

Poetry.

SOMEBODY'S DARLING.

Into a ward of the whitewashed walls,  
Where the dead and dying lay  
Wounded by bayonets, shells and balls,  
Somebody's darling was borne one day.

Somebody's darling so young and so brave  
Wearing yet on his pale, sweet face,  
Soon to be hid by the dust of the grave,  
The lingering light of his boyhood grace.

Matted and damp are the curls of gold  
Kissing the snow of that fair young brow,  
Pale are the lips, of delicate mould—  
Somebody's darling is dying now.

Back from his beautiful blue-veined brow  
Brush all the wandering waves of gold;  
Cross his hands on his bosom now,  
Somebody's darling is stiff and cold.

Kiss him once for somebody's sake,  
Murmur a prayer soft and low;  
One bright curl from its fair mates take—  
They were somebody's pride, you know.

Somebody's hand had rested there:  
Was it a mother's, soft and white?  
And have the lips of a sister fair  
Been baptized in the wave of light?

God knows best. He was somebody's love,  
Somebody's heart enraptured him there;  
Somebody waffled his name above,  
Night and noon, on the wings of prayer.

Somebody wept when he marched away,  
Looking so handsome, brave and grand,  
Somebody's kiss on his forehead lay,  
Somebody, clung to his parting hand.

Somebody's waiting and watching for him,  
Yearning to hold him again to their heart,  
And there he lies, with his blue eyes dim,  
And the smiling, child-like lips apart.

Tenderly bury the fair young dead,  
Pausing to drop on his grave a tear;  
Carve on the wooden slab at his head,  
"Somebody's darling slumbers here.

Household.

**RAW TOMATOES.**  
Skin the tomatoes by putting them in scalding water for a minute, allow to cool, cut into slices and squeeze a good lemon over them.

**FRIED CAKE.**  
Two eggs, two cups of sugar, six tablespoonsfuls of melted lard, three teaspoonfuls of baking powder, one and a half cups of milk.

**STEWED POTATOES.**  
Pare and cut into lengthwise strips, cover with boiling water, and stew twenty minutes. Turn off nearly all the water, put in a cupful cold milk with salt.

**FRIED CHICKEN.**  
Cut up the chicken and salt and dip in flour; have a dripping pan with plenty of boiling lard into which lay the chicken; put in a well-heated oven, fry brown on both sides.

**WILD GRAPE JELLY.**  
Boil and strain the grapes; to one pint of juice allow three-fourths of a pound of sugar; boil the juice about twenty minutes, heat the sugar and add the juice, boil five minutes and put in tumblers.

**ROASTED QUAILS.**  
Pluck, draw and singe them; wrap them in vine leaves and slices of bacon, wrap in buttered paper; if the paper burns put on more, roast them until well browned, and serve them on pieces of toasted bread.

**BREAD FRITTERS.**  
Cut thin, round slices of bread, butter them very lightly, spread with jam and stick together in pairs. Fry in boiling lard, after dipping in a batter of one egg, one pint of milk, a pinch of salt and flour enough to make a pancake batter.

**MOCK MINCE MEAT.**  
One and one-half cups powdered crackers, one cup each molasses, chopped raisins and vinegar, two cups sugar, one-half cup warm water, same of melted butter, one cup currants if desired, one teaspoon each of cloves, cinnamon and nutmeg.

**PEACH PIE.**  
Line a deep pie plate with good, but not rich paste. Fill with pared peaches, stoned and cut in halves. Sweeten well, and if the peaches are not soft add a little water. Cover with rich paste and bake. This is a delicious pie if eaten on the day it is booked.

**SUET PUDDING.**  
Chop fine three ounces of beef suet, same quantity of bread crumbs, small pint of flour, pinch of salt. Mix well, then add one teacup of preserves and enough water to make it soft; then put in a floured bag and boil three hours. Any fruit can be used instead of preserves if preferred.

**POTATO SALAD.**  
One quart of small potatoes, two tablespoonfuls chopped onions, two of chopped parsley, four of beets and enough of any of the salad dressings or clear vinegar to make it slightly moist; to the latter, if used, add a little melted butter. Keep in a cool place until ready to serve.

**COTTAGE CAKE.**  
Three-fourths of a cup of butter, one cup of white sugar, one and one-half cups of flour, four eggs (yolks

and whites beaten separately), one tablespoonful of sweet milk, one and one-half teaspoonfuls of baking powder, a little salt; flavor with lemon. Rub the baking powder into the flour.

ICE CREAM CAKE.

One cup of sugar, two eggs, one-half cup of sweet milk, 1 1-2 cups of flour, piece of butter the size of an egg, three teaspoonfuls of baking powder. Cream for cake: One-half cup of sweet milk, three teaspoonfuls of powdered sugar one teaspoonful of corn starch, boil until thick; flavor with vanilla.

