

POULTRY DEPARTMENT.

(We are pleased to announce to the readers of THE PROGRESSIVE FARMER that we have been so fortunate as to secure the efficient services of Mr. R. H. Weathers as Editor of this Department. He is one of the best informed men on this subject in the South. He desires that all communications and questions designed for his Department be addressed: "Poultry Column, PROGRESSIVE FARMER, Raleigh, N. C." He will most cheerfully answer all questions relating to poultry through this column. Write him.—EDITOR PROGRESSIVE FARMER.)

Poultry is King.

Years ago we used to hear the Southern boast "cotton is king" very frequently; latterly we have heard from the West that "wheat is king," "corn is king," "silver is king," and other variations of the same old tune. We do not wonder that kingship has been attributed in turn to cotton, wheat, corn and silver, when we recall the immense value of each of these products, the number of men engaged in their production and the great capital invested. There is something royal about the appearance of eight or nine figures, and many a man has regretted that his bank account was obliged to be limited by a shorter row of numerals. Let us look at some of the figures taken from the statistics of 1882. Wheat, \$488,000,000; hay, \$436,000,000; cotton, \$410,000,000; dairy products, \$254,000,000. Such numbers make the mind dizzy to simply contemplate them. We do not fully realize their meaning. Suppose a man could count one each second, or sixty a minute, and he should count for ten hours each day; how many years do you think it would take, reckoning three hundred working days for a year, to count the number of dollars which the wheat crop represents in value? It would take forty-five years, fifty five days, five hours, thirty-three minutes and twenty seconds. A long laborious life would be required in counting this sum.

But great as is this number, that which represents the value of poultry products is still greater. In the year 1882 they amounted to the enormous sum of \$560,000,000. Our counter would have to work to count up this sum, fifty-one years, two hundred and fifty-five days, five hours thirty-three minutes and twenty seconds, working ten hours a day and three hundred days a year. It will be noticed that the value of the poultry products for that year exceeds the value of the wheat crop by \$72,000,000, of the hay crop \$124,000,000, of the cotton crop by \$150,000,000, of the dairy products by \$306,000,000, or more than double their value. Great is king wheat, great is king cotton; but greater still is king poultry.

Edward Atkinson, than whom there is no better authority, says that the value of the yearly egg product greatly exceeds the annual output of our silver mines, and it has been mockingly suggested that eggs should be substituted for silver as a standard of value than the 83 cent dollar which our government is unrighteously forcing upon the American people.

We have no means at hand of determining the number of persons engaged in keeping poultry, but the general diffusion of the business in every town and hamlet of the land makes it certain that no other occupation has one-half the number of persons employed in its prosecution. If then we regard the numbers employed in rearing poultry, we must again proclaim the astounding fact that poultry is king.

Let us honestly acknowledge the rightful sovereign of the land and render a loyal obedience to him by making our poultry not only superior in numbers, but in excellence, by improving and perfecting the various breeds of fowls we now have, and having our king of royal blood banish the usurping mongrel and place the thoroughbred upon the throne. Royalty demands royal blood, that the king may command the respect as well as the obedience of his subjects. Poultry is king, and only thoroughbred poultry is worthy of so vast an empire and so royal a throne.—Poultry World.

America's dairy interests represent an investment nearly five times as much as the entire bank capital of the country. The banking capital is a little less than \$671,000,000, while the dairy interests amount to more than \$3,000,000,000. The number of milch cows is 21,000,000, giving an aggregate annual milk production of 7,350,000,000 gallons. Four billions of gallons are used for butter, 700,000,000 for cheese, and the remaining 2,650,000,000 go down the throats of the 60,000,000 men; women and babies in this land of freedom. The value of the American dairy products for the last year was nearly \$500,000,000 or \$20,000,000 more than the value of our annual wheat yield, and nearly as much as the total value of our corn crop.—Ex.

Household.

VINEGAR PIE.

