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## THE SWORDFISH.

HUNTING AN ARMED MONSTER OF THE SEA.

The Best Fishing Grounds-A Cruise Usually Lasts Three Months -Harpooning the Fish-How They are Caught

During a fit of enthusiasm I shipped as green hand, to share all the perils of the vasty deep for a season's swordfishing of three months. I started one bright May morning, the Captain telling me to come down early, as they would haul off early into the stream and take advantage of the fair wind and tide to run down the harbor. Packing a few clothes and oilers in an old value, next morning I was up betimes, hurried to the wharf, jumped on board, and we hauled away with a fair wind and tide and within two hours' time had passed Minot's Light and were breasting the waters of Massa-chusett's Bay. Then I had time to look around and take note of what was to be

my home for about three months.
"By Jove," said I to the skipper, looking around me, "you don't mean to say that this is all the crew you carry?" Noticing for the first time there always seemed to be but four men on deck, the

Captain and myself included.
"Why, yes." replied he. "We don't need all Jerusalem to capter th' monster in his briny element and put this 'ere fishin' through. I'm owner as well as skipper of this 'ere craft, so I draw the vessel's share as well as skipper's. There are five men of us all told, including yourself and a boy. The cook and boy I hire and pay 'em by the month. These two men you see share the proceeds of the season's work with me-the 'mastheader' and 'man about deck'-and help pay the wages of the cook and boy and the 'great and small generals.' What I mean by 'great generals' is the cost of running ligging, wharfage, and all things pertaining to the vessel and fish-ing apparatus. The 'small generals' are the provisions. It doesn't take but two or three men to work a fifty ton schooner and sailors do considerable in the extra

The skipper, myself and the mast-header intended to sleep aft, whilst the remainder of the crew bunked in the forecastle. The vessel being of such a small tonnage made the cabin, to all appearance, a little cuddy, and it contained three bunks, which formed part of the room. On deck all of the men "FIN, 0!"

were busily at work, including the cook, who was preparing the morning meal. We were then bowling along making ten knots an hour, which was good headway for a small craft, and the skipper remarked, "if the wind held that way until we got off Highland, Cape Cod, and then shifted around a couple o' pints to the nor'ard, we ought to be near Block Island—the fishing grounds-by the next day.'

It was rapidly growing light, down toward the horizon a heavy bank of clouds obscured the sun's rising, but above, toward the zenith and around toward the west, it was clear, betokening a beautiful day.
The breezing salt air come in delight



THE KAG BUOY. Were noting the situation the cook poked his head above the gaugway of the forecastle and informed us in loud tones that grub was ready. We went down, leaving but the . steersman and one man on deck.

Going down we had to back down the narrow entrance, but at last we were all seated edgeways, so to speak, around a stationary table that fitted around the foremast. The skipper told us to "Hoe in; no ceremony here, my boys," and his bluff, hearty face wore a smile of satisfaction as he bailed out a liberal share of bean soup for himself from a large earthen dish that stood in the centre of the table. It is customary for all food to be served at once on the table and each must help himself or go without. they came. The skipper threw up his Strong hot coffee, generally without tin plates.

The fishing gear had been overhauled and was now lying on deck ready for use, and the skipper having plenty of leisure time on his hands, let me examine it and gave me a thorough explanation about each article respectively. We also went out on to the bowsprit and examined the "pulpit" from which the sword fish is struck.



IN THE PULPIT. The pulpit is built out on the bowsprit, and is the only proper place from which to strike the swordish, for the least noise disturbs him and drives him away. A large vessel going through the water will make less noise than a small boat that is constantly splashing up and down on the waves. Sometimes, too, the fish will turn on its slayers when bad y hurt and endanger men's lives in a small boat. Nevertheless sometimes they are struck from a small boat, and always lanced by two men. The pulpit is made of a semi-circular piece of iron, and at right angles from its center a perpendiccular iron shaft reaches into a plate of iron embedded near the bowsprit, which also forms a support for the feet. The semi-circular iron forms a support and brace for the man who strikes the fish.

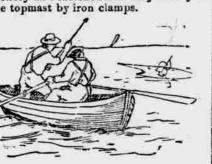
There is also a seat supported by two

The harpoon has a detachable head, so when the fish is struck the head of the iron turns crossways in the fish's body and cannot be withdrawn. It is called a "toggle" or lillie iron. A light rope is carried with it and held by a man in the bow of the vessel, together with a keg or buoy to which is attached the line. This the man throws overboard as soon as the fish is struck, and it marks

the fish's whereabouts after death. A heavier line, called the fifteen thread line, of about one hundred fathoms, is made fast to the keg. Part of it is held by the harpooner, while the remainder is either passed to a small boat alongside, in which two men are seated, or fastened stationary to the bow.

