## roscower, Editor \& Proprietor.

 VOL. V. NO. 11.GOLDSBORO, N. C., WEDNESDAY, DECEMBER 9, 1891.

1828


FURNITURE.
Wo have just received an inmense stock
of Furniture consistining of a fine
selection of


Saby Carriages,

I. S. D. SAULS,

Ifary and Pary Gmaries.
FAMILI GROCERIES FARTITRS :-: SUPPIES,



We will make you a present

THE "DIXIE" CO

Subscription, $\mathbf{8 1 . 0 0}$ per Year

a persistent bluejay tapping at the bark
of the eld pine tree that shadowed the
porch!
Jane had obtained a weel's leave of
absence to kee her stepmother and the
children safely settled in thein


|  | FARM AND MOUSEHOLD. <br> PLANTAIS. <br> The most efficient wholesale treatment of plantain is ehoking it down with dense crops of clover, or destroying it by cultivated crops, but this course cannot be used on large lawns. Oa emall lawns or with a few plants each plant may be |
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Farmers who are breeding stock for
market should remember that it is th market should remember that it is the
high grades and no: the scrubs that gatn uigh grades and no:
remunerative returns. The best kind of charcoal for fowls is
parched corn. Roast until it is a dark browa, but do not bur

## stroser of the cubbage worm. Where tansy grows in large quantities it will not

 cost much to try the remely.Green fodder corn lifid between layers of straw will keep well and impart of ita
good qualities to the straw, ss that catte eqat
and all.
Turpentine and sulphur given in the
poultry food when the weather is damp
$\qquad$ tives of gapes.
giving sulphur.
Apples that are packe
$\qquad$
$\qquad$
$\qquad$ mutton breeds for quality of flesh. It is
also a very hardy and active breel, sub-
$\qquad$ young trees rob the trees of nourish
nemt. They should nover be allowed to start. If kept back for a year they wing
cease to appear. Grass around the trunks will be more serviceable to the tree if
the sod 15 cut and inverted.

Escalloped Meat-Beef, veal or mutton left over cold can be used for seallops.
Chop, but not too fine, season with salt. Allow half as much bread crumbs as earthen baking dish. put in $n$ layer o
meht, then pour over a little gravy, about two spoonfuls, and on top a layer of
crumbs. Alternate the layers until the dish is full, putting a thicker layer of crumbs on top.
five minutes. Meat Hash-Corn beef is best, but twice as much cold chopped potato as
$\qquad$ stove where it will brown on the bottom,
not burn; after a whifle turn at over so as
and
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biled is tio
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