

Poetry.

INTERROGATION.

Did you ever think, when you meet and drink,
Men of the country, men of the town,
That women's tears and children's fears
From your crystal glasses are draining down?

That hopes so high are doomed to die,
Drowned in the liquor you long to taste?
That grand ambitions, and lofty missions,
And admonitions are going to waste?

That a demon dire, with fangs of fire,
Lurks in the wine-cup's sparkling foam,
While serpents of death, with feebled breath,
Are poisoning Youth, and Hope, and Home?

Pleasure you sought—what has it brought?
Has it not lost you friend on friend?
Do not delay; dash it away
Ere it shall compass its awful end!

—Edward E. Kidder, in National Advocate.

Household.

PUDDING SAUCE.
Beat together four teaspoonful of sugar and two ounces of butter; stir in a teacup of water; flavor to taste.

POP-OVERS.
One thoroughly beaten egg, one cup sweet milk, a little salt, one cup sifted flour. Drop in hot gem irons and bake quickly.

BOUGHNUTS.
One cup sugar, one heaping tablespoonful butter, one egg, one cup sweet milk, half a nutmeg, two teaspoonful baking powder, one quart flour.

CORN-STARCH CUSTARD.
Put a pint of milk in a frying pan, let it come to the boiling point, then add a pinch of salt and two tablespoonfuls of corn-starch. Serve with sugar and cream.

SUGAR COOKIES.
One cup butter, two cups of sugar and three eggs. Flour enough to make a soft dough. Flavor with cinnamon or nutmeg and bake in a moderate oven.

JELLY CUSTARD PIE.
Four eggs, whites beaten separately, one cup of sugar, two spoons of butter; beat well; add one cup nearly full of jelly; last thing add the whites of the eggs; bake on thin pastry.

FRUIT CAKE.
The yolks of ten eggs, ten ounces butter, one pound sugar, one pound flour, one pound citron, one pound raisins, two pounds currants, one teaspoonful cinnamon, cloves, mace, nutmeg.

COTTAGE PUDDING.
One cup sugar, one egg, one cup sweet milk, three tablespoonfuls of melted butter, one tablespoonful of baking powder, 2½ cups of flour. Bake about forty minutes. Eat with sauce while warm.

GINGER SNAPS.
Boil slowly for fifteen minutes two cups of molasses; add one-half cup of butter, cool and add two spoonful of cold water, one heaping teaspoonful of soda, one teaspoonful of ginger and flour to roll.

BLACKBERRY JAM.
Take four pounds of fruit, put into a kettle with two pounds of good coarse sugar, and set over a slow fire, gently boiling it for one hour, occasionally stirring it to prevent burning. When done put in jars and seal.

GOOD CAKE.
One cup each of butter, brown sugar, molasses and coffee, one teaspoonful each, even full, of cinnamon, cloves and nutmeg grated, three teaspoonfuls of soda dissolved in the coffee, flour to make a stiff dough; add the last thing two cups of raisins chopped. Bake in a moderate oven.

FRIED ONIONS.
Having frying pan hot, put in a good sized piece of butter (or meat fryings after frying meat), put in the onions sliced; sprinkle with pepper and salt and pour in just a little hot water, cover closely, let cook twenty minutes; add a teaspoonful of flour and a little milk, and when it boils it is ready to serve.

SPONGE JELLY ROLL.
Four eggs, 1½ cups of sugar, one table-spoonful baking powder; beat the whites separately, and the sugar and the yolks together till very light; then add part of the whites, then a cup of flour, then beat good, then a little more flour, then the rest of the whites, and stir easy, put it in and bake. Spread and roll as quick as you can.

CHICKEN FRITTERS.
Cold chicken, salt and pepper, lemon juice, batter. Cut the cold chicken in small pieces, put in a dish, season with salt, pepper and juice of a lemon. Let this stand one hour. Then make a batter of two eggs to a pint of milk, a little salt, and flour enough to make a batter not too stiff. Stir the chicken in this, and drop it by spoonfuls in boiling fat. Fry brown, drain and serve.

TAPIOCA CREAM.
Soak one-half cup of pearl tapioca in water over night, put a quart of milk in a saucepan to heat, beat the yolks of three eggs and two-thirds cup of sugar with the tapioca. When the milk is hot stir in and boil two minutes, stirring constantly. Set on the ice, and just before serving beat in the whites of three eggs beaten stiff, and season with lemon and vanilla.

