

## Poetry.

## A QUIET STREAM.

A quiet stream  
Flowed through a level meadow—all day  
long  
Its voice was heard in murmurous melody,  
That half a whisper seemed, and half a  
song—  
Yet no one paused to hear its harmony,  
Or marked the brightness of its sunny  
gleam.

But where its course  
Was half arrested by the rugged stone  
It swelled and bubbled till with new-  
born power  
It leaped the barrier, all its weakness  
gone—  
Its spray ascending in a silver shower,  
Its onward way pursued with added  
force.

Its beauty then  
The artist sang, the poet sang until  
Came many to admire this pretty scene  
Half marveling at the strength of such a  
rill—  
A silver ribbon parting banks of green,  
Swift as an arrow, deeper than their  
ken.

So we in life  
Unconscious of our strength may pass  
along,  
Our silent efforts vain—our labor lost—  
Content to rest unnoticed by the throng,  
Whose paths in life our daily course have  
crossed,  
Till trouble comes to rouse us into  
strife.

Then we possess  
Through labor, power—from pain and  
weariness  
We learn the lesson that will make us  
strong,  
Endow us with capacity to bless—  
The world will listen to the stirring song  
Born of a soul replete with earnestness.  
—Francis Lee Robinson

## Household.

## QUAKER PUDDING.

Grate a small loaf of stale bread.  
Add to it six well beaten eggs and  
half a tablespoonful of rice flour.  
Stir into it a quart of milk. Add  
essence of lemon and nutmeg, and  
boil two hours, or bake in a buttered  
pan.

## TO BROIL HAM NICELY.

Slice the meat from the ham raw,  
as thin as you can, then put it into  
a pan of cold water; set it on the  
stove in a stewpan and let it come  
to a boil; then have your griddle  
hot, and broil the meat with a little  
butter dropped into the pan and a  
plentiful sprinkling of black pepper.

## CABBAGE SALAD.

One-half pint of vinegar, one  
tablespoonful of made mustard, one  
teaspoonful of black pepper, 1½ tea-  
spoonfuls of salt, butter the size of  
an egg and boil all together; one  
head of cabbage cut fine and mixed  
with one cup of sweet cream and  
the yolks of three eggs, pour over  
the mixture when cool; beat the  
whites of the eggs cut stiff and stir  
in last.

## JELLIED CHICKEN.

Boil a chicken tender, take off  
the skin, cut the meat in small pieces,  
taking out the bones, skim all the  
grease off the liquor in a pot, mix a  
tablespoonful of corn starch with a  
little water, rub smooth and let it  
boil up good, season well with salt  
and pepper. Boil eggs hard, peel  
and slice, lining the bottom and  
sides of the crock with them, then  
pour into this the prepared chicken  
and set in a cold place to harden.  
Turn out when cold.

## MINCED MUTTON WITH POACHED EGG.

The cold mutton left from a dinner  
may be converted into a very  
appetizing dish as follows: Cut the  
meat into thin slices, and cut these  
fine. Melt an ounce of butter in  
a frying pan, cut up a slice of onion  
and fry it in the butter; then remove  
it, add the meat, a little salt and  
pepper and soup or water to moisten  
it; when thoroughly warmed  
through, put spoonfuls of it neatly  
on toast; on top of the meat should  
be placed a poached egg.

## TEA CAKE.

Bread crumbs may be made into  
teacake by the addition of the same  
things that would make flour into  
a teacake. Mix two ounces and a  
half of crumbs with four ounces of

melted butter and to them add the  
yolks of six eggs and a teaspoonful  
of grated lemon peel. Two ounces  
of chopped raisins, a few blanched,  
and last of all, the whites of the  
eggs must be added to the compound.  
It should be baked in a carefully  
papered tin, and it is well to score  
it into squares before putting it in  
the oven.

## APPLE MERINGUE.

Prepare six large, tart apples for  
sauce. While hot put in a piece of  
butter the size of an egg. When  
cold, add a cup of fine cracker  
crumbs, the yolks of three eggs well  
beaten, a cup of sweet milk or cream  
and a little salt, sugar and nutmeg  
to taste. Bake in a large plate, with  
an under-crust of rich paste and a  
rim of puff paste. When done take  
the whites of the eggs, half a teacup  
of white sugar and a few drops of  
essence of lemon; beat to a stiff  
froth, pour over and put back into  
the oven to brown lightly.

## SWEEDISH PUDDING.

One-half pound of flour, one-half  
pound of butter, half pound of sugar,  
eight eggs, a little salt. Rub the  
sugar and butter to a cream; add  
the yolks well beaten, the salt, flour  
and lastly the whites of the eggs  
beaten to a stiff froth. Cook by  
steaming them in a steamer about  
hour. Put the batter three-fourths  
of an inch deep into teacups. The  
batter will fill the cups, turn  
them out on a hot platter. Serve  
immediately with a clear brandy  
sauce in the bottom of the dish.  
Half the above quantity will be suf-  
ficient for a small family.

## POTATO ROLLS.

Boil six good sized potatoes with  
their jackets on, take them out with  
a skimmer, drain them and squeeze  
them with a towel to insure their  
being mealy and dry, then remove  
the skin, mash them until perfectly  
free from lumps, add a tablespoonful  
of butter, the yolks of three eggs,  
a pint of sweet milk and a table-  
spoonful of yeast should be beaten  
in with them when they are cool  
enough so that the yeast will not  
be in danger of being scalded. Beat  
in just enough flour to make a stiff  
dough and when this rises make it  
in the shape of small cakes, let them  
rise the same as the biscuit and  
bake a delicate brown. These are  
nice for breakfast or supper.

