

Poetry.

THE HOMELESS.

God help the homeless! wanderers on the earth  
For whom no roof inclines its sheltering eaves;  
No fire-side glows; no voice of love or mirth  
Calls to the garden flowers, the hillside sheaves.  
'Tis theirs to see the gleam in cottage panes;  
The happy groups about the hearth at eve;  
While they must cross the moors through chillin  
rains,  
And hide in hut or hedge as twilight wanes,  
Without the wind for all their woes to grieve.  
Sad hearts! the way-side and the wilderness  
Are near to heaven as any fire lit room!  
Despairing Hagar angels stoop to bless!  
God talks with Moses in the desert gloom,  
And life is but a path to his repose.  
Whether we walk through meads of joy and love  
Or in lone wastes where every tempest blows;  
Some peerless morn we reach our journey's close,  
And lo! the rapture of the home above!  
—Edna Dean Proctor.

Household.

GINGER CAKE.

One and one half cups molasses, one-half cup of brown sugar, same of butter and sweet milk, one teaspoonful each of soda, ginger, allspice and cinnamon, three cups sifted flour.

FRIED RAW POTATOES.

Pare and thinly slice raw potatoes; let them stand in cold water half an hour; drain in a colander, and fry in melted butter; cover closely, but stir occasionally; season with salt and pepper.

BRILLED BEEFSTEAK.

Flatten with a wooden spoon, and broil upon a buttered gridiron over a clear fire; lay upon a hot dish and season with pepper, salt and butter. Cover with a hot dish five minutes before it is carved.

GOOD YEAST.

Take six large potatoes, boil in two quarts of water, take a handful of hops, tie in a cloth, in the potato water; when cool add half-cup of sugar, half-cup of salt and tablespoonful of ginger, one yeast cake; let it get frothy; bottle it. It will keep for six months.

LOBSTER SALAD.

One can of lobster, chopped fine, twelve hard-boiled eggs, chopped fine, one cup of vinegar, one tablespoonful of pepper, small piece of butter, one-half cup of cream, two raw eggs, well beaten; beat until boiling; mix with lobster and eggs, and lay on lettuce leaves.

CREAM CAKE.

One cup white sugar, 1 1/2 cups of flour, three eggs beaten separate and very light, two tablespoons water, one teaspoon baking powder. Bake in two cakes. Cream: One pint milk, one cup sugar, one-half cup butter, three eggs, two tablespoons flour, lemon extract. Cut each cake and fill with the cream.

CUP PUDDING.

Break an egg in a coffee-cup and beat thoroughly, then add one tablespoonful of flour and a pinch of salt; pour on milk until the cup is nearly full, then beat again and place in oven and bake twenty minutes. Eat while it is hot, with a sauce made with the whites of eggs and sugar beaten together till stiff.

CORN STARCH.

One pint of milk, three whites of eggs, three tablespoonfuls of corn starch, three tablespoonfuls of sugar; boil the milk, add the other ingredients, and pour in mould. Make a custard of one pint of milk, three yolks of eggs and three tablespoonfuls of sugar; flavor. Add boiled milk, and when ready to serve, pour around the white part.

CORN BREAD.

Mix together thoroughly by putting through a sieve or other wire one pound of Indian meal and 1 1/2 pounds of wheat flour, two ounces of baking powder and a tablespoonful of salt; then beat together three ounces of sugar, three ounces of butter and four eggs; add this to the flour and make a stiff batter, using warm milk in winter and cold in summer; bake in small tins.

ROLLS.

One quart of flour, two ounces butter well rubbed together, one well beaten egg, a little salt, two teaspoons baking powder well dissolved, and as much milk as required to make a stiff batter; beat it well, set to rise; when light, roll out thin, cut into gems, brush edges with melted butter, fold them over, place in pans separated a little, let them stand awhile to rise again, and bake.

TEA CAKE.

One cup of sugar, tablespoonful of butter, three eggs; beat well together, then add a cup of sweet milk (you may use part water) and a quart of sifted flour, into which you have mixed a spoonful of cream of tartar and one-half a teaspoonful of soda; bake in a quick oven. It is improved by sprink-

ling sugar over the top (before baking). This will make two cakes, which are best when eaten warm.

SPONGE CAKE.

One pint sugar, one pint flour, one tablespoon vinegar, one tablespoon water, eight eggs, one teaspoon lemon or vanilla extract. Mix vinegar, water and sugar, add the yolks of the eggs and beat till light. Beat the whites separately and add. After these ingredients are thoroughly mixed, stir in the flour slowly, add one teaspoon vanilla or lemon, and bake in one large or two small tins. The oven should be moderately heated.

