-Draught will help you to keep fit, ready for the day's work. Try it! NC-131

USING THE HANDS IN SCHOOL

The Chautauqua Reading Hour (By Dr. William Byron Forbush.) Once there was a wise school teacher who, when she wished to find out what was the matter with a difficult pupil, did not look at his face, but felt of his hands. Thus she measured his temperature and temperament. Thus by his responsiveness she discovered his moods.

A philosopher as old as Anaxagoras decided that the superiority of man over the rest of the animal world is owing to his hands.

Five Acts of Childhood The history of your baby's development is largely the story of the way he uses his hands. The gestures of a little baby are close to his body, chiefly about his mouth. They begin by being wholly spasmodic and undirected, and even after that he commences to know what he is trying to do it always takes both hands at once to accomplish it. He also has to supplement his fingers by his toes, which are quite as mobile. Even a 3-year-old has hardly discovered the convenience of his thumbs, and does most of his grasping with the four fingers.

The drama summarizes itself like this: Act I. Lying in bed and fumbling. Act II. Sitting up and stretching. Act III. Creeping and grasping. Act IV. Walking, running and playing. I suppose telephoning and flying are the great fifth act. The hands were the guides all the way on the long, long trail.

The more mobile the extremities the more capable the creature. This explains the shrewdness of the opossum and the raccoon, the wisdom of the parrot and the elephant. So with human beings.

If you look at the hands of an imbecile the fingers impress you as unfinished. You touch them, and you are shocked. The skin is clammy, the fingers stiff and unyielding. They are like the hands of a corpse. The movements, which are clumsy, are from the wrist. When the hands are not in use they sprawl.

Simple Palmistry The principal tests of intelligence are by means of the hands. The subjects of study are asked to strike at dots, to string beads, to thread needles. The "stereognostic" test, which is most difficult, consists of identifying objects that are covered from sight by feeling of them with the hands.

You may easily become somewhat of an amateur palmist. It is not necessary to study the "life lines." The uncontrolled hand gestures with monkey dabs. The nervous child's hand bends. The feeble hand roops. The powerful nature makes large gestures. The skilful hand tends, even when relaxed, to hold itself as if loosely grasping a tool.

More Than a Fad Hand education has rightly won much more attention. It is the only training that has yet been found effective with subnormal children. We have never yet measured the boundaries of its influence upon those who are normal.

"Manual training," as you know it in your schools, may appear to you one of the "fads and frills." It is the most expensive study in the curriculum. The objects the children shape are flimsy and valueless. Many children do not seem more proficient with tools after they have completed the course. No doubt some of the endeavors are misdirected.

Tuskegee's Discovery On the contrary, hundreds of thousands have reached their mental awakening through the aids of their fingers. City children, deprived of the free resources and the appealing emergencies of country life, especially need the training. Our nation, a nation of jacks-at-all-trades, must master its hands in order to master its world.

I can well appreciate what the New York millionaire meant when he told Booker Washington, after a visit to Tuskegee: "There is not a school in the North where I can at any price get for my son what you are giving here."

Great Work of Engineering War has not prevented ambitious plans of American engineers for a great canal in Russia. A proposed waterway would connect the Arctic ocean with the Baltic Sea, by way of the White Sea, reaching the Gulf of Finland at a point not far from Petrograd and Kronstadt.

The distance is something like 450 miles, but there is a chain of lakes and rivers that would make digging unnecessary for the greater part of the distance.

The largest of these natural bodies of water is Lake Ladoga. Between that lake and the Gulf of Finland the Russian capital is situated. Another large body of water that could be used is Lake Onega. There are several smaller lakes on the line of the proposed canal.

The purpose is not only to reach the Arctic but to open up to commerce the region northeast of Lake Ladoga. The estimated cost is \$150,000,000, much less than the Panama Canal.

en egg, one tablespoonful of flour and season with salt. Turn on floured board, roll out and cut in circles size of a saucer. Place on each a large spoonful of dry hash seasoned with onions and parsley chopped fine. This hash should be dry or bound together with thickening. Double over and pinch like a turnover. Place on greased baking sheet and brown in hot oven. Serve with a thickened sauce made from the gravy in which the meat was cooked or with a tomato sauce.

SWEET POTATO MUFFINS.—Put through the potato press one large sweet potato. Add one tablespoonful of fat and a little salt. Whip potato light and add one-half cup of milk, two well-beaten eggs and enough flour to make a soft batter, about two cups, with one teaspoonful of baking powder sifted into it. Bake in greased muffin tins. Chicken hash makes a delightful accompaniment for these muffins or the potato biscuit.