LEMON PIE.

One teacup of boiling water, two tablespoonfuls of corn starch, cooking until a thick paste. Add one cup of sugar, piece of butter the size of an egg, and set to cool. Stir together the yolks of two eggs and the grated rind and juice of one lemon. Mix all together; bake quickly. Frost when done.

GRAHAM BISCUIT.

Three cups of graham flour, one cup of wheat flour, two large teaspoons of baking powder well mixed with the flour, rub in two large tablespoons of butter, a little salt, half a cup of sugar, one beaten egg, and enough sweet milk (cold) to make a soft dough, roll out, cut with biscuit cutter and bake immediately.

FRICASSEE OF EGGS.

Take some hard-boiled eggs, cut them into quarters, yolks and whites. Heat some gravy seasoned with shredded lemon peel, parsley, thyme and grated nutmeg. Put in the eggs together with a piece of butter rolled in flour; shake it gently over the fire till properly thickened; garnish with yolks of hard-boiled eggs, chopped small.

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 fide cracker crumbs, the yolks of three eggs well beaten, a cup of sweet milk or cream, a little salt, nutmeg and sugar to taste. Bake in a large plate with an undercrust 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.

HINTS TO HOUSEKEEPERS.

Warm borax water is excellent for removing dandruff.

Never put the sweepings of the room into the waste-paper basket.

For children there is nothing better than saffron tea for teething and fever.

When sponge cake becomes drp it is nice to cut in thin slices and toast.

A cup of hot water drunk before meals will prevent nausea and dyspepsia.

A pint of mustard seed added to a barrel of cider will keep the liquid sweet for an indefinite time.

Equal parts of ammonia and turpentine will take paint out of clothing, no matter how dry or hard it may be. Saturate the spot two or three times, then wash out in soap suds.

Peach stains may be removed by putting the article in boiling water before washing it. Once the suds have touched them the stains are set and cannot afterwards be removed.

In case of a cut, smoke the wound with burned red flannel on which has been placed a small quantity of sugar, then tie up, after sprinkling with sulphur, and it will heal immediately.

To clean bottles, put into them some kernels of corn and a taklespoonful of ashes; half fill them with water and after a vigorous shaking and rinsing you will find the bottles as good as new.

To cure warts take an Irish potato and cut a piece off the end and rub on the wart two or three times a day, cutting a slice from the potato each time used. Very often one potato is sufficient for the cure.

To set the black in home-colored woolen goods so it will not smut, soak the colored goods of wool over night in sweet milk, ring it out and dry, then rinse well through water, and the color will be as fast as it can be.

Candied fruit should always be kept in the dark to preserve its rich color and flavor. Tomatoes will often spoil in glass jars, becoming thin and watery simply from the action of the light, and preserves thus lose much of their richness and flavor. Try keeping all fruit in a covered chest or trunk down cellar, if you have no encluse cup-board there.

A nice accessory to a closet without drawers, suitable for laying in a nice dress, is to make one or more bags to cover over a nice dress, and thus protect it from dust. These bags are made longer than the dress skirt and button up and hung up by loops.

To clean black dress goods, take an old black kid glove, cut into small pieces and let stand over night in a pint of soft water. In the morning add as much more warm water as will be needed, also a few drops of ammonia. Have the goods well brushed, then with a sponge wet them on the right side with the water and rub quite hard; smooth with the hand and hang out of doors in the shade; when nearly dry iron on the wrong side.

USEFUL TEACHINGS.

At no time within our recollection have the leading periodicals—religious, agricultural, scientific and miscellaneous—given so much space and so strong expression concerning the importance of teaching the hand as well as the head, or the one through the other.

One of the leading St Louis papers believes that—  
"The next development in educational lines will be in the field of directing youths to the practical study of mechanical pursuits."

A prevalent fallacy, cherished by fond parents who make sacrifices to send their children to classical colleges, and by pupils themselves, is referred to by *The Popular Science Monthly*, as follows:

"The common people are elegantly assured that they will be supremely blessed in some mysterious and unspecified manner by the presence of educated—i. e., college-bred—men among them, while at the same time it appears that the educated man will have a very nice and agreeable job in taking care of the public."

The same magazing objects to waste of school time with books, to the exclusion of "study of things," as a survival of old error, and adds:  
"The real aim of school education should be to create a desire to continue in after life the pursuit of the knowledge and the skill acquired in school. In other words the school should be made, as far as possible, a preparation for the whole work of life, and should naturally lead up to it. The endeavor of all educators should be to establish such a relation between school instruction and the occupations of life as to prevent any break of continuity in passing from one to the other. The methods by which we gain information and experience in the busy world should be identical with those adopted in schools."