BREAD OMELET.

One cup of sweet milk, one cup of fine bread crumbs without crust, a little salt and pepper, beat it all together; add two well beaten eggs, put in a frying-pan a small lump of butter, let it melt and run all over the pan; now pour in the omelet, cook gently until it sets (about fifteen minutes), loosen the edges and fold one half over the other; now put on a hot plate to fit the pan, hold firmly and turn the pan over; it will come out nice and whole.

FRUIT CAKE.

Eight cups of flour, six cups sugar three cups butter, two cups milk (clabber preferred), twelve eggs, four teaspoonfuls soda, two pounds seeded raisins, two pounds of currants, half pound thinly sliced citron, flour the raisins to prevent them from settling. Flavor with cloves, allspice, cinnamon, ginger and mace to suit the taste; bake four hours. Mix sugar and butter and beat it to light cream, then add milk and yolks of eggs then the spices, and lastly the whites and fruits.

HINTS TO HOUSEKEEPERS.

Stale bread may be freshened over boiling water.

Tapestry curtains are coming into favor. They are of chintz or dimity.

Keep the wringer well oiled so that it may work easily and save both time and strength.

Put a pail of water into the tubs directly after using, and they will not leak when wanted for use.

Let dishes be neatly washed, rinsed in hot water and drained, and then rub them until they shine.

A bathroom should be supplied with fresh towels every day and thoroughly renovated to keep it sweet.

Chloride of lime should be scattered at least once a week under sinks and in all places where sewer gas is liable to lurk.

Never use a sharp knife in cleaning the nails. Fill under the nails with soap, and then remove it by brushing with a nail brush.

In some forms of headache, a towel or a napkin, wrung out of hot water as hot as can be borne, and wound around the head, affords relief.

For the dyspeptic, fried oysters are forbidden. When roasted in the shell oysters are delicious, and can be digested with ease even by a weak stomach.

Very pretty curtains which can be laundered and look as well as new ones, are made of white muslin with large round dots the size of a silver half-dollar.

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.

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 be afterwards removed.

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

To brighten a Brussels, or any carpet that is faded, sponge in a mixture of one part ox-gall to two parts water. This is excellent. A lady recently bought a much-faded carpet (Brussels) at a second-hand store, and restored it to almost its original beauty in this way.

Prof. Brinton says that the very best thing for a sprain is to put the limb into a vessel of very hot water immediately, then add boiling water as it can be borne. Keep the part immersed for twenty minutes, or until the pain subsides; then apply a tight bandage and order rest. Sometimes the joint can be used in twelve hours. If necessary, use a silicate of sodium dressing.

HOW TO BEHAVE AT TABLE.

Nothing is more disagreeable than careless and untidy table manners. To acquire graceful and pleasing habits while eating sometimes takes years of practice. But it can be done. One can always tell a well-bred person by the manners at the table, whether man, woman or child.

To commence on improvement sit down and think how you really do behave at the table; see that you present a scrupulously clean appearance, and that your hair is well combed, and your nails attended to; nothing can excuse a neglect of these things. Seat yourself quietly, and, if possible, wear a pleasant face. Use your napkin; use your knife to cut with, and your fork to convey the food to your mouth. Drink from your cup, but do not make a noise in doing so. Be as careful as possible of the feelings of others, and do not keep them waiting on you unnecessarily.

Do not lay your knife and fork on the table cloth, but hold them in your hand when passing your plate.

Do not attempt to reach an article that is too far from you. It is much better to say, "the bread, if you please." Do not put large pieces in your mouth; do not yawn or lay your arms on the table. Always take notes from the best-mannered people, and imitate them; this is a safe rule, and like an open book to you.

Practice these things at home, and when you are in company you can keep your home manners, instead of putting on some for the occasion. And while your home manners are always easy and natural the "put on" ones are usually awkward and easily distinguished.

NOTHING LIKE LEMONS.