POTATO PIE.—To one quart of boiled potatoes add enough milk to moisten. Season with butter and salt. Mash in kettle in which they were boiled and beat with a fork until light. Stir in one-half cup of minced ham. Have ready four hard-boiled eggs and one-half cup of stock or gravy. Arrange potato. Where is it?

GROWING A CROP OF OATS

Of all the cereals, oats, with the exception of rye, has the widest adaptation for North Carolina conditions. Oats when put in properly and given a good opportunity to grow will ordinarily produce very good returns on well drained lands, although it is a little late to sow this crop in the upper Piedmont section of the State, yet in other portions of the State oats may be expected ordinarily, to produce good returns when put in properly this late or a little later, and fertilized intelligently. Oats cannot be expected to give satisfactory returns on poor land unless the land receives an application of manure, or fertilizer, or manure supplemented by the right kind of fertilizer application.

A small piece of land properly prepared should produce a goodly amount of feed for stock next year. It is certainly not creditable to North Carolina that hay must be bought from other sections. In this time of expensive feeds it would certainly seem the part of wisdom to make a



strong effort, in this State, this year, to put in the necessary acreage to feed crops so that the needs of the stock on our own farms can be taken care of. With a little extra effort this can be done easily.

Where a small amount of crimson clover or vetch seed is available, it will be well to sow these with the oats. They will materially improve the quality of the oat hay next year. Good standard varieties of oats for this State are the Appler and Red Rust Proof of the later maturing types; Fulghum and Burt for earlier maturing.

In putting in oats, as of other small grains, it will be necessary that the seeding is not delayed too long. Of the small grains—probably rye can be seeded latest with safety, but even with this crop the earlier seedings, within the ordinary dates of seeding the crop in the fall, is much to be preferred. C. B. WILLIAMS, Chief, Division of Agronomy, N. C. Extension Service, West Raleigh.

NOVEMBER IS THRIFT MONTH.

The Agricultural Extension Service of the College of Agriculture and the Department of Agriculture is calling attention to Governor Bickett's proclamation in which he designates the month of November as "Thrift Month." Director B. W. Kilgore has called on all of his co-workers to advocate and spread the doctrine of this proclamation to all with whom they come in contact. The farmers of North Carolina have had an unusually prosperous year during 1917, and if the money which they have received for their products is frittered away, very little permanent good will result.

Governor Bickett has called into consultation several men prominent in agricultural work in North Carolina and has asked their aid and co-operation in putting the matter of "Thrift Month" before the farmers of North Carolina. The committee has decided on eight specific accomplishments which the average farmer can do and which will be of value to him later on. These are:

1. Buy a liberty loan bond.
2. If he be a tenant, to buy, if possible a small farm and make the first payment on the purchase price.
3. To pay off all debts and go on a cash basis next year.
4. To start a saving account in some bank or credit union.
5. To buy a milk cow or brooding sow.
6. To install home waterworks and lights.
7. To paint his house.
8. To set out an orchard.

Most of these matters have had the attention of the Extension Service and Experiment Station for many years. Always they have been encouraged and urged. Now is a good time for them to be put in operation. Not every family has a good milk cow, and therefore does not realize the value and profit to the family by such a possession. With the high price of pork a brood sow would be a most valuable possession. In those rural homes where the home demonstration agents have succeeded in having waterworks and lights established the housewife has considered them the greatest boon yet received.

There is no need to call attention to the importance of paying off all debts, for these impoverish, discourage and make fretful, spell disaster and a comfortable old age. In many cases they paralyze the will of the debtor and make him incapable of his best efforts. "Thrift Month" is a valuable innovation, reflects credit to the thoughtfulness of our governor and should be followed carefully by those who have profited from the unusually good prices of all farm products. F. H. JETER, Agri. Editor, N. C. Extension Service.

TWO METHODS OF CURING PORK

Hog killing time is coming. It is especially important this year that each family cure an abundant supply of meat.

Dry Cure. Do not cut up the pork till the carcass is well chilled. Make a mixture of clean fine salt 40 pounds, white or brown sugar 10 pounds, white or black pepper 4 pounds, red pepper one-half pound. This will make enough cure for about 1000 pounds of pork. If saltpeter is desired, use 2 pounds in the above mixture. It will give a red color to the lean meat but has a tendency to harden the meat too much. Chili saltpeter may be used instead of the regular saltpeter by taking about 20 per cent less.