CHARLOTTE RUSSE.
Pour half cup of cold water over half a cup of gelatine. When it is dissolved add a cup of boiling milk and let it cool. Add to a quart of sweet cream sifted sugar and vanilla to taste. When the gelatine

is beginning to harden whip the cream to a froth and add the gelatine gradually continuing the whipping for some time. Line a glass dish with slices of sponge cake and pour the mixture into it, and let it stand in a cool place until thoroughly congealed. This recipe does not call for any eggs.

APPLE MARMALADE.
Take nice sound russet apples, pare and core, cut in small pieces, and to every pound of fruit add one pound of sugar; put the sugar to boil, with just enough water to dissolve it, into a preserving kettle, add one large lemon to every four pounds of fruit, boil all together until the syrup gets thick, then add the apple and boil until it looks clear. This is well made half quince and half apple.

HOW TO CLEAN LAMPS.
The common cause of the smelling of lamps is the clogging of the tiny airholes at the base of the burner under the cap, and the crusting on the inside of the cap. The airholes may be clear for a little while by washing the burner in hot soap suds, but this will have no effect upon the crust in the cap. It will be as firm as ever. To look at the inside of the cap there doesn't seem to be anything there, for the crust is burnt on to the brass so evenly and smoothly that it is, to all appearances, a part of the cap.

To clean the burner thoroughly, put in an old tin which can be kept for this kind of work, cover with water, throw in a lump of washing soda about the size of a walnut, put on the stove and let all boil together about ten minutes. Remove the burner from the water and wipe dry with an old cloth or paper. If it has been neglected for any length of time, on the inside of the cap will be found the crust so softened that a slight rubbing with a cloth will remove it. When thoroughly dried the burner will be nearly as clean and nice as when first taken from the store.

The soda very often turns the brass to a dark lead color, giving it an antique look, which is liked by some; but if the bright brass is preferred this may be restored by rubbing with ammonia and whitening. If soda is not convenient boil it in good strong soap suds and it will clean it very well. If burners are cleaned in this way once every two weeks, which is not too often, they will not get out of order as easily and will last a great deal longer, besides insuring a bright, clear light, free from any offensive odor.

HOW TO BLEND AND MAKE COFFEE.
A leading caterer of this city, whose experience in the line of his business has been extensive, and who now holds a lucrative position in one of our leading restaurants, recommends the following for blending and making good coffee: For flavor, Java coffee is best. For strength, take Mocha. Blend in the proportion of 1 to 3; that is to 4 ounces of Mocha add 12 ounces of Java, and you will have a beverage brown, fragrant and delicious—fit for any occasion.

THE RULES FOR MAKING: Take one quart of boiling water; a cup two-thirds full of the ground coffee, mixed with one raw egg and its shell. Next put the coffee into the strainer and pour on the boiling water. Let it stand ten minutes where it will keep the hottest without boiling. Serve. Should you use a pot without a strainer let it boil up once, then pour in half a cup of cold water, in which case let stand five minutes. Use pure cream, or, what is better, hot milk. It is worthy of a trial.

A COMMITTEE'S REPORT REJECTED.
The chairman of the committee on finance expressed his readiness to report on the inquiry: "How shall we use the surplus in the treasury?" and reported as follows:

"1. Give every city in de kentry a millyon dollars to spend in fishworks."
"2. Buy fo' millyon bushls of peanuts an' distribute em' free to all."
"3. Hev hoss races an' prize fights once a week, wid admishun free."
"4. Distribute Waterbury watches an' roller skates free to all, an' doan' charge nobody nuffin' fur lemonade."
"Dat's your report, is it?" asked the president as the chairman sat down.
"Yes, sah."
"It was made wid the best interest of de kentry at heart, I suppose?"
"Yes, sah."
"Wall, your committee ar' discharged from farder consideration of de sublick, an' had better take a long reese an' git your strength back. I shall reject de report sine die, an' hand de paper to de janitor to light his fish wid."
—Detroit Free Press.

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2,000 yards 3-4 Beige at
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Our fowls won four first-premiums at the last State Fair. Send for descriptive circular and prices of eggs.
Thomas' Poultry Powder
for Cholera, never fails. 25c. 50c. by mail. One package free with each sitting of eggs.
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1,000 Bushels White and Yellow Corn.
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Flour, Sugar, Coffee, Salt, Molasses, &c.

—ALSO—
1,000 Sacks Special Tobacco Guano (Star Brand).
1,000 Sacks Complete cotton Manure (Star Brand).
1,000 Sacks Merryman's Ammoniated Dissolved Bones.
1,000 Sacks High Grade Acid Phosphate.
500 Sacks Genuine German Kainit, fresh from the Mines.