Every part of the tree is valuable in medicine, though we rarely employ any of it but its fruit—that is, the lemon itself. And every one knows how to employ this, as in lemonade: To squeeze the juice into cold water (this is the shortest way,) or to cut it into slices and let it soak in cold water, or to cut into slices and then boil it. Either way is good. Lemonade is one of the best and safest drinks for any person, whether in health or not. It is suitable to all stomach diseases, is excellent in sickness—in cases of jaundice, gravel, liver complaint, inflammation of the bowels, and fevers. It is a specific against worms and skin complaints. The pippins crushed may also be mixed with water and sugar and be used as a drink. Lemon juice is the best anti-scorbutic remedy known. It not only cures the disease, but prevents it. Sailors make a daily use of it for this purpose. A physician suggests a rubbing of the gums daily with lemon juice to keep them in health. The hands and nails are also kept clean, white, soft and supple by the daily use of lemon instead of soap. It also prevents chilblains. Lemon is used in intermittent fevers, mixed with strong, hot, black tea or coffee, without sugar. Neuralgia may be cured by rubbing the part affected with a lemon. It is valuable also to cure warts, and to destroy dandruff on the head, by rubbing the roots of the hair with it. In fact, its uses are manifold, and the more we employ it externally the better we shall find ourselves. Natural remedies are the best, and nature is our best doctor, if we would only listen to her teaching. Rub your hands, head and gums with it, and drink lemonade in preference to all other liquids.—Farm and Fireside.

HOW CELLULOID IS MADE.

While everybody has heard of, or seen or used celluloid, only a few know what it is composed of or how it is made. The following is a description of the process carried out in a factory near Paris for the production of celluloid: A roll of paper is slowly unwound, and at the same time is saturated with a mixture of five parts of sulphuric acid and two parts of nitric acid, which falls upon the paper in a fine spray. This changes the cellulose of the paper into pyroxyline (gun cotton.) The excess of the acid having been expelled by pressure, the paper is washed with plenty of water until all traces of acid have been removed; it is then reduced to a pulp, and passes on to the bleaching trough. Most of the water having been got rid of by means of a strainer, the pulp is mixed with from 20 to 40 per cent. of its weight of camphor, and the mixture thoroughly triturated under mill-stones. The necessary coloring having been added in the form of powder, a second mixing and grinding follows. The finely divided

pulp is then spread out in thin layers on slabs, and from 20 to 25 of these layers are placed in an hydraulic press separated from one another by some sheets of thick blotting paper, and are subjected to a pressure of 150 atmospheres until all traces of moisture have been got rid of. The matter is then passed between rollers heated to between 140 and 150 degrees Fahrenheit, whence it issues in the form of elastic sheets. Celluloid is made to imitate amber, ebony, ivory, etc., and besides its employment in dentistry is used to make mouth-pieces for pipes and cigars, handles for table knives and umbrellas, combs, shirt fronts and collars, and a number of fancy articles.—Exchange.

Three bushels of corn will make more meat and lard fed in warm and mild weather than four bushels fed in cold, winter weather. Hogs need a shade when the sun is hot and uncomfortable, and a warm shelter when frost bites and pinches all living flesh. Fresh water to drink with ashes and salt all they can eat, in addition to corn, peas, barley and oats, make a great deal of pork in the northern and eastern States. Skim-milk, whey and butter milk, and many vegetables are fed to swine at small expense by many farmers. Hogs require attention and should not be neglected, in regard to regularity, in feeding and watering.—Ex.

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 30 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 Charlottesville...	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 Burkeville...	5 17 p m	4 23 a m
Leave Keyville...	5 57 p m	5 05 a m
Leave Drake's Brch...	6 13 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...	3 30 p m	8 10 p m
Leave Raleigh...	5 50 p m	*11 50 a m
Leave Durham...	6 53 p m	9 37 a m
Arrive Chapel Hill...	7 25 p m	3 32 a m
Arrive Hillsboro...	7 25 p m	6 30 a m
Arrive Salem...	47 20 p m	10 16 a m
Arrive High Point...	11 16 p m	11 23 a m
Arrive Salisbury...	12 37 a m	12 31 p m
Arrive Statesville...	.....	5 38 p m
Arrive Asheville...	.....	7 35 p m
Arrive Hot Springs...	.....	12 01 p m
Leave Concord...	1 26 a m	1 00 p m
Leave Charlotte...	2 25 a m	3 34 p m
Leave Spartanburg...	5 28 a m	4 48 p m
Leave Greenville...	6 43 a m	10 40 p m
Arrive at Atlanta...	1 20 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...	18 15 p m	.....
Arrive Raleigh...	2 10 p m	46 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 Brch...	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'ttsville...	3 40 p m	4 10 a m
Arrive Washington...	8 25 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.

SLEEPING-CAR SERVICE.