Rub each piece of meat thoroughly with the cure. Take special care to work the cure around the ends of bone of hams and shoulders. Pack skin down on a table or in a box in a cool airy place. Do not place in direct sunlight or in a damp, musty cellar. After four or five days overhaul the meat, rub thoroughly with the cure and repack; repeat this in about a week. Hams and shoulders should remain in the cure from 1 1/2 days to 2 days per pound weight of piece; the latter time is safer for meat that is to be kept during the summer. Bacon should be in the cure a shorter time. Ten days will give a very nice mild cure to a six or eight pound piece.

Brine Cure. Make a brine by boiling 7 pounds of clean salt and 2 pounds of white or brown sugar with two gallons of water. If saltpeter is desired add one-fourth pound. This gives about enough to cover 100 pounds of pork when well packed. Sprinkle a little clean fine salt in the bottom of the barrel, rub each piece of meat lightly with the salt, sprinkle a light layer of salt between each layer of meat. Put on a board and weight down with a rock. Allow to stand over night. Tip barrel on side and allow the liquor to run out. Cover the meat with the cold brine and allow to stand in a cool place 4 or 5 days. Overhaul, repack and cover with the same brine. Repeat in about a week. Give the meat the same length of time for curing as with the dry cure.

When the curing is complete wash off the excess cure and hang in the smokehouse. Meat kept in the smoke too long should be soaked in warm water to remove the excess of the cure. Smoke with hickory, oak, apple, or any non-resinous wood. Avoid all wood of the pine family. With a continuous smudge the smoking can be completed in 24 hours.

P. F. Trowbridge.

Mrs. P. O. Stuchell Tells How She Cured Her Son of a Cold

"When my son Ellis was sick with a cold last winter I gave him Chamberlain's Cough Remedy. It helped him at once and quickly broke up his cold," writes Mrs. P. O. Stuchell, Homer City, Pa. This remedy has been in use for many years. Its good qualities have been fully proven by many thousands of people. It is pleasant and safe to take.

Hogs and One Acre

duces five times as much meat as when of domestic animals in converting grain into meat. The product of an acre of land, when fed to hogs, produces five times as much meat as when fed to any other farm animal. Even these small expenditures of grain by making liberal use of such forage crops as alfalfa, clover, soy beans, rape and various other kinds of pastures. A great gain also can be made by marketing hogs at lower weight than customary. Gains made below 200 pounds require much less grain than those above this weight. Hogs are also a valuable means of disposing of many kinds of waste on the farm, such as kitchen refuse, skim milk, whey and defective fruits, vegetables and grains.

The fact that colored laborers in the cotton fields of the South live largely on cornmeal and pork products is of interest. The economic conditions of their existence require the greatest possible economy in food consumption. They have been driven by force of circumstances to subsist mainly on the crop producing the largest amount of human food per acre and, for the sake of variety in diet, the most efficient food-producing animal available to them.

Plan for Maintaining Soil Fertility

First—Use legume crops in rotation and return the manure to the soil or plow under for green manure once in four or five years.

Second—Apply limestone to acid soil previous to seeding legumes, usually about two tons per acre once in four years.

Third—Supplement the manure or legume crop used as green manure with rock phosphate or other phosphate fertilizer, the amount depending upon the quantity of manure used. Where grain crops are removed and application should be about 1,000 pounds of rock phosphate every fourth year.

This is practically the "Illinois way" of maintaining soil fertility published and practiced by Dr. C. G. Hopkins, of the State University, the man who brought out and demonstrated the value of natural rock phosphate as a soil fertilizer, and who has done more than any other man to promote and bring about the adoption of a rational, economical and permanent plan for maintaining soil fertility.

Rheumatic Aches

Drive them out with Sloan's Liniment, the quick-acting, soothing liniment that penetrates without rubbing and relieves the pain. Always have a bottle in the house for the aches and pains of rheumatism, gout, lumbago, strains, sprains, stiff joints and all muscle soreness. Generous sized bottles, 25c., 50c., \$1.00.



Treatment of Grippe

One coming down with what he considers "grippe" should worry, because as he observed the other day, Heaven only knows what the "grippe" will prove to be. To call it grippe in no way aids in treatment. There is absolutely no remedy which can produce any specific effect upon grippe, for the reason that there is no such disease. So let the patient worry until he discovers what really is the matter, or until the doctor flops, withdraws the "grippe" guess and substitutes sinusitis, empyema, bronchitis, pneumonia, meningitis, multiple arthritis or whatever else he may find in his satchel.

