

**PUBLISHERS' ANNOUNCEMENT**

THE DAILY JOURNAL is published daily, except Mondays at \$5.00 per year; \$2.50 for six months. Delivered to city subscribers at 50 cents per month.  
THE WEEKLY JOURNAL is published every Thursday at \$1.50 per annum.  
Notices of Marriages or Deaths not exceeding ten lines will be inserted free. All additional matter will be charged 50 cents per line. Payments for transient advertisements must be made in advance. Regular advertisements will be collected promptly at the end of each month.  
Communications containing news of sufficient public interest are solicited. No communication must be expected to be published that contains objectionable personalities, or withholds the name of the author. Articles longer than half column must be paid for.  
Any person feeling aggrieved, at any anonymous communication can obtain the name of the author by application at this office and showing wherein the grievance exists.

**THE JOURNAL.**

E. E. HARPER, Proprietor.  
C. T. HANCOCK, Local Reporter.

Editor of the Daily Journal at New Berne, N. C., as a miscellaneous matter.

**FOR THE HOUSEWIFE.**

**DON'T THROW AWAY THE KIDS.**  
By no means throw away old kid gloves. Cut off the hands, and save the long suede arms of your soiled, worn ball gloves. Use them for polishing silver mirrors, cut-glass and jewels. Sew two of the long pieces into irregularly shaped bags for carrying the pieces of silver toilet set when traveling. It preserves the silver from scratching and tarnishing. Out of old tan or gray gloves you can make charming bags for carrying your opera glasses in. Cut the kid in the same pattern as is used for the silk and velvet bags, line it with China silk, and trace in pen and water-colors, or silk, your initials on the outside.—[New York Journal.]

**TESTING BREAD.**

Bread soaked in an alcoholic solution of logwood will at once turn blue if there is alum present. Another very simple way of testing alum is to thrust a hot knife blade into a loaf that is one day old. If alum is present it will adhere in small particles to the blade. As to the goodness of bread properly made with baking powders possessing the maximum of leavening power, the following experiment will be found interesting, and also very reliable:

Take a good loaf of bread with a suspected one; cut from the two pieces of equal size, put them in saucers containing the same quantity of water; the best bread will invariably absorb the most water. This is more a test for alum than anything, as alum hardens the gluten of wheat and renders it less soluble.  
The weekly consumption of bread per inhabitant in the United States is only five and one-half pounds, or about three pounds less than the general average for all countries of Europe. At the rate of only five and one-half pounds of bread weekly per inhabitant in the United States, the annual consumption represents the enormous amount of 17,160,000,000 pounds.—[American Market.]

**RECIPES.**

**Veal Loaf**—Three pounds of lean veal minced, one-half cup of bread crumbs, three eggs; mix thoroughly and bake three hours in an earthen dish.

**Sponge Cake with Three Eggs**—One and one-half cups of sugar, three eggs, one-half cup of cold water, one-half teaspoonful of soda, two even cups of flour, and one teaspoonful of cream of tartar; flavor with lemon. This is very nice, and it keeps moist quite a while.

**Egg Plant**—Egg plant may be peeled, cut in slices across three-quarters of an inch thick and each slice sprinkled with salt. Set aside altogether, with a weight on top in order to press out the water. They may then be cut in convenient pieces, dipped in flour or egg and bread crumbs and fried in plenty of hot fat.

**Chicken Broth**—The bones and a pound of meat from a chicken should be simmered three hours in three pints of water. Put into cold water, skim thoroughly when it comes to a boil and add a teaspoonful of salt. Strain. If desired, a tablespoonful of boiled rice or soaked tapioca may be added, in which case the broth should boil a half-hour longer.

**Bavarian Sauce**—Melt one tablespoon of butter and add two tablespoons of flour. Mix these over the fire a few moments. Add now two tablespoons of vinegar, a little horse-radish and a tablespoonful of tomato catsup; some strained fish broth. Beat this over the fire until smooth; season with salt, pepper, nutmeg; strain, and after simmering a few minutes add the yolks of two eggs and whisk till frothy. Add a small piece of butter and pour in a sauce bowl.  
The Empress of Germany has military tastes as well as her husband.

**FARMERS' ALLIANCE.**

**A Succinct Account of the Origin.**

The First Meeting Held in Western New York in 1875.