The fish is usually pulled to the vessel as soon as he exhausts the length of his line. The pole of the iron is about thirteen feet long, so it is never thrown, but when the ish is about nine or ten from the vessel, it is pushed into him with a darting motion. The fish is always struck along his upper dorsal fin, and killed by being lanced in the

Next I went up and took a survey from the "crow's nest"—the term used for the lookout on the masthead from which swordfish are sighted. So with some trouble, not having got my sea legs on, I managed to climb up to the crosstree and thence over the futtock shrouds -a feat particularly difficult for a green fellow and even for one who has lost the practice-and in due time arrived at the crow's-nest. This I found to be a circular piece of iron large enough to encircle a man's body and riveted firmly about the topmast. About four feet below was a support for the feet made of hickory and fastened also very firmly to the topmast by iron clamps.



"COMING HEAD ON."

As I stood there I could see way off on the horizon. There being a pretty stiff breeze, the little craft would make a lurch as she mounted a wave, which made the topmast bend and forced me to take a firmer grasp and draw a long breath. It was some time before I could get used to the situation.

The next morning when I went on deck I found every man at his post.
The skipper was in the pulpit, for he allowed no man but himself to strike the swordfish; the mastheader was up in the crow's-nest, on lookout; the man about deck was at the wheel, and the cook and boy were down below in readiness for any emergency. The dim, blue, flat outlines of Block Island could be seen in the distance. There was but little wind, and our craft rolled lazily, swaying the main-boom to and fro.

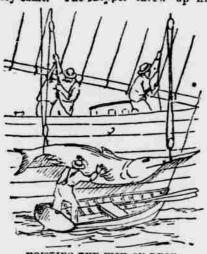
I climbed up to the crosstrees on the mainmast, just below the "crow's-nest," where the mast-header was, and snugly ensconced myself. "About how far off have you seen the dorsal fins show up during your piscatorial career?" I asked.

"Well, young man, that 'e.e word beats my dictionary, but do you see that ere vessel with colors flyin' and her main peak dropped!" pointing in the direc-

thing."
"Well, I can, and I can see a d

I considered a little and I reckout that if the man could see at that distance and the horizon estimated at about thirty miles distant from my view, even if he was four feet above me, I ought to see her sails . so I estimated the man's focus of sight at about forty-five miles.

Just then the mast-header sung out: "Fin, O!! There she colors, right off our port bow, and coming head on." The man's more experienced eye had sighted the dorsal fin of the swordfish. Another appeared, and yet another.
Would they come nearer? The vessel
was moving very slowly. They were
still nearing us and jumping out of the water, as if in play, or doubtless follow-ing their favorite food that moved under the surface. I could see their long swords glisten in the sun.



HOISTING THE FISH ON DECK. sinewy arm and grasped the end of the harpoon pole. The man was stationed in the bows, with the keg buoy. All was in readiness. The fish could now be seen with great distinctness, and were but a short distance from us. The fish were meeting the vessel head and head, and they had swared but little out of their coarse and were now about twenty feet off, and one big fe low who seemed to be the leader was coneiderably in advance of the others. I could see the skipper raise his brawny arms, leaning across the pulpit, he braced himself firmbalanced his harpoon and looked with g'caming eyes. Surely he will not strike at that distance. No, the leader takes a leap out of the water that lessens the distance a third. Some hing startles them and turns them from their course

taining the position of his arms. he, with one push, sent the harpoon deeply into the monster's body. Quivering a moment under the shock, the fish darts off like a wounded hare, taking the slack of the rope and buoy rapidly with him, and the others disappear under the surface. We could see him making a bee line and leaving be-

hind him a long wake of bloody foam. But his limit came to an end, and the stand up of the fish making a slack of the rope, no opportunity was lost by the crew in getting hold of it and dragging the strike toward the vessel.

Then commenced the fun. finding an opposition at the other end that could re ist, would rush off, dragging all hands toward the bow. Then, growing weaker, he would slack up un-awares and tumble all hands pell-mell over each other. But at last, with great exertion, we hauled him alongside.

He was then dispatched with the lance by a man who jumped into a small boat, while we 62 deck rigged double purchase blocks. Then, after a rope had been hitched fore and aft from his sword to his tail, we put the tackle on, and he was soon laid out on deck, glistening like a great rubber ball and covered with foam and blood. A bucket of

water, however, dashed over him, brought him out in all his pristine glory. He was a pretty fellow. His back and fins were neutral purple, gradated into white near his belly, and the sun reflected a sheen of all very luster over the control of the sun reflected as heen of all were luster over the control of the sun reflected as heen of all were luster over the control of the sun reflected as heen of all were luster over the control of the sun reflected to the sun ref whole. Like all mammalia, he was devoid of scales, and his eyes were a deep blue—a peculiarity of almost all fishes. He had two dorsal fins—upper and lower —two ventral, one anal and one caudal. He was a medium specimen, as the skip-per told me afterwards, weighing about two hundred and fifty pounds undressed and measuring from tip to snout (sword) to end of caudal fin (tail) almost eight feet. Examining him still further, I pulled something from his body that looked like a worm. The skipper informed me that they were sorely troubled with the creatures, who bored into the fish's body a number of times.

