THE DEMOCRAT.

W. H. Kitchin, owner

WE MUST WORK FOR THE PEOPLE'S WELFARE.

VOL 2. SCOTLAND NECK, N. C., FRIDAY JULY 30, 1886. NO 39.

FROM THE WOODS.

Why should I wail with mournful, wistful
Lament the days, with tears
My spirit yearns
At least the sunset gamifies the cloud
And forests old and proud
Rustle their verdurous banners o'er the waste.

Perchance 'tis best that I whose Fate
Seem
Should not
From all its free freshness is to the pe
ple's ears.
Locked in silence in my own heart,
While
Hope
Darkens with storms or inclosing
mist.
While far round
Just where the sunlight studies the
woods with fire,
Withers the multitudinous soliven choir
Their music at Love's desire
Pervades with all-engaging harmony
our forests.

My walls are crumbling, low
looks
Shakespeare
My heart
Or spirits
Eight
Or the
And more than all, o'er shattered wrecks
of fate,
The riches of a happier land and state,
My soldier life
Shines on unquenched? O deathless love
that lies
In the clear moonlight of those passionate
eyes!
Joy warmth! For me the!
When thou Thou still art here, soul of
my soul, my Wife!
—Paul H. Hayne.

PERSONAL PRIVILEGE.

The clerk read as follows:

"I saw that a most shameful spectacle was never presented to the American people. I refer to the meeting support of the Democratic party the leading, if not the chairman of a committee who is head of a great in the dairy business, who has a herd and a farm whose product he sells in the market and upon which he relies for his support, and reinforced in this body by the chairman of the Committee on Agriculture, who is engaged in the same business, and who is to profit, if this bill can by any means be put through.

"Shame! Shame in Summer.

The manure heap should not be neglected in summer as in winter. Waste is desired in winter is to promote a state of gradual decomposition, as the cool season permits of greater heat within the heap. If the temperature where

If the manure is carefully manag
it can be regulated with but li
attention. All coarse substances
should be placed in the center, and
the freshest manure placed upon it
the heap being saturated with urine
as it progresses. The heat may be
started at any time by sprinkling
little lime water upon the mater
rials as they are added. As soon
as you are satisfied that the heat
has reached a temperature sufficient
to decompose all the materials,
turn the heap over, placing those
portions on the outside to the cen
ter, and turning, and they will soon be
decomposed. No doubt every farm
er understands well what we have
said, but many of them are not
careful. They allow the heat to
reach any temperature, and when
they are ready to use the manure,
they find it has "fire-fanged," and
the volatile matter gone, and its
value lessened. If you are too busy
to turn it over and the manure
is likely to become too hot, make
holes here and there and pour in
plenty of cold water, which will ab
sorb the ammonia and prevent its
escape.—Farm, Field and Stock
man.

WHAT SCIENCE SAYS.

THE "FEARFUL AND WONDERFUL" MECHANISM OF THE HUMAN SYSTEM GRAPHICALLY PORTRAYED.

In the editorial columns of the New York Anal st. H. Lassing, M. D., editor, wri es the following beautiful description of the l boratories of the human system. We think we have never read a finer or more trustworthy one.]

"Mav st e greatest of all chemical laboratories. Magnify the smallest cell of the body and what a factory is spread before the eyes—countless chambers in which are globes of air, masses of solid matt r globules of dying liquid; a flash comes and the whole is consumed and needful heat is carried into every part of the system. Electrical forces also generate and are conveyed to the brain, the motor ides and the various nerve centres.

In another set of small chambers we see various gasses and vapors. By chemical action these are purified in the lungs and the skin. The blood we often say is a great living river. In its current are masses which the air in the lungs did not affect, blocks of chalk, slabs of carbon, pieces of bone, ash, strings of albumen, drops of oil, issues, and vials of alcohol. How are these waste masses disposed of? Begin where you will in this great stream you must come to the purifying places of the system. Here is an activity and an invisible force reaches out into the stream, seizes and carries this mass of waste into vast trenches, thence it to a smaller reservoir, which regularly discharges its contents.

