

WESTERN RECORDER

T. S. HAYES, EDITOR. W. F. HARVEY, BUSINESS MANAGER. T. E. TILLER, ASSISTANT EDITOR. LOUISVILLE, MARCH 8, 1888. THURSDAY.

EDUCATIONAL REGENERATION.

The deadly error of baptismal regeneration has been very thoroughly developed in the evening session of the annual convention...

But there is another error more deadly, because more subtle, in finding its way among the churches. It has not become an open and pronounced error; it has not reached the stage of declaring itself as such...

And this error is a belief in educational regeneration. That in some way a child may be taken into the church by Sunday-school and family, and thus grow up a Christian...

You can not train the best child who ever lived into a Christian. Let no one suppose for a moment that we do not know more fully than we do of the training of education...

Every child who becomes a Christian must be converted. He must be baptized in the name of our Lord Jesus Christ. He can not be "gradually converted"...

We saw his religious paper some weeks ago a sentence to the effect that children who had been trained in Sunday-schools and pious homes could not be expected to have a deep sorrow for their sins...

But if his training has taught him that, and his intellect has a firm grasp of the great truth, he will not be in this, and he will not be in that, but he will be in the other, and he will be in the other, and he will be in the other...

Several new enterprises, involving no small capital, have been started, and the members of the city in highly prosperous. The Recorder has been published, and a goodly list of subscribers were received...

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These truths which his training has impressed upon his intellect have come to his heart, he will see that the Bible is not a mere book of words, but a living and active principle...

No child can be trained into a Christian. Let us see for one moment how slight that great truth. A child who could say with the young ruler, "All these things have I kept from my youth, and I have no fault found in myself..."

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Among the many interesting incidents of our brief stay was a pleasant interview with the banker, Bro. T. P. Miller, so long a pillar of the St. Francis-street church. He is a noble and noble man, and his views on religion and secularly, and he gave us very interesting and historically valuable talks, showing the value of Confession...

Bro. Taylor, the pastor of the St. Francis-street church, is a noble and noble man, and his views on religion and secularly, and he gave us very interesting and historically valuable talks, showing the value of Confession...

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The Family Circle.

WANTS.

I wrote a letter to whom I addressed... A splendid wife, whose little bloom... I am for the glowing morning I loved... One hour with friends I counted vain... No other work, I thought, could shine...

AUNT SALLY'S AMALIKITES.

"I am going to kill them," said I. "Who?" inquired Nathan, looking abashed. "The Amalikes," said I. "Who be they?" inquired Nathan; and then I remembered that he hadn't been to church that morning, owing to toothache...

When I explained it all out to Nathan, he said: "I don't see how you can get up laughing and saying: 'Well, Sally, you'll have a tough job killing old Agg, I reckon.'"

"That's right," where I am looking," says he. "Don't let the wife make the home." And he went out.

While I cleared off the dishes, I felt relieved because I'd spoken sharp to Nathan; for he was a professor then, and was a high-sounding fellow...

The sheet I hung on the line would fall and get in the dirt, and the wind blew so that I couldn't make it stand that I'd put under the clothes line to push it up.

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And so, at dinner, when the spoon to the apple-sauce tumbled by, handle and all, I just couldn't stand it, and I speared it in my eye with my thumb-nail.

back that I didn't know what to say.

Well, the next couple of weeks I was being mad, and it just seemed to me as if I was getting mad and mad...

Then I told Nathan how I'd tried and tried, and failed worse and worse. And, after I'd told him, Nathan sat still for a long time...

OUR LITTLE FOLKS.

THE FIRST TANGLE. One in an Eastern palace wide A little girl was weeping...

LITTLE SCOTCH GRANITE.

Burt and Johnnie Lee were delighted when their Scotch cousin came to live with them. He was a little, but very bright and full of fun...

THE EDITOR'S REGRETS.

The Independent recently printed a curious letter from a correspondent to whom a contribution had been returned...

PREPENDING.

The following story is one of the traditions of a manufacturing firm in Glasgow, Scotland. Thirty years ago...

Our Little Folks.

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Wanamaker & Brown.

Store opens at 7 A. M.; closes at 9:30 P. M. The best in this line you can depend on...

PATENTS.

Overcoats among the Bargains—\$10, \$15, and \$16. Boys' Suits at low prices. Excellent underwear at \$1 a Suit.