His head, tail and fins were cut off and the entrails taken out preparatory to packing him in ice, but not before we had determined to try our hungry maws on him, so the cook came forward with his basin and selected the rare bits. These were steaks very much resembling halibut steaks, having a coarse, muscular grain and of a gray color. I found that at supper-time, after we had partaken of a slice or two that the flavor was quite pleasant and not unlike bluefish, but of

a slight oily nature.
It seemed that the taking of this one fish brought us increasing luck, for the following day we sighted more fish and were fortunate enough to get three. The same scenes were enacted over, until the end of a fortnight we found we had fifteen fish, and, estimating their average weights at about 200 pounds dressed, our total take averaged 3000 pounds. This the skipper thought was a tolerable good fortnight's work if we had favorable winds to get an early market for them. The best market was New London, so we headed the vessel for that port, whi h we reached after a few hours' sail. The fish sold readily for eight cents per pound.—New York World.

How Gourds Climb.

The way the gourds climb is by means of spiral, curled tendrils, which are in reality small abortive stipules or leaf-appendages, specialized for the work of clinging to the external objects, be it bough or stem of some other plant, over which they rapidly spread themselves. The tendrils push themselves out on d interesting to watc as they grow, and to see how closely their movements simulate intelligent nction. The little curled whorls go feeling about on every side for a suitable

thold, groping blindly, as it were, in such of a support, and revolving slowly in wide-sweeping ourves, until at last they happen to lay hold with their growing end, of a proper object. Once found, they seem to seize it eagerly with their little fingers (for in the gourd the tendrils are branched, not simple), and to wrap it round at once many times over, in their tight embrace. It is wonderful how far they will go out of their way in their groping quest of a proper footbold, and how, when at length they stumble upon it, they will look for all the world as if they had known beforehand exactly when and where to search for it. These actions come far closer to intelligence than most people imagine; they are deliberately performed in re-sponsive answer to external stimuli, and only take place when the right conditions combine to excite them. -Popular Science Monthly.

"Skipper Cranshle."

It cannot always be told by the looks of a word how it should be pronounced. In England, for example, a man whose name is St. John is always addressed as Mr. Sinjun. A newspaper correspondent tells a Marblehead (Mass.) story bearing upon the same point.

A case was on in the court at Salem, in which great interest was taken by the tishermen. The clerk called the first witness: "Captain Edward Crowninshield, come into court"-no response.

The summons was repeated with like re-ult, and the bronzed and weather-beaten old tars began to look around with interest and curiosity. One stout old veteran on the front seat was especially curious, and watched the green baile closely to see who this distin-guished individual was.

The clerk intimated to the court that the witness was evidently not present, but the justice knew the locality and its inhabitants better than the scribe.

"Let me try, Mr. Cierk," he said, with a smile, and called "Skipper Crunshle." "Here," responded the ancient in the front seat, who had apparently been expecting the advent of some distinguished naval of cer, and failed to recognize himself under the high-sounding title.

Singular Split in a Watch Crystal. Joseph Pates has on his bench a sixteen-size watch crystal that has split edgeways nearly three-fourths of its for the instant. Heavens! they are golength. The crystal gave the first evi-dence of splitting in April and has since ing by. He cannot reach them, but, been gradually working toward the other edge, and it is probable that before long the two parts will become entirely sepaleaning over somewhat more, still rerated. It is enclosed in a metal ring and rises and falls with the expansion and contraction of the ring, the thinner edge working as though it was hung with hinges. It is a great curiosity and eyes. A slice of lemon is then put on might not be seen again in 100 years. top of each skewerful, which is served might not be seen again in 100 years. -

BUUDBHULD ALLAINS.

Knuckle of Mutton.

Cover with cut barley, a few capen finely cut unions, and thin slices turnips; season with pepper and sait let rony of it steam or simmer gently for an hour and a half, and then have ready melted to D butter and pour over, allowing it and to steam or simmer for twenty m bute A beautiful gravy will have collected P and the meat be as tender as a chicken Garnish with Paysadu tongue, warned he pape previously by steam. The price of the the tongue is far less than the British att. and the tongue has a sweet taste

Scalloped Onions.