This separation of lime, uric acid and other waste material from the blood, without robbing it of a particle of the life fluid, passes human comprehension. In health this blood purifying process is carried on without our knowledge. The organs in which it is done are faithful servants whose work is silent as long as health remains.

People strangely wait until pain strikes a nerve before they will realize that they have any trouble. They do not know that pain concerns chiefly the exterior; not the interior of the body. A certain set of nerves connect these blood purifying organs with the brain. They may not gnaw and bite as does the toothache or scratch, but they regularly, silently report. When these organs are failing these nerves indicate it by drawing the blood from the face and cheek, leaving the lip and eye blanched, by sending uric acid poison into the smallest veins, the skin then becoming gray, yellow or brown. They also prevent the purification of the blood in the lungs and cause pulmonary difficulties, weariness and pain. Who enjoys perfect health, especially in the head where we turn pale in the one mass? The aching head looks down in the face; the [illegible] succumbs in his counting room. These events should not have on unexpected, for nature long ago hung out her lanterns of alarm. When the accident finally comes, its fatal effect is seen in a

bandy d forms, either as congestion chronic weakness, as wrong action, as variable appetite, as heart troubles, as palpitation and irregularities of the heart, as premature decay, as drowsiness and dizziness of the head, as dimness of the eyes, as specks before the eyes, as pimples and dizziness of the skin, as dull hair and dandruff on the scalp, as falling the hair, as drop of the under eyelids, as gravel, as paralysis, as general debility, blood poisoning, etc.

"Put no faith then in the wiseacre who says there is no danger as long as there is no pain. Put no faith in the physician, whoever he may be, who says it is a mere cold or a slight indisposition. He knows little, if any, more than you do about it. He can neither see nor examine these organs and depends entirely upon experimental test, that you can make as well as he.

"If the output is discolored or muddy, if it contains albumen, lymph, crysts, sweet or morbid matter, is red with escaped blood, or roily with gravel, mucus and froth, something is wrong and disease and death are not far away.

"These organs which we have described thus at length, because they are really the most important ones in the human system, the ones in which a large majority of human ailments originate and are sustained, are the kidneys. They have not been much discussed in public, because it is conceded that the profession has little known power over them. What is wanted for such organs is a simple medicine, which can do no harm to the most delicate and must be of the greatest benefit to the afflicted. Such a remedy, tried and proved by many thousands all over the world, is Warner's safe cure. With those in whom disease is deep seated it is the only effective. For those in whom the seeds are sown at the beginning of illness, stopped it is an unfailing reliance. It may be recommended to the well to prevent sickness, and to the sick to prevent death. With it and the great filtering lungs of the system keep on in their silent work without interruption; without it they get out of gear and then disease and death open the door and cross the threshold.

Such writing ought not only to please, but to carry conviction that what Editor Lassing, M. D.—so high an authority—says is true, and that his opinion is worthy the attention and heed of all prudent right-minded people.—Baltimorean.

CANNING FRUIT.

Canning fruit is such a simple process that it seems strange that it should ever prove so troublesome and risky. Failures are generally due to defective jars or rubbers. These latter after a season or two lose their elasticity and become so loose as to be of no avail by excluding the air. The first step in canning should be to see that the jars are sweet and clean, the rubbers whole and close-fitting, and the top in good working order. Place two jars in a dish with a folded towel saturated with cold water under them. Put a silver spoon in each jar. Have a can-filler (which is a tin with a long side and no bottom, fitting into the top of the jar) and a ladle, or a small pitcher, if you have no can filler. When the fruit is ready fill the jar to overflowing with juice, and screw on the top as speedily as possible. When all are full, wash the jars and wipe them dry, give the tops an additional turn as the glass cools and contracts and loosens them, then turn them upside down to stand over night. Label the jars, put them in a cool, dark closet, and if the work is properly done you will never hear a single sizzle. After the fruit is used the rubber will be kept in better condition if it is put, clean and dry, around the jar, which should also be thoroughly cleansed and put away with the top screwed on.