NERVES! NERVES!

What relief values this fast work bring before the eyes of the nervous. Headache, Neuritis, Indigestion, Sleeplessness.

LONGFELLOW'S FIRST POEM.

When the great poet was nine years old his master wanted him to write a composition. Little Henry, like all children...

FOR THE CHEAPEST IRON WIRE FENCE IN THE WORLD.

WRITE TO—Cumberland IRON & WIRE WORKS COMPANY, MANUFACTURERS OF WIRE AND IRON GOODS.

SAY, WHY?

The largest and most complete Boarding-house in Louisville, corner of Main and Walnut streets...

CLINTON COLLEGE.

YOUNG MEN AND WOMEN. The great session of this institution, now underway for Young Ladies, with 70 Young Ladies...

PIANOS & ORGANS.

Of all makes direct to you from the best countries. All goods guaranteed. All goods guaranteed.

OPIMUM BELLS.

You must have been reading dime novels. I am going back to my people in Montana, after spending three years in the same thing...

MASON & HAMLIN ORGANS.

The cabinet organ was first invented by Mason & Hamlin in 1810. It has since that time been the favorite of all the great Western States...

PIANOS.

Mason & Hamlin's Piano Organ is the best in the world. It is the favorite of all the great Western States...

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Farm and Household

Kentucky Items

A good authority says that about one-third or one-half of the peach buds here have been winter-killed.

A Scotch country farmer tells the Georgetown Times that he raised some money the past year on the sale of his mules that he did not get the price of his farm of \$75 cents.

At the last Irish county, February, cattle were in short supply, and the price for good feeders, and \$14 to \$18 per head for calves and yearlings.

There was a late sale in Georgetown last Monday, and a fair amount of business was done.

Harold's Bay, Dr. J. M. George and son, call on the owners on Hon. D. J. Curry's farm, twelve acres in tobacco.

The Lexington Press reports the hemp market: "The market for hemp has been very quiet for the last week."

The Peach-Borer Moth

"H. F. H.", Lexington, Ky., writes the following to the Greenback:

"The inquiry of your New Jersey correspondent for information as to the time of the flight of the peach-borer moth is of interest to every peach-grower in Kentucky."

"The object of the inquiry is doubtless to apply intelligently remedial treatment. After many experiments, conducted at various times during nearly half a century, it has been found that the best method is to spray the trees with a solution of kerosene."

"In October, after sharp frost, and in moist weather, the moths are out, and are deposited on the leaves of the trees."

"With a boy to remove the moths, an active man will effectively clear a bearing tree in about one hour."

"Where but few peach trees are planted, and those near the house, the boy may be effectively exterminated in hot water, applied in the evening."

"Among the smaller signs of the city streets there is one which invariably draws a knot of interested spectators, who will linger before the display for some minutes, waiting, with a kind of expectation, the dextrous manipulation of the single actor."

"The figures I have given were obtained from the largest dealer in New York, and this important statement was added: that draft horses can always be sold for ready cash, while coaches, rollers, etc., often cut off a good part of their value in finding buyers."

"It is not our purpose to enter into the consideration of the relative merits of the various large breeds, or to indicate whether Normans, Clydes or Shires will give the greatest profits from their colts."

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to make fondant can make them in perfection. First make the fillings of white fondant, which may be flavored with vanilla or lemon, by pinching off a bit as large as a ball between the hand. Dip these on a plate, which has been oiled or rubbed with a bit of fresh butter, until you have a sufficient number. The chocolate fondant must then be melted by setting it a stopper of hot water, not forgetting to stir constantly. If this precaution is neglected, you may find that it has gone back to a clear syrup. Now take up the little balls one by one with a fork and dip them quickly in the chocolate, giving each a dextrous turn so as to cover every portion, and lay them out again singly on a greased plate to cool. They may not be smooth and shapely at first, but that will come with practice. After they become firm, they are sometimes improved by a second dipping.