Boil, and if large cut into quarter. The part into a shallow dish, cover with lut ever white sauce and buttered crumbs, and but white sauce and buttered crumbs. Take One da white sauce and buttered crumbs, and bake until the onions are brown. Take off the outside skin of onions and cut. Pour hot water over them, add a half. teaspoonful of soda, and let them stand for half an hour or more. Put on to boil with a teaspoonful of soda in the water. Boil till soft, and then proceed water. Boil till soft, and then proceed out in the water. Boil till soft, and then proceed water. as directed above. If one has to cut up "I has a large quantity of onions it is well to av to I do it under water, a part of the oder water being thus absorbed. Some lay a piece of bread near the onions, thinking that it absorbs part of the odor.

Pickled Cucumbers

For 600 cucumbers: Three strong cider vinegar, three quart, water, strong cider vinegar, three quart, water, one heaping quart of salt, eight cuncer alum, one handful horseradish toot cut in strips, three dozen small onions, parboil and peel off outer skin, one half pound sugar. Wash the cucumbers in cold water and rub off the roughness, with the minte a large jar, sprinkle con put them into a large jar, sprinkle con-siderable salt over them and pour enough boiling water to cover them. Let them stand for twenty-four hours, then take out the pickles, empty out the brine and put the pickles again into the jar with the onions and horseradish, boil the vinegar and water with the eight ounces of alum, one quart salt, one half pound sugar, about fifteen minutes. Take two ounces whole cloves, two ounces of all-spice, one-half pound pepper corns crushed, two ounces mustard seeds broken, two ounces cinnamon broken. Sew these into one or two flannel bags and put them in the jar. If you like add two or three green peppers cut in slits. Now pour on boiling vinegar and cover your jar tightly. In a week pour off the vinegar, boil it, and pour over the pickles second time. - Detroit Free Press.

Chicken in Jelly.

Clean and put on to boil a plump chicken, allowing a pint of water for each pound of the chicken's weight. When the water is heated to the boiling point skim it and set the pot back where it will simmer until the meat is tender, about an hour and a half. Then remove the chicken, sain it and remove all the flesh from the bones, then put the latter back in the kettle and let the liquor boil until it has been reduced one-half. Then strain the liquor and put it away to cool. It will get into a regular jelly. Then remove the fat, and put the hardened liquor into a saucepan, and add a quarter of a package of gelatine for each quart of jelly—soak the gelatine for an hour in half a cup of cold water—twelve peppercorns, four cloves, a small piece of mace, a stalk of celery, an onion, the white and shell of an egg, salt and pepper to taste. Let the ingredients boil up at once, then every side, revolving as they go, till they reach some slender twig or leaf-stalk to put the saucepan back where it will simwhich they can attach themseives. It is mer for twenty minutes. Then strain curious and interesting to watch them the elly through a napkin. Put a layer of it three-quarters of an inch thick in a mold and put the mold in ice-water to harden. Cut the flesh of the chicken into long, thin strips, season them well with salt and pepper and lay them lightly in the mold when the jelly is hard. Pour the rest of the jellly into the mold and put it away to harden. When the dish is ready to be served, dip the mold into warm water and turn it upside down on a platter; its contents will slide out in one mass. A garnish of parsley im-proves its appearances, and Tartare or mayonnaise sauce may be served with it. Brooklyn Eagle.

Household Hints.

Remove stains from cups and saucers by scouring with fine coal ashes. If sassafras bark is sprinkled among

dried fruit it will keep out the worms. Tin cleaned with paper will shine better than when cleaned with flannel.

Clothespins boiled a few minutes and quickly dried once or twice a month become more durable. A little petroleum added to the water

with which waxed or polished noors are washed improves their looks. Tea or coffee stains will come out at once if they are taken immediately and

held over a pail while boiling water is poured upon them. Make starch with soapy water and you will find it a pleasure to do up your starched goods. It prevents the iron from sticking and makes a glossy sur-

When potter's ware is boiled for the purpose of hardening it, a handful or two of bran should be thrown into the

water, and the giazing will never be injured by acids or salt. Dry buckwheat flour, if repeatedly applied, will entirely remove the worst

grease spots on carpets or any other woo'en cloth, and will answer as well as French chalk for grease spots on silk.

Oilcloths should never be washed in hot soapsuds; they should first be washed clean with cold water, then rubbed dry with a cloth wet in milk. The same treatment applies to stone or state

Ink stains are entirely removed by the immediate application of dry sait before the ink has dried. When the sait becomes discolored by absorbing the ink brush it off and apply more; wet slightly. Continue this till the ink is all removed.

The dishes on which meat, game, coultry or fish are served outht to be large enough to leave a space of about two inches between the food and the border of the dish. It is very awkward for the carver to cut up a large p.ece on

a small dish. The French have a pretty manner of serving smelts. After frying them in the usual way, a little skewer four inches long, silver-plated or of polished wire, is run through two or three of the smelts, running it carefully through the

| as a portion for our person

Bosto remitie tatuq nstitut

onal b Irate ou mi