A good rule for canning most fruits is a pound of sugar and a cup of water for every three pounds of fruit. Make the sirup and cook the fruit in it until tender and well heated through. Use a porcelain or granite kettle, and a silver or wood en spoon.

A correspondent of the Housekeeper gives the following table showing the time required to cook different fruits for canning, and the amount of sugar required:

	Time for cooking.	Sugar to a quart of fruit.
Tomatoes	10 minutes.	6 oz.
Whortleberries	5 "	8 "
Pie plant sliced	10 "	8 "
Small sour pears, whole,	30 "	4 "
Peaches, quartered	20 "	6 "
Peaches, whole	8 "	4 "
Pineapples, sliced	15 "	6 "
Siberian crab apple	25 "	8 "
Sour apples, quartered	10 "	5 "
Ripe currants	6 "	8 "
Wild grapes	10 "	8 "
Tomatoes	20 "	none
Gooseberries	8 "	8 "
Quinces, sliced	15 "	10 "

KEEPING FRUIT.

By preserving a portion of the surplus fruit for winter, many little delicacies can be had at a time when such things are scarce. There are methods for preserving to use fruits by which they are retained in solidity, color and flavor until late in the winter. Mr. Roe, a fruit grower, took a large stone pot and placed in it a layer of Isabella grapes then a double thickness of straw paper, and followed with alternate layers of grapes and paper until the pot was full, pasting a piece of cloth over the stone cover to make it water tight. He then buried the pot in a dry knoll, below the reach of frost and on digging the pot up, about New Year's day, he found that the grapes looked and tasted as if just picked off the vines. The suggestion is given that other fruits might be treated in the same manner, while other experiments should also be tried.—Ex.

A REMEDY FOR LOCUST HOLERA

Collect the carcasses in a pile, burn them well thoroughly charred then take them out, sprinkle brine on it, salt freely on the coals, and let the hogs eat all they want.

Keep the hogs without salt for a few days over the regular time, so they will eat freely of the coals.

If farmers in the infected States will adopt this plan I don't think they will be troubled with the fell disease among their swine.

When fattening, give the cobs once in two weeks, sick hogs once a month. If some of the farmers whose hogs are now afflicted, and not too far gone, will give the cob to them as prepared, and let them eat freely (which they will) of it, I think they will find their hogs soon getting well.—Richmond Dispatch.

Mending Broken Limbs

The New York Times tells how the legs of any animal which may be broken by accident can be repaired by the use of wet paper bandages. For large animals the strips of paper should be clipped in paste made of calcined plaster of Paris, which soon sets and makes a stiff, permanent bandage, which holds the broken bone in place until it heals. The animal, a horse or a cow, should be held in slings to prevent injury to the limb by violent motion. The broken legs of small animals, as sheep or fowls, require only to be brought in proper position and bound with strips of wet paper until a sufficiently strong bandage is made. A covering of cloth is then put on and secured with a few stitches, or tied with a tape or string. The paper soon dries and becomes hard and stiff. Nothing more need be done but keep the animal in a quiet dark place to restrain it from much movement. A little movement does no harm, but excites inflammation needed to produce union and healing of the bone.

The soul of a true Christian is often like the sea, the surface of which is often so rough in storms that it seems all confusion, while yet at the same time, deep down, there are [illegible] undisturbed, [illegible] rumbles. So with the believer; [illegible] of [illegible] sense [illegible] seems often to [illegible] [illegible] [illegible] God to [illegible] [illegible] the composure [illegible] faith, calm [illegible] tion, but his [illegible] secretly at rest in God.—W. Poole Balfern.

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