Two eggs, reserving the whites for frosting, one teacup sugar, one teacup cold water, one tablespoonful flour, one tablespoonful sherry vinegar; flavor with lemon.

STEAMED PUDDING.

One and one-half cups sugar, one quart sour milk, one cup currants, one teaspoon saleratus, one teaspoon salt, one or two eggs, one teaspoon shortening; steam two and one-half or three hours, then bake one-half hour.

LEMON CAKES.

Three-fourths of a pound of flour and two ounces of butter rubbed together in a dry state; then add three-fourths of a pound of white sugar, the juice and rind of one lemon, and one egg. Bake in small cakes on a tin.

FRUIT CAKE.

Two cups of molasses, one cup of sugar, four eggs, one cup of cold coffee, one cup of butter, two teaspoonfuls of soda, one pound of raisins, one teaspoonful of cinnamon, one teaspoonful of cloves and seven cups of flour.

BOILED FROSTING.

One-half cup sugar and one tablespoon water, let it boil until it hairs from the spoon, then beat the white of an egg very light and pour the boiling sugar on it, beating very fast until it will stand alone. The cake must be cold.

WHITE SAUCE.

Put into a saucepan a quarter of a pound of butter, and mix it with a spoonful of flour, add a glass of water, set it on the fire, and keep stirring; when it boils take it off, set it aside and salt it. If your sauce be too thick, add a little water; if too thin, a piece of butter, and turn it afresh.

POTATO SOUP.

Cook as many potatoes as are needed in salt and water, drain them and mash fine; thin them with boiling water and pass the mixture through a sieve, boil a leek and add it to the soup, as well as some flour browned slightly in butter, and cook for ten minutes. Just before serving add the yolk of an egg.

CORNSTARCH PIE.

One pint sweet milk, one cup of sugar, two tablespoonfuls of cornstarch, yolks of two eggs. Cook in a pail in a kettle of water, when thick flavor to taste and pour into a previously baked crust. Beat the whites of the eggs to a stiff froth, add four tablespoonfuls of sugar spread over the pie and brown slightly.

STEWED VEAL.

Cut the meat in pieces, wash them clean, and put them into the stew pot, add three pints of water, put in one onion, some pepper and salt, let it stew one hour, then add sliced potatoes, and make a crust of sour milk or cream tartar; put in and stew till the potatoes are done, about half an hour; the crust may be made into biscuits.

COOKIES.

One cup butter, two cups sugar, four eggs, four cups flour, three tablespoonfuls milk, three teaspoonfuls baking powder; rub the flour and butter thoroughly together, cream the butter and sugar, beat the eggs separately, add to the above, with a little nutmeg and cinnamon, or any seasoning preferred; sift in the flour and baking powder, and add enough flour to mould and roll out.

SCALLOP MEAT.

Take cracker crumbs, macaroni cold meat, the gravy of the meat, or soup stock. Boil the macaroni until soft, put a little cold water on it to prevent it sticking together; cut the meat in small pieces, cover the bottom of a deep dish with the crumbs, then a layer of meat, a little salt and pepper, a layer of macaroni, crumbs, meat, etc., with the crumbs last and over all pour the gravy. Bake one-half hour.

JELLY ROLL.

One cup of flour, one cup of sugar, four tablespoonfuls of melted butter, two tablespoonfuls of water, three eggs, two level teaspoonfuls of cream tartar and one teaspoonful of soda sifted into the flour. Put all the ingredients together and beat ten minutes, bake in two long sheets, spread with jelly and roll up while hot. Cream of tartar and soda may be omitted, and one teaspoonful of baking powder used instead.

LIGHT BISCUIT.

Two quarts of best sifted flour, one pint sweet milk, in which melt one quarter pound of butter, one teaspoonful salt in the milk, one teacup fresh yeast; make a whole in the centre, pour in the yeast (well shaken), stir diligently with a fork; let the milk etc.,

be just lukewarm (no more), then knead as bread; cut it across through and through with a knife; let it rise six or seven hours, as it may require; take from the pan, knead it well, cut in small cakes and put to rise in pan an hour or more before baking; this recipe, with sugar and suitable spices, makes excellent doughnuts.