The story of the origin of the Farmers' Alliance as told by E. P. Root, of New York, who claims to have been with it at the commencement, is about this: "In January, 1875, a call was issued by the Western New York Farmers' Club for a meeting of the farmers of Monroe county at Rochester, to organize a farmers' association. Early in February following, the meeting assembled and effected an organization, with constitution and by-laws, to be known as the Farmers' Alliance. Its chief object was to effect legislation in the interest of the agriculturist, not by distinct party action, but through each political party to secure nomination and election of candidates pledged to support such just and equal laws as would bear on the interests of agriculture; also to secure equal representation of the farming class in the Legislature of the State. The first organization embraced only Monroe county and could be of no general benefit. Hence, within a short period we issued a call for a meeting for State organization at Rochester, which brought together representative farmers from other parts of the State, and a State alliance was organized on the model of the county alliance, with recommendation to form county alliances throughout the State. The first annual meeting thereafter was held at Syracuse, N. Y., when the first Alliance address was given by the President. The objects specially aimed at were—a reform in assessment and taxation, equal railroad freights to shippers, and, especially, pro rata freights to all way freightage taking extra cost of handling, the enactment of laws to authorize co-operative farm insurance, together with other reform in legislation, and to favor equal representation in the law-making power of the State. The second President elected was Hon. Harris Lewis, of Montgomery county, representing the eastern portion of the State, and making the interest of the Alliance extend throughout the State. This organization extended to other States, and in 1878 or 1879 a call was made for a national meeting to be held at Chicago. At that meeting a Monroe county farmer, W. J. Fowler, who gave special instructions in Alliance work, was elected President. From that time onward the organization spread throughout the West and South until it has become an acknowledged power in the political status of these States. It has been claimed by some Western writer that the Farmers' Alliance had its birth at Chicago, when Fowler was elected President of the National Alliance, but this State organization had been running some four years prior to the Chicago meeting. A. A. Hopkins gave name to the organization, of which fact I have personal knowledge, having been a member of the committee with Mr. Hopkins that reported name and constitution for the association.—[Courier-Journal.]

**Keeping the Rooms Sweet.**

Those who do "light housekeeping," as it is termed, in small rooms, where they must sleep, cook and eat, often complain that in spite of continual airings there is a disagreeable odor. One nice way to rid yourself of it is this: After the usual morning's airing take a shovel, or iron dish, and make a close pile of bits of paper, and on top sprinkle grated orange peeling, or tiny broken pieces of it. Then set it on fire and let it burn slowly, or as long as it will. Save and dry your orange peelings for this purpose, as it imparts a delightful, fragrant odor to a room. By the way, a very small oil stove will not only heat a little room, but more cooking can be done on it than is generally supposed. A lady whose home is one "hall bedroom," has made a beautiful little sitting room out of it and heats it with a 75-cent oil stove. It costs her 25 cents a week, as she burns that amount of astral oil. She can also cook a small chicken on this stove and recently stewed one deliciously by putting it in a deep oval dish. Oval shaped dishes are best to cook in whenever the small one-wicked stove is of the same shape.—[New York News.]

**He Had a Bill.**

First Swell—Here comes Lannent, the tailor. He looks as if he intended to speak to us.  
Second Swell (nervously)—Let's turn into this side street and hide in some alley-way. I—I can't like to associate with people in trade.—[New York Weekly.]

**An Onyx Ledge Found by Chance.**

A rich discovery of onyx was made during the last of the year. It came about in a peculiar way, and has caused much interest, especially as in the known world up to this time there are but three onyx mines. One of these is in Mexico, and onyx from it is used by Lucky Baldwin to face the corner of his \$2,000,000 hotel at San Francisco. One of the other mines is in Missouri, but the vein is small. The third is in Germany, and is now about exhausted. The discovery here was therefore at a most opportune time.

During the closing days of the exposition at Spokane Falls, State of Washington, R. F. Beale, a sculptor and marble dealer of that city, noticed among the exhibits from Douglass county a peculiar looking bit of rock. He picked it up, examined it, and asked some questions about it. The man in charge said it was merely crystallized limestone, pretty to look at, but would not make good lime. Mr. Beale looked it over again and began to be impressed with the fact that it was onyx and that, too, of a most superb kind. He divulged his conviction to no one, but made careful inquiry and found that it came from near Wenatchee.

Impressed with the fact that there was a big bonanza in it, he struck out for Wenatchee, over 100 miles away. Without much difficulty he found the formation of which he was in search. He discovered along a reef of rocks several small caves in which were numerous stalactites. Breaking them off he found them to be onyx of a fine quality. He took specimens back with him, polished them and exhibited them to capitalists. During the last of November he returned again. He had discovered that the ledge was on 320 acres of unsurveyed land, and he and others took up claims.

It is said that the onyx is equal to any ever found, and that it will be developed steadily. Should the discovery prove what it is believed to be, its value will transcend that of any silver or gold mine in the West, however rich. Millions of dollars would not more than express it.—[Seattle (Washington) Telegraph.]

