

Poetry.

THE BANKRUPT MERCHANT.

The cloud has burst, the storm has come,
And swept my house, but not my home;
Silver and gold, and rank and pride,
I smile to see them swell the tide.

My steeds are in another's stalls,
My marbles grace another's halls,
My pictured gems, so rich and rare,
Have left my walls all cold and bare.

What care I for the empty room?
I leave it to its chill and gloom;
My household gods were never made
To live in sunshine, to die in shade.

I pass along the crowded street,
Men turn aside who used to greet;
What care I for their altered mein?
I am, what I have ever been.

A man, if not a millionaire;
A breather of the self-same air,
A dweller of the self-same sod,
A creature of the self-same god!

Turn with me down this narrow street,
No lordly mansion here we greet;
Yet proudly fling I back my door,
Bankrupt in wealth, I am not poor!

For here are household treasures three,
And clothed with sweet simplicity,
Come s/he to greet, who yesterday
Could fling the gold like dust away.

Her brodered robes, her diamonds rare,
The setting, not the jewel were;
A new Cornelia, but to me
She is the gem of all the three.

From the sweet shelter of her breast
My babe springs forth to be caressed;
My fair-haired girl leans quietly
With timid clasps against my knee.

Well may I smile at scattered wealth!
Contentment, love and hope and health
Are store enough to bless one heart
With all the real wealth of earth.

And better than this home of love
We seek a surer rest above;
Where she'll ring wings around us cast
Shall hide us from the stormy blast.

And what if one should press before,
And enter at the open door?
We will but trim our lamps anew,
And wait to greet the bridegroom too!

—Religious Herald.

Household.

DRAWN BUTTER.

Half a teacup of butter; two table-
spoonfuls of flour; rub all together
and pour into a pint of boiling water;
add salt. Serve with boiled meats.

OYSTER FRITTERS.

Make a batter of one cup flour, half-
teaspoonful baking powder, pinch salt,
two eggs, one cup milk; dip each oyster
in this batter and fry in hot lard, as
for doughnuts.

GINGER COOKIES.

One cup of molasses, one cup of
sugar, one cup of butter, one teaspoon-
ful salt, two desert-spoonfuls ginger,
one teaspoonful soda, one-half cup
warm water poured on soda, then put
in molasses and stir well before putting
in the other ingredients.

PUFFET.

One quart of sifted flour, in which
mix thoroughly two teaspoonfuls of
good baking powder, butter the size of
an egg, two teaspoonfuls of pow-
dered sugar, two eggs well beaten,
mix very smooth and add one pint of
sweet milk; bake immediately.

BEEF OMELETTE.

Chop the raw beef fine and put into
the frying pan with a lump of butter;
stir until very brown, but not too well
done; then add several well-beaten
eggs; stir well and serve at once. If
preferred, it can brown on one side
and be lapped over like an ordinary
egg omelette.

BUTTERMILK MUFFINS.

Beat hard two eggs into a quart of
buttermilk, stir in flour to make a
thick batter, about a quart, and lastly
a teaspoonful of salt and the same of
soda. Bake in a hot oven in well
greased tins. Muffins of all kinds
should only be cut just round the edge,
then pulled open with the fingers.

CREAM CAKE.

Half-cut butter, two cups sugar,
three eggs beaten in one cup sweet
milk, three cups flour, three teaspoon-
fuls baking powder. Cream for filling:
One pint milk, let come to a boil; add
half-cup flour, one cup sugar, two
eggs; boil a few minutes; flour with
lemon or vanilla and a lump of butter.
This makes six layers.

FRENCH ROLLS.

Of light bread dough, take as much
as will make one loaf. Work into
this one egg, one heaping table-
spoonful of lard, two of white sugar. Set
in a warm place to rise. When light,
work down, knead again; when very
light and puffy, roll out. Cut with
biscuit cutter. When raised, bake
twenty minutes in a quick oven.

CHEESE OMELET.

Butter and cut in quarters a suffi-
cient number of slices of stale bread
to line a medium-sized pudding-dish.
Over this grate a little dry cheese or
cut it in small pieces; add another
layer of bread, then cheese, and so on
until the dish is nearly full. Make a
custard of one pint of milk, two eggs,
and a little salt. Pour this over the

bread and cheese and bake a half-hour
in a quick oven.

SCRAMBLED EGGS.