Of the general measures referred to, the most effective remedy we know is a hot mustard foot bath administered by a trained nurse to the patient in bed. A hot mustard foot bath should always be given in bed; not sitting up. And generally it should be preceded or accompanied by a few large drinks of very hot lemonade; or by a half teaspoonful of sweet spirits of nitre (fresh) in a wineglassful of cool water followed by the hot lemonade. The ancient rite of giving a Dover's powder (which contains opium) was founded, we believe, on ignorance of physiology and disease. It made the patient sweat, if at all, by throwing upon the skin work shirked by the other eliminating organs under the effect of the opium, and our effort should rather be to keep all the eliminating organs active.

Some people assume that grippe is a kind of mild influenza. Once in a while the infection happens to be influenza, but in recent years so-called "grippe" epidemics in various parts of the country have rarely been influenza, when careful bacteriological cultures were taken from large numbers of patients. Rather infections with the notorious and villainous Streptococcus have been the rule in these epidemics, and this particular microbe, as we now know, is inclined to have a special affinity for certain types of tissue in different epidemics, at one time preferring the lining of the respiratory tract, and at another the lining of the gastro-intestinal tract. To the fickle affinities of the Streptococcus the more serious "complications" of the "grippe" may be attributed. You never know what may be coming to you from a careless sneeze, a loving kiss or an object moistened with some one's saliva.

How To Produce Good Strawberries

Cultivation is the secret of success in strawberry growing. It should be thorough and clean. A frequent mistake made by many growers is allowing the bed to grow up in weeds after the berries are harvested. At the end of harvest the mulch should be removed or incorporated into the soil, depending upon the amount and the condition of the mulching material, and then the plants cultivated thoroughly. Frequent shallow cultivation should continue throughout the summer.

Ordinarily, fertilizer will not be needed until early fall, at which time a liberal amount of commercial fertilizer or decomposed stable manure may be applied preparatory to mulching.

The plants should be grown in narrow matted rows or by the single-row method. Better and larger berries are produced by the single-row method. Plants that were set last fall or the past spring should not be allowed to form runners or new plants, as it is very necessary that the growth be concentrated in the parent plant for a maximum crop next spring.

The bed is unprofitable after the third season, and should be plowed up unless plants are needed for fall planting.—S. C. News Notes.

An Old Man's Stomach

As we grow older and less active, less food is required to meet the demands of our bodies. If too much is habitually taken, the stomach will rebel. When a man reaches the advanced age of 85 or 90, you will find that he is a light eater. Be as careful as you will, however, you will occasionally eat more than you should and will feel the need of Chamberlain's Tablets to correct the disorder. These tablets do not contain opium, but strengthen the stomach and enable it to perform its functions naturally. They also cause a gentle movement of the bowels.

Can You Cure Your Meat at Home?

Raleigh, N. C., Nov. 12.—For the family that wishes to cure the meat supply at home, the Agricultural Extension Service has published two circulars: Extension Circular No. 4, Curing Meat on the Farm, and Extension Circular No. 58, A Meat-Curing Contest for Pig Club Members. Both of these circulars are available at the present time, and both of them contain much practical information for those who wish to properly cure their meat for home use.

There is no mystery about curing meat so that it will keep and have an excellent flavor. Selling at the present high prices, and with the prospects of being higher next year, there should be cured on every farm in the State a sufficient supply of meat to last the family until the following year's supply is available. Not only is this true of farmers, but is also true of other people who are growing hogs about their places. It will even pay the family who grows no hogs to buy the fresh meat and cure it at home. Very little risk is run if the proper care and attention is given to operation. The two Extension circulars named above will give this information, showing how to kill, scald, clean, cut and cure the meat for home use. Both of them are free on application as long as the supply lasts.

Certain Cure for Croup

Mrs. Rose Middleton, of Greenville, Ill., has had experience in the treatment of this disease. She says, "when my children were small my son had croup frequently. Chamberlain's Cough Remedy always broke up these attacks immediately, and I was never without it in the house. I have taken it myself for coughs and colds with good results."

President Wilson says American women can do most to help win the war by enrolling as members of the Food Administration.

HISTORIC PLACES IN OLD TRINITY

(By R. L. J. in Charlotte Observer.)