## TO IRON SHIRTS.

Iron the entire shirt first, then  
pass a cloth wrung from cold  
water over the bosom, lay under it  
a bosom board, draw the linen per-  
fectly straight and take care to  
leave no wrinkles; if you iron them  
in you have to moisten the spot and  
it rarely looks well after. Be care-  
ful to raise any plaits there may be  
with your iron so that it does not  
remain plastered to the under sur-  
face; and above all things iron it  
until it is dry. This ironing each  
article until it is dry is very impor-  
tant, as it gives that smooth, crisp  
feeling to linen which shows the dif-  
ference between good and bad iron-  
ing. If any article is put to air  
while damp it will dry rough.

## FRUIT CAKE.

One pound of sifted flour, one  
pound of sugar, one pound of butter,  
one teacupful of molasses, one table-  
spoonful each of ground cloves, cin-  
namon, mace and nutmeg, two gills  
of brandy, ten eggs, whites and  
yolks beaten separately, four pounds  
of raisins stoned and chopped, four  
pounds of currants washed and  
dried, one pound of citron cut in  
thin slips, one teaspoonful of soda  
dissolved in a little warm water.  
Cream the butter, and add the sugar  
and yolks of eggs; add half the flour,  
then the whites and the remainder  
of the flour with the spice and mol-  
lasses. Stir in the fruit, which  
should have been lightly dredged  
with flour, and bake in deep pans  
very slowly for three hours. At  
least three layers of thick paper  
should be in the pans and the top of  
the loaves must be kept covered to  
prevent burning. This long slow  
baking is the chief point on which  
depends the black effect desired.

—The franking privilege was  
abolished in Great Britain in 1840,  
and in the United States in 1873.  
The discontinuance of the privilege  
saved to the Government of this  
country \$2,250,000 annually.

—Christian Rauch was employed  
ten years upon the bronze eque-  
strian statue of Frederick the Great,  
which was erected in the Unter den  
Linden, Berlin, in 1851. The statue  
is seventeen feet high, and stands  
upon a pedestal twenty-five feet high.

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AND FOR THE GIRLS.

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paper, devoted to the interests of the farmers of North Carolina, and will be filled  
each week with twenty-five columns of reading matter, editorial, correspondence  
from leading farmers and others, farm notes for the farmer, household receipts for  
for the housekeeper, stories for young and old, miscellaneous matter, mirth, wit,  
&c., for all.

It will be kept up to the full standard of modern agricultural journalism.  
We propose to make it a paper that North Carolina farmers may not only read  
with profit, but one of which they may be proud.

We hope in the near future to see it become a weekly visitor in the households  
of thousands of farmers.

In this work we have the sympathies and good wishes of many friends, who  
send us cheering words and write us encouraging letters, all of which we appre-  
ciate.

We want our friends to help us extend the circulation of this paper. We do  
not expect nor ask them to give us their time for nothing, and accordingly we  
offer as compensation for the service that may be rendered us in securing clubs of  
subscribers for one year, the following

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to the girl.

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goods are offered.

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and everything offered is guaranteed by us and by the responsible parties who sup-  
ply them as being up to the standard and of full value as represented.

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placed on the cars at Winston free of cost.

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of sixteen or under must be addressed to one post office.

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of June next. Now here is a chance for active men, good women, boys and girls,  
to help us extend the circulation of THE PROGRESSIVE FARMER, get a substantial  
and valuable premium, and benefit themselves.

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week to week.

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copy free.

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brated Two-Horse Wagons.

For a Club of 200 yearly subscribers sent to us with the CASH, by the 1st of  
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One Leader Corn Sheller. Capacity 25 to 40  
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One Smith Feed Cutter, worth \$6.50.

No. 3. FOR A CLUB OF 9.  
One plantation Bell, with fixtures complete  
for hanging, weight 75 pounds, \$3.75.

No. 4. FOR A CLUB OF 8.  
One Farmers' Friend Plow with wrench,  
extra point and mould board, worth \$3.25.

No. 5. FOR A CLUB OF 50.  
One Double-barrel Breach Loading Shot Gun,  
30 inch barrels, No. 12 gauge, worth \$20.00.

No. 6. FOR A CLUB OF 25.  
One China Set of 50 pieces, worth \$10.50.

No. 7. FOR A CLUB OF 7.  
One Disston's Cross Cut Saw, six feet long,  
worth \$2.50.

(The above goods we get from S. E. Allen,  
Winston, N. C.)

No. 8. FOR A CLUB OF 25.  
One Dexter Corn Sheller, without fan. Capacity  
25 to 40 bushels per hour, worth \$10.00.

No. 9. FOR A CLUB OF 30.  
The Dexter Sheller, with fan, worth \$12.00.

No. 10. FOR A CLUB OF 8.  
One Boy Dixie Plow, wrench, extra point  
and mould board, worth \$3.25.

No. 11. FOR A CLUB OF 32.  
One Double-barrel Shot Gun, Muzzle loader,  
40 inch, steel barrels, worth \$13.00.

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Four splendid Steel Hoes, worth \$2.00.

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One eight day, walnut frame Clock, worth  
\$5.00.

No. 14. FOR A CLUB OF 8.  
One day Clock, with weights, worth \$2.75.

No. 15. FOR A CLUB OF 9.  
One day Clock, walnut frame, worth \$3.50.

No. 16. FOR A CLUB OF 4.  
One day Nickel Clock, worth \$1.50.

No. 17. FOR A CLUB OF 7.  
One day Nickel Clock, with alarm attach-  
ment, worth \$2.50.

No. 18. FOR A CLUB OF 25.  
One good Silver Watch, genuine American  
lever, worth \$10.00.

(These goods we get from W. T. Vogler, Win-  
ston, N. C., and are guaranteed.)

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One No. 7 "Selmo" Cook Stove, with 13  
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