On trains 50 and 51, Pullman Buffet Sleeper between Atlanta and New York.  
On Trains 52 and 53, Pullman Buffet Sleeper between Washington and Montgomery, Washington and Augusta. Pullman Sleeper between Richmond and Greensboro. Pullman Sleeper between Greensboro and Raleigh. Pullman Parlor Car between Salisbury and Knoxville.  
Through tickets on sale at principal stations to all points.  
For rates and information apply to any agent of the company, or to  
SOL. HAAS, JAS. L. TAYLOR,  
Traffic Manager, Gen. Pass. Agent,  
J. S. POTIS,  
Div. Pass. Ag't, RICHMOND, VA.  
W. A. TURK,  
Div. Pass. Ag't, RALEIGH, N. C.

Important to Tobacco Growers!

In saving your Tobacco Crop, use  
VERNON'S TOBACCO HANGERS.  
By their use the capacity of your barn is doubled with same number of sticks. Great saving in time, fuel and labor. Requires no change in barn and no change of sticks. Will repay their cost first season in saving your printings alone. Have been thoroughly tested and a big success. Guaranteed to excel anything of the kind ever invented. Their cheapness brings them within the reach of all. No tobacco grower can afford to be without them. Will be on exhibition at our State Fair. Send your orders, giving number of sticks to be filled, and we will quote prices. Agents wanted.  
Address,  
VERNON TOBACCO HANGER CO.,  
Greensboro, N. C.

TO THE PUBLIC!

Associating ourselves as Whiting Bros. to engage in the clothing business, we have purchased the entire stock and good will of R. B. Andrews & Co., and as their successors will continue the business at the old stand. Our constant aim and endeavor will be to supply the wants of the public for clothing in all its branches at popular prices. Thanking the public for the liberal patronage of the past we hope to merit a continuance of the same in the future.  
Respectfully,  
S. W. WHITING,  
C. G. WHITING.

OUR FALL STOCK

Is arriving daily and we are now prepared to supply your wants.

OUR CUSTOM DEPARTMENT

Is ready for inspection, as we have received the latest fall styles of samples.

WHITING BROS.

Successors to R. B. ANDREWS & CO.

CLOTHIERS and HATTERS,  
RALEIGH, N. C.

RYTTENBERG BROS.

Trade Palace!

GRAY BLOCK,

WINSTON, N. C.

NO TIME LIKE THE PRESENT TO SECURE

Unparalleled Bargains.

The people are overwhelmed at the vast array of inducements we offer, and our willingness to give full value for every dollar spent with us, secures the favor and confidence of our patrons, and fixes beyond all question our claim to the distinction of

Leaders In Our Line!

Strongly protesting against the common practice of trickery and deception, the low prices we name for first class articles, strike with terror all competition. We know the wants of all classes. We supply them in the most satisfactory manner. We are the recognized authority on Fashion and

OUR IMMENSE STOCK THIS

SEASON, EMBRACING EV-

ERYTHING NEW AND

ELEGANT,

maintains our reputation. We ask you to look at the complete line of

Fashionable Fabrics!

that are burdening our shelves and counters. Compare our prices with any house in the city, and we do not fear the result. We show all of the

LATEST STYLE WRAPS!

at marvelously low figures. Full line of

NOTIONS AND MILLINERY!

And with a first-class Milliner and Dress Maker in the house, we flatter ourselves that we are able to meet the wants of all.  
Make your headquarters at

The Trade Palace,

When you visit Winston; and save money on all your purchases.

Very respectfully,

RYTTENBERG BROS.

TO SCHOOLS.

IN ORDER TO MEET THE GROW-  
ing demand for specialties in the printing of  
Programmes, Invitations, Catalogues, Etc.

for the Schools of North Carolina, we have recently purchased a large lot of fresh, new type, and a beautiful line of

PAPERS, CARDS, ETC.

and respectfully solicit your patronage for anything you may need in the printing line.

For a number of years we have done the printing of the leading Colleges and Schools of the State and their continued patronage is the best evidence we could offer of their satisfaction.

Very respectfully,

EDWARDS, BROUGHTON & CO.,

Printers and Binders,  
RALEIGH, N. C.

J. W. WATSON,

PHOTOGRAPHER.

RALEIGH, N. C.,

Is prepared to make Photographs, Portraits in Crayon, India Ink, Water Colors, Oil, &c. All executed in the highest excellence of the Art. For particulars call at No. 131, Fayetteville Street, jun30/17.