**The Lady and the Leopards' Heads.**

A passenger in a Brooklyn street car the other day was surprised, not to say startled, on glancing up from the newspaper he was reading, at seeing opposite him in the car and just over the top of his paper the yellow-and-black head of an enormous leopard. The animal's ears were laid back and its lips drawn apart in an ugly snarl that showed its long white teeth, and its blazing yellow eyes glared fiercely at the astonished passenger. The man dropped his newspaper rather suddenly and was confronted by another pair of staring, yellow eyes and more gleaming teeth. His surprise was very evident, for he had been completely absorbed in his newspaper, but he quickly recovered and smiled when he saw a very pretty pink and white human face between the leopards' heads. The heads formed part of the attire and not a small part of the adornment of a pretty young lady. They were real leopards' heads, the fur a bright yellow, dotted over with big black rings, and they had belonged to two full-grown animals. One was made into a cap, which fitted closely over the lady's head. The upper row of sharp teeth, two of which were about an inch and a half long, nearly touched her forehead, while the great yellow eyes glared fiercely down from the crown of her head. The other head, which was a little larger and of even more ferocious aspect, was made into a muff. Both were exceedingly lifelike, and the effect was quite novel, and at first glance rather startling. The same lady was seen the next day wearing a wrap made of leopard skin, and the man who had seen the heads found himself wondering if there was not perhaps an interesting story of the lady's prowess as a huntress connected with the trophies she wore.—[New York Sun.]

**Judicial Robes Come High.**

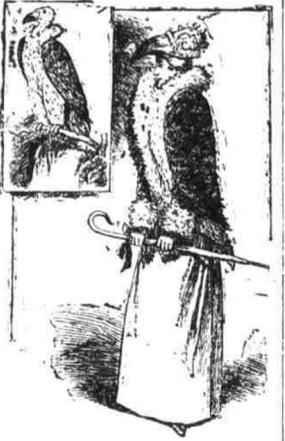
There is a little old woman in Washington who enjoys all the gossip about the going out and coming in of justices of the supreme court. She is the court milliner, and for 30 or 40 years has made the gowns which the judges wear on the bench. Justice Brown was sworn in in a borrowed gown, his own not being ready. The old woman had taken the measurement, and probably could have had the gown ready if pushed to it, but she does not believe in doing things in haste. For each of these new gowns, made of black silk, she is paid \$100, and her profit is about \$75. Just why the fee is \$100 no one knows, except this is the sum that tradition calls for, and tradition is everything in the supreme court.—

**A Glorious River.**

The St. Lawrence is a phenomenon among rivers, says *Nature's Realm*. No other river is fed by such gigantic lakes. No other river is so independent of the elements. It despises alike rain, snow and sunshine. Ice and wind may be said to be the only things that effect its mighty flow. Something almost as phenomenal as the St. Lawrence itself is the fact that there is so little generally known about it. It might be safely affirmed that not one per cent. of the American people are aware of the fact that among all the great rivers of the world the St. Lawrence is the only absolutely floodless one. Such, however, is the case.

The St. Lawrence despises rain and sunshine. Its greatest variation caused by drought or rain hardly ever exceeds a foot or fourteen inches. The cause of this everlasting sameness of volume is easily understood. The St. Lawrence is fed by the mightiest bodies of fresh water on earth. Immense as is the volume of water it pours into the ocean, any one who has traversed all the immense lakes that feed it, and for the surplus waters of which it is the only channel to the sea, wonders that it is not even more gigantic than it is. Not one drop of the waters of the five great lakes find its way to the ocean save through this gigantic, extraordinary and wondrously beautiful river. No wonder, then, that it should despise the rain and defy the sunshine.

**Origin of the Latest Style.**



**Hibernacle of Migratory Birds.**  
The wild water fowl which spend the summer in the North begin in the fall to make their way southward, stopping on their way to feed on stubbles and in swamps, lakes, and rivers. They finally reach the warm climate where food is abundant during the winter, staying until the heat is uncomfortable, when they go northward again by gradual stages. The same habit prevails among land birds, as robins, swallows, blackbirds, etc.—[New York Times.]

**Market or Marsh Gardens.**

In some of the earlier European works on agriculture the name market gardener is said to be derived from marsh garden, probably because the principal vegetable gardens near the great cities were located on low, moist or marshy ground. Our modern lexicographers, however, do not, so far as we have observed, recognize the "marsh gardener" as the original of our market gardener, the latter being one who raises vegetables to be sold in a market.—[New York Sun.]

Go to the clock, thou smart youth! Consider how, when it begins to get fast, it always meets a setback.

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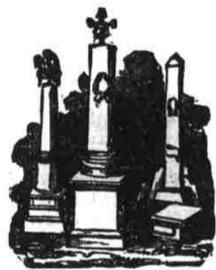
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