This is the process for all candy cream. The center may be made of lemon, orange, coconut, chopped nuts of any kind, or flavored with rich fruit syrup or juice of any sort. In every case the flavoring substance is smoothly incorporated with the plain fondant, and a little confectioner's sugar, which is necessary to give the candy firmness, is added to keep shape. The exact degree of firmness required is only learned by experience. As a general rule, the candy factory if the fondant is as soft as possible; on the other hand, it is more easily managed when pretty firm. Shape and size are, of course, largely matters of choice, but the general purpose of the candy is to be used, about as large as a small olive. In oval, though be made flattened on one side by lying down while soft. There is a little knack in giving them a uniform and dainty look, which it is well worth while to try to gain by careful practice.

Profitable Horses

THE RELATIVE MERITS AND VALUES OF LIGHT AND HEAVY ANIMALS.

At the outset every one must stop to consider what kind of horse he will purchase. The general purpose of the horse is very convenient and useful animal upon the farm, but he is not wanted anywhere else, and he is generally a low-priced horse in the market.

It does not pay any one to raise horses of the best or of the worst quality, strictly is generally used for street propulsion, these horses will have almost no market whatever. How uncertain is the breeding of the roadster class. All the others are large sized horses. Conditions are highly variable in good quality, but it is difficult to get them good enough. They must have fine heads and good necks well set on, and high knee action, and lofty carriage of the tail, and their manes must be good. Much time and expense are necessary to get them "shaped up" properly. The truck horse commands nearly as high an average price as does the coach, and his value is not affected by a bad head or a little one, but little by his neck whether it is long or short. He can carry his tail where and as he pleases, and matters little what his color is. In other words, these are the only animals in raising coaches to one in draft horses. The new French coaches and the Cleveland bays are magnificent and I wish there were more of them, but we are not likely to have them.

In breeding draft horses from all but pure-bred ones there will, of course, be a difference in the size and action of the progeny. Ordinarily all these drop into good condition. If they are bred for draft purposes they command good prices from the express companies, while the best in style and action make excellent pulling buyers. The very lightest are well fitted for the increasingly popular harness.

Colonel Ravenshill, who examined American horses with a view to their purchase for the English army, stated in his report that our horses are only suited for the lightest mounts, while the horses large enough for artillery service and for use in the commissary department can not be found here in sufficient numbers to warrant any reliance to be placed upon them. It can be no question but that this correctly represents the inferior size of our averages. Similar statements are given in the reports made by the French and German Governments by their officers who made examinations here. We thus have additional reasons for breeding and feeding for greater size.

The figures I have given were obtained from the largest dealer in New York, and this important statement was added: that draft horses can always be sold for ready cash, while coaches, rollers, etc., often cut off a good part of their value in finding buyers. We, therefore, conclude from the foregoing that our farmers will find much greater profit in breeding heavy horses than can be expected from those of any other character.

It is not our purpose to enter into the consideration of the relative merits of the various large breeds, or to indicate whether Normans, Clydes or Shires will give the greatest profits from their colts. We will content ourselves with the statement that soundness of feet, level-headedness, quietness of disposition and

rapidity of walk are prime considerations, and are here named in the order of their importance. The breed that possesses these qualities to the greatest degree should be preferred.—James Wood, in Farm and Home.

For Peach Trees. To all who own any peach tree I would say: It matters not if the wood is colored badly and looks dead. Get you a good pair of shears and saw and cut off the tops of all the peach trees old, and if trees are five or six years old, cut the tops off four years planted, cut the tops off about two-thirds the past year's growth; on the older trees cut old wood, the two or even three years' old wood, make the tops round and shapely and you will find that they will recover very finely and will make good, compact trees, ready to produce fruit next year.

The peach is a tree that will recover itself and make a rapid growth if well pruned back. If there is only one or two left for the sap to start up the tree the new wood will form over the old wood and they will look as healthy as new trees.

If you leave the whole of the top the chances are that you will never have a good tree, even if it should live at all, which is a very good question. On old trees take a good saw and cut all the top off about six, eight or ten feet from the ground; never mind if it does look as if it would ruin it. A peach will recover if it has only a short distance to send the sap through the diseased wood, whereas if it had to flow the distance, it would flow so slow that it would soon be checked by drying up.

If the root is good it will recover wonderfully, but if the root is much injured it had better be cut down. The more trees are injured the more they should be cut back, in a sure rule to follow. If you would examine any old peach tree you would find only two or three years of good sound wood next to the back of the trunk, and the rest of the tree has been compelled to form new wood over diseased wood, and if you can get a vigorous start early in the spring, it matters not how much the tree is injured, it is sure to recover.

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