One of the most experienced and successful educators of the country, in urging the "absolute necessity" of industrial training in the schools makes illustrative use of the country children's well known superior equipment for "handiness," a most valuable facility that must stand to the credit of rural life.

"Experience proves—and instances could be cited from every place where industrial training has been undertaken—that boys who do physical work a part of the time do better brain work the remainder of the day. What are schools for? They are meant to educate youths for citizenship, yet now we neglect entirely to drill the hands. Hands and head belong to the same boy, and he must get his living by their use. The lads who used to frequent our old academies in Winter and work on the farm in Summer made capital men. We have got to command something like the same conditions now, if we desire to produce like results and the movement is under way." Mr. J. W. Warr brings to the discussion of the subject the picturesque individuality characteristic of his "Western Plowman." Shall the boys be crammed or developed; educated for utility, ornaments, or usefulness; their minds strengthened by judicious training, or lumbered with knowledge that can never be utilized? These are the questions that must be answered. The lavish expenditure for public education is not producing a proper return. When the boy leaves school he is in many instances, no better fitted for bread winning than the boy who has not been in school at all. He is unable to use his hands under the direction of his brain in a way that will be profitable. Our educational system must undergo a radical change, the useful must be substituted for the ornamental, the real for the unreal; and above all, our boys must be taught how to use their hands as well as their heads, and that manual labor is as honorable as any other occupation.

RICHMOND & DANVILLE R. R. PIEDMONT AIR-LINE ROUTE. Condensed Schedule in Effect Sept. 4th, 1887.

TRAINS RUN BY 75° MERIDIAN TIME. TRAINS GOING SOUTH.

Sept. 4th, 1887.	No. 50, Daily.	No. 52, Daily.
Leave New York....	12 15 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 Charl'tsville...	3 35 p m	3 00 a m
Leave Lynchburg...	5 50 p m	5 20 a m
Leave Richmond....	3 10 p m	2 30 a m
Leave Keyville....	5 17 p m	4 23 a m
Leave Drake's Br'ch	6 12 p m	5 21 a m
Leave Danville....	8 50 p m	8 05 a m
Leave Greensboro...	10 44 p m	9 48 a m
Leave Goldsboro...	8 30 p m	8 10 p m
Leave Raleigh....	5 50 p m	11 00 a m
Leave Durham....	6 52 p m	9 37 a m
Arrive Chapel Hill...	*8 15 p m	7 35 p m
Arrive Hillsboro...	7 25 p m	8 32 a m
Arrive Salem.....	*7 20 p m	6 30 a m
Arrive High Point...	11 16 p m	10 16 a m
Arrive Salisbury...	12 37 a m	11 23 a m
Arrive Statesville...		12 31 p m
Arrive Asheville...		5 38 p m
Arrive Hot Springs...		7 35 p m
Leave Concord....	1 26 a m	12 01 p m
Leave Charlotte...	2 25 a m	1 00 p m
Leave Spartanburg...	5 28 a m	3 34 p m
Leave Greenville...	6 43 a m	4 48 p m
Arrive at Atlanta...	1 20 p m	10 40 p m

\*Daily. TRAINS GOING NORTH.

Sept. 4th, 1887.	No. 51, Daily.	No. 53, Daily.
Leave Atlanta.....	7 00 p m	8 40 a m
Arrive Greenville...	1 01 a m	2 34 p m
Arrive Spartanburg...	2 13 a m	3 46 p m
Arrive Charlotte...	5 05 a m	6 25 p m
Arrive Concord....	6 00 a m	7 25 p m
Arrive Salisbury...	6 44 a m	8 02 p m
Arrive High Point...	7 57 a m	9 11 p m
Arrive Greensboro...	8 28 a m	9 40 p m
Arrive Salem.....	*11 40 a m	12 34 a m
Arrive Hillsboro...	12 06 p m	12 44 a m
Arrive Durham....	12 45 p m	14 05 a m
Arrive Chapel Hill...	*8 15 p m	
Arrive Raleigh....	2 10 p m	*6 35 a m
Arrive Goldsboro...	4 33 p m	*11 45 a m
Arrive Danville....	10 10 a m	11 29 p m
Arrive Drake's Br'ch	12 44 p m	2 44 a m
Arrive Keyville....	1 00 p m	3 03 a m
Arrive Burkeville...	1 40 p m	3 55 a m
Arrive Richmond...	3 45 p m	6 15 a m
Arrive Lynchburg...	1 15 p m	2 00 a m
Arrive Charl'tsville	3 40 p m	4 10 a m
Arrive Washington...	8 23 p m	8 10 a m
Arrive Baltimore...	11 25 p m	10 03 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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