Break six eggs into a bowl and sea-
son with salt and pepper. Pour into
a heated skillet, containing one table-
spoonful melted butter, and as the
eggs cook, turn them up constantly
from the bottom. Serve when slightly
dried. The eggs should never be
stirred, only the yolks broken, as they
will present a better appearance than
when beaten.

STRAWBERRY ICE.

Take two quarts of strawberries,
put them into a muslin bag, dip in hot
water and squeeze out the juice un-
til nothing but the pulp remains,
to every cupful of juice add three
tablespoonfuls of sugar and the
same amount of cold water; put in a
freezer, pack in ice well salted and
covered with bran, and freeze. Serve
in tiny glasses or deep saucers.

FLOUR PUDDING.

One quart of sweet milk; wet and
stir smoothly into a little of this cold
milk six teaspoonfuls of flour. When
the remainder of the milk boils, stir
in this wet flour, boil ten minutes
more and set away to cool. When
cold, add the well-beaten yolks of six
eggs, then the whites, which have been
beaten to a foam that will pile up;
now beat this into the cold pudding
until it all looks even and light. Bake
another half-hour and serve hot.

PIE CRUST.

I do not consider it good for chil-
dren's little stomachs when made with
lard and water. Let us not give our
dear husband and children food which
will lie in their stomachs for hours,
and then blame them for being cross
and irritable. I make pie crust of
cream, and it is rich and light, and
best of all, easily digested. Use cream
very slightly sour, with just soda
enough to sweeten, a pinch of salt, and
flour enough to make a stiff dough.
Try it.

MOLASSES CAKE.

One cupful of sugar, one cupful of
butter and lard, mixed, two cupfuls of
molasses, one teaspoonful of ginger,
one teaspoonful of nutmeg, one tea-
spoonful of cinnamon, one-half tea-
spoonful of cloves, a little salt, three-
quarters of a cupful of strong coffee
and two eggs. Beat all together, add
four cupfuls of flour, after mix-
ing well, add one half cupful of
boiling water, in which one teaspoon-
ful of soda has been dissolved. Add-
ing a few currants, raisins and a little
citron makes it almost as good as fruit
cake.

BAKED FRESH MACKEREL.

The mackerel, if fresh, is judged by
its bright eye and stiff body; the
fresher the better. Wash them very
clean and dry with a clean cloth and
then rub over with a little vinegar.
Make some forcemeat with stale bread
crumbs, butter, sweet herbs, scraped
anchovies for the stuffing, and knead
together with the yolk of egg, season
with salt and pepper, either cayenne
or black to taste. After filling the
inside of the mackerel, sew them up,
place them in an earthenware dish,
sprinkle salt and flour over them, put
a little butter on top and underneath,
and bake in a moderate oven. Serve
with any sauce or ketchup as preferred.

CHEERY BREAD PUDDING.

One quart of milk with a pinch of
soda stirred in slices of bread and but-
ter, four eggs, one teacup of sugar,
one teacup of stoned cherries. Put a
layer of bread and butter into the
bottom of a pie-dish, and pour upon it
a little raw custard, made of the beaten
eggs, sugar and milk; strew over this
a layer of cherries, then more bread
and butter and custard, and proceed
in this order till the dish is full, taking
care that the top is bread, well but-
tered. Cover with a dish and let soak
for an hour; then set it, still covered,
in a pan of hot water, and bake for one
hour; then uncover and brown deli-
cately. Serve hot. For a plain pud-
ding use only two eggs.

GRAPE PRESERVES.

In making grape preserves you
squeeze the pulp out and stew them
until the seeds separate, then strain
them. Stew the skins in a little water
until tender, then put them with the
pulp and weigh. Put in an equal
quantity of sugar with them and boil
fifteen minutes. All the difference in
making grape preserve and jelly is,
in making jelly you squeeze the pulp and
skins through a sieve after they are
stewed, so there are no skins in the
jelly. Currant, blackberry, gooseberry
and raspberry jellies are made by
squeezing out the juice and adding a
cup of sugar to a cup of juice and
boiling it ten minutes. Raspberry

does not need quite so much sugar,
so it makes it too stiff, while goose-
berry needs a little more sugar, and
boiling fifteen minutes, for it is hard
to set. After the jelly is set cut some
thin cloth the size of the top of a
tumbler, and dip into the white of an
egg and place it over the top of the
jelly, then tie a thick paper over the
top of the tumbler.