In offering the above Fertilizers we can confidently recommend them as first-class in every respect. None better: but few as good. We offer all the above at the very lowest price for cash or upon crop-time, payable this fall, where satisfactory arrangements are made. Will be glad to have your consignments of cotton. Will hold it for higher prices and advance upon same when desired. Call at our office when in Raleigh.
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Compost 200 lbs. of Lime Phosphate and 200 lbs. of Kainit with 1,000 lbs. or say 50 bushels of stable manure, muck, mould or some kind of vegetable matter.
In the present condition of the markets, with cotton at 8½ cents a pound, and other products in proportion, don't you think there is need of a change in this business of buying high-priced fertilizers. The way to make the change is to buy North Carolina Lime Phosphate, which is all phosphate and lime, ingredients necessary to plants, and is not loaded with acid, which makes it high-priced, and
Compost Your Fertilizers at Home.
Lime Phosphate is delivered free on board cars in bags at a very low price at the works. Supposing it cost you \$12 at your farm and kainit \$12 per ton, the above ton of fertilizer will cost you, besides labor, (\$7.50), seven dollars and fifty cents. This is an excellent manure for cotton, corn or almost any crop.
Address: N. C. PHOSPHATE CO., Raleigh, N. C.

Jersey Cattle for Sale!
A registered Jersey Bull, two years old; price \$65.
A beautiful unregistered Jersey Bull Calf, six weeks old; price \$10.
"Belle of Fairview," a beautiful young Jersey Cow, will drop calf by St. Helier Bull next month; a very promising animal; price \$100.
Two high-grade Jersey Heifers, will calve next month, both very promising; price \$50 each.
W. C. STRONACH.

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Cape Fear and Yadkin Valley Railway Co.
CONDENSED SCHEDULE No. 29.
Taking effect 5:00 A. M., Monday, Dec. 10th, 1887.

TRAINS MOVING NORTH.

Arrival and Departure of Trains.	Passenger and Mail.	Freight and Accommodation.
Leave Bennettsville	8:30 A. M.	1:30 P. M.
Arrive Maxton	9:40 " "	3:35 " "
Leave Maxton	9:57 " "	4:15 " "
Arrive Fayetteville	11:50 " "	5:10 " "
Leave Fayetteville	12:05 P. M.	5:30 A. M.
Arrive Sanford	2:12 " "	12:30 P. M.
Leave Sanford	2:40 " "	1:35 " "
Arrive Greensboro	6:00 " "	7:45 " "
Leave Greensboro	10:10 A. M.	—
Arrive Pilot Mountain	3:00 P. M.	—

Passenger and Mail, No. 1—Dinner at Sanford.
Passenger and Mail, No. 11—Dinner at Germanonton.

TRAINS MOVING SOUTH.

Arrival and Departure of Trains.	Passenger and Mail.	Freight and Accommodation.
Leave Pilot Mountain	4:10 P. M.	—
Arrive Greensboro	5:30 " "	—
Leave Greensboro	10:00 A. M.	7:45 A. M.
Arrive Sanford	1:30 P. M.	2:15 P. M.
Leave Sanford	1:50 " "	3:15 " "
Arrive Fayetteville	4:15 " "	7:05 " "
Leave Fayetteville	4:30 " "	5:30 A. M.
Arrive Maxton	6:27 " "	9:00 " "
Leave Maxton	6:40 " "	9:45 " "
Arrive Bennettsville	8:00 " "	12:00 noon.

Passenger and Mail, No. 2—Dinner at Sanford.

FACTORY BRANCH—FREIGHT AND ACCOMMODATION.

TRAINS MOVING NORTH.

Leave Millboro	8:05 A. M.	4:25 P. M.
Arrive Greensboro	9:40 " "	6:00 " "

TRAINS MOVING SOUTH.

Leave Greensboro	1:30 P. M.	—
Leave Factory Junction	2:30 " "	5:35 P. M.
Arrive Millboro	3:15 " "	6:15 " "

Passenger and Mail Trains run daily except Sunday.
Freight and Accommodation Trains run from Fayetteville to Bennettsville and return on Mondays, Wednesdays and Fridays; from Fayetteville to Greensboro on Tuesdays, Thursdays and Saturdays, and from Greensboro to Fayetteville on Mondays, Wednesdays and Fridays.
Trains on Factory Branch run daily except Sunday.
W. E. KYLE,
General Passenger Agent.
J. W. FLY,
General Superintendent.