CHICKEN BROTH.

Cut chicken into quarters, lay it in salt and water an hour; put on in soup kettle with an onion and four quarts of water. Bring very slowly to gentle boil and keep this up until the liquid has diminished one-third and the meat shrinks from the bones. Take out the chicken, salt it and set aside with a cupful of broth in a bowl (covered) until next day. Season rest of broth and put back over the fire. Boil up and skim, add nearly a cupful of rice, previously soaked in a bowl of water. Cook slowly until the rice is tender. Stir a cupful of hot milk into two beaten eggs, then into broth. Let all come barely to a boil. When you have added a handful of finely-minced parsley pour out into tureens and serve.

HINTS TO HOUSEKEEPERS.

Hearths of gray marble are cleaned by rubbing with linseed oil.

A small foot afghan or a crazy quilt is seen on many made-up beds.

Revive leather chair seats by rubbing with well-beaten white of egg.

To clean piano keys, rub them with a little alcohol, applied with a soft rag.

If your flat-irons are rough, rub them with fine salt and it will make them smooth.

Turpentine will remove ink spots from white muslin if added to them while boiling.

To clean tinware, dampen a cloth, dip it in soda, rub the ware briskly after which wipe dry.

Do not shut off the damper in the pipe so closely as to cause the gas to escape into the room.

To prevent cakes from adhering to the tin, after greasing the tins dust thoroughly with flour.

Keep the flour barrel raised a few inches from the floor, so that the air may circulate underneath and prevent dampness.

The kitchen window is the best of all windows for plants. They receive the needed moisture from the steam of kettles and boilers.

To remove the shiny look from black clothes wash well, then dip black clothes in hot tea and coffee, equal parts of each, and sponge clothes thoroughly.

If troubled with pie juice running out when baking, wet the under crust around the edge well, place the top crust on, flour the thumbs and press both crusts together.

To keep the plants in the cellar take them up and spread loosely on shelves or hang to the joists overhead. The temperature of the cellar should not be over 40 or 50 degrees.

There should be a small table about the height of the range for use as a resting-place for utensils when omelettes, griddle cakes, etc., are made. It should be covered with zinc.

Choose a time when the ground is dry for taking up plants. The plant is more dormant in dry than wet weather, and less likely to be injured by removal from its native soil.

THE GIRL WHO HELPS MOTHER

There is a girl, and I love to think of her and talk of her, who comes in late when there is company, who wears a pretty little air of mingled responsibility and anxiety with her youth, whom the others seem to depend on and look to for many comforts. She is the girl who helps mother. In her own home she is a blessed little saint and comforter. She takes unfinished tasks from the tired, still fingers that fatter at their work; her strong figure is a staff upon which the gray haired, white-faced mother leans and is rested. She helps mother with the spring sewing, with the week's mending with a cheerful conversation and congenial companionship that some girls do not think worth while waiting on only mother. And when there comes a day when she must bend, as girls must often bend, over the old worn-out body of her mother, lying unheeded in her coffin, rough hands folded, her long disquiet merged in rest, something very sweet will be mingled with her loss, and the girl who helped mother will find a benediction of peace upon her head and in her heart.—Ex.

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

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Table with columns: Sept. 4th, 1887, No. 50, Daily, No. 52, Daily. Lists train times for routes including New York, Philadelphia, Washington, Lynchburg, Richmond, and Greensboro.

TRAINS GOING NORTH.

Table with columns: Sept. 4th, 1887, No. 51, Daily, No. 53, Daily. Lists train times for routes including Atlanta, Spartanburg, Concord, Hillsboro, Durham, Chapel Hill, Raleigh, Goldsboro, Danville, and Lynchburg.

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