EDUCATED FARMERS.

No man ought to know so well as
the farmers that like produces like,
and that a man will reap what he sows.
Every seed will bring forth after its
own kind. We do not gather grapes
from thorns, or figs from thistles. If
you sow wheat, you reap wheat, if you
plant corn you gather corn. No man
should know so well as the farmer
that this law holds good to other
things in life. A man's brain is a soil
as capable of producing a harvest as
the land of a farmer. A neglect to
plant good seed will secure a corre-
sponding harvest. Plant no seed, and
the most noxious weeds will cover the
ground. Plant tares and tares will be
the harvest. Plant falsehood and a
luxuriant growth of lies will be se-
cured. If you want your boys to be
men, in the largest sense, see to it that
their minds are properly cultivated,
and the right kind of seed is planted.
Give the boys the advantage of a good
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Condensed Schedule in Effect May 29th, 1887.

TRAINS RUN BY 75° MERIDIAN TIME.

TRAINS GOING SOUTH.

May 29th, 1887.	No. 50, Daily.	No. 52, Daily.
Leave New York...	4 45 a m	4 30 p m
Leave Philadelphia...	7 20 a m	6 57 p m
Leave Baltimore...	9 45 a m	9 42 p m
Leave Washington...	*11 24 a m	11 00 p m
Leave Charlt'sville...	3 35 p m	3 00 a m
Leave Lynchburg...	5 50 p m	5 05 a m
Leave Richmond...	3 00 p m	2 30 a m
Leave Keyville...	5 02 p m	4 25 a m
Leave Durham...	5 45 p m	5 04 a m
Leave Drake's Br'ch...	6 01 p m	5 21 a m
Leave Danville...	8 50 p m	8 05 a m
Leave Greensboro...	10 44 p m	9 43 a m
Leave Goldsboro...	12 30 a m	11 30 p m
Leave Raleigh...	5 30 p m	1 00 a m
Leave Durham...	6 37 p m	2 37 a m
Leave Chapel Hill...	5 00 p m	3 32 a m
Leave Hillsboro...	7 15 p m	5 43 a m
Leave Salem...	7 20 p m	5 50 a m
Leave High Point...	11 15 p m	10 16 a m
Leave Salisbury...	12 39 a m	11 23 a m
Arrive Statesville...	12 21 p m	5 38 p m
Arrive Asheville...	5 38 p m	7 35 p m
Arrive Hot Springs...	1 26 a m	11 59 p m
Leave Concord...	2 25 a m	1 00 p m
Leave Charlotte...	5 36 a m	3 34 p m
Leave Spartanburg...	6 50 a m	4 48 p m
Leave Greenville...	1 20 p m	10 40 p m
Arrive at Atlanta...	6 50 a m	10 40 p m

*Daily.

TRAINS GOING NORTH.

May 29th, 1887.	No. 51, Daily.	No. 53, Daily.
Leave Atlanta...	7 00 p m	8 40 a m
Arrive New York...	1 04 a m	2 34 p m
Arrive Spartanburg...	5 05 a m	6 25 p m
Arrive Charlotte...	6 01 a m	7 23 p m
Arrive Concord...	6 45 a m	8 01 p m
Arrive High Point...	7 58 a m	9 13 p m
Arrive Greensboro...	8 28 a m	9 40 p m
Arrive Salem...	*11 30 a m	11 30 a m
Arrive Hillsboro...	3 50 p m	12 34 a m
Arrive Durham...	12 47 p m	11 07 a m
Arrive Chapel Hill...	11 20 p m	10 00 a m
Arrive Raleigh...	2 44 p m	11 30 a m
Arrive Goldsboro...	4 30 p m	11 20 a m
Arrive Danville...	10 10 a m	11 29 p m
Arrive Drake's Br'ch...	12 45 p m	2 10 a m
Arrive Keyville...	1 04 p m	3 02 a m
Arrive Burkeville...	1 12 p m	3 55 a m
Arrive Richmond...	3 50 p m	6 15 a m
Arrive Lynchburg...	1 15 p m	3 00 a m
Arrive Charlt'sville...	3 40 p m	4 10 a m
Arrive Washington...	8 29 p m	3 10 a m
Arrive Baltimore...	11 25 p m	10 08 a m
Arrive Philadelphia...	3 00 a m	12 35 p m
Arrive New York...	6 20 a m	3 20 p m

†Daily except Sunday.

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