The Poor House Some 35 or 40 years ago, one walking in a southerly direction from the south door of the old college, when about half way down the old "Elm Walk" would have observed just a little to the right a small house. This house looked something like a detached dormitory, that for some reason or other had been dumped in this part of the campus. It had two small windows. You entered this house from the ground, it had no other entrance, not even steps if I remember right, though I am not sure as to this.

A tree grown as in this vicinity as the copell grew at the south side, which gave it the appearance of civilization; no other growing thing was near enough to be considered as belonging to this quiet retreat—I think it was a comfortable abode enough, for with the good old fireplaces it could no doubt be made quite warm and cozy of a cold winter night.

One walking down by it on a night when the top was covered with snow would be reminded of some lone light on some rock-bound coast, and one that never failed to be lit at the twilight hour.

This small house known as the "Poor House" was always occupied I think by one or more students who liked a quiet retreat far from the "maddening crowd" where they could pour over their books all night if they pleased with no one to molest. It was not occupied exclusively by young men who were of a frugal nature, or by those who were unable to live elsewhere, though no doubt both classes did live in the "Poor House."

This house seemed to be exactly suited to those who wished to lead a quiet, unobtrusive life and burn the midnight oil, for here they could certainly lead as retired and secluded lives as their minds could dream of. It was generally understood that those residing in the "Poor House" wished to be alone; wished to be so they could commune with nature, study the heavenly bodies, revel in the legends and traditions of mathematics, and ponder over great philosophical matters probably; and towards the "wee small hours" arrive at some plausible answer to some grave metaphysical problem.

There was nothing about the "Poor House" to disturb one's thoughts; all common place matters seemed out of place when once you stepped inside the cloistered walls of the "Poor House." 'Twas as if one had entered the precincts of some old monastery where all mundane things counted as naught.

The young men who elected to live in this secluded place took no part in midnight larks. They were never known, or accused of going "snipe hunting," as having midnight stunts, etc. What would a resident of the "Poor House" care for an old chicken, or "possum cooked at midnight or at any other unheard-of hour? Their thoughts were on higher things, for it would have been from the sublime to the ridiculous to ask them to come down from their heights to take part in as commonplace a performance as eating.

This house, instead of being looked down on, was highly respected by all who appreciated a midnight toil and the midnight toiler. I wish I knew why the appellation of "Poor House" was ever bestowed upon this classical building. I think it might be called a classical building, when we think of all the classical learning acquired in this little old house to the west of the college walk. If any alumnus wanders about in the world knows how the "Poor House" obtained its name I should be delighted to be informed. I know that when I can first remember the lights burned in the "Poor House," and the midnight toilers toiled on, pressing always onward and upward, never faltering, never repining at the onerous name of their residence, for was it not temporary, was it not a stepping stone to higher and nobler things?

I am unable at this remote period to recall very many who enjoyed the quiet of the small house in the campus. I expect there are many who are still soaring in imagination; and many who have reached the end of their dreams, which probably started in the "Poor House."

There is one name, however, that I remember very well as being associated with the "Poor House," that of Prof. J. D. Ezzell, of Harnet county, the man who organized the first moonlight school in Harnet county, and probably the first in the state. It is possible he received his inspiration from the tiny house in the campus at Old Trinity.

Some 25 years ago when Trinity in Randolph was thinking of flying from the home nest amid the hills of old Randolph, and the watchword of Methodism from far and near was sail on! sail on! the "Poor House" was torn down, and with the old walls were destroyed many pictures drawn by some good natured Tom Traddles, and many sonnets dedicated to imaginary Beatrices who probably in after years led them gradually star by star up the shining way. So today all that is left of the "Poor House" is just a tiny place where it once stood, nothing more, but though gone it is not forgotten, "For there is nothing beautiful and good that dies and is forgotten."

Keep Your Hogs Healthy

To prevent worms, keep the following charcoal mixture before the hogs all the time:

- Charcoal, 1 bushel.
- Hardwood ashes, 1 bushel.
- Salt, 8 pounds.
- Air-slaked lime, 8 pounds.
- Sulphur, 4 pounds.
- Pulverized coppers, 2 pounds.

First mix the lime, salt and sulphur thoroughly, and then mix in the charcoal and ashes. Dissolve the coppers in two quarts of hot water and sprinkle it over the whole mass, mixing thoroughly. Store this in a barrel under shelter, and keep some of it in an open shallow box where the hogs can get it as they wish.

Children Cry FOR FLETCHER'S CASTORIA