

Democratic Watchman

Bellefonte, Pa., October 18, 1889.

Farm Notes.

It would be fortunate if farmers would have to keep pigs one year without corn.

There are thousands of farmers who annually waste 10 per cent. of their production.

If your corn is late, cut that about the sloughs and low places first; it will make good fodder, if not corn; if frozen it may make neither.

Break a piece of cold butter, and if the grain is perfect the broken parts will resemble broken parts of cast iron or steel, also the same of some rock formations.

Thoroughness in every branch of farm labor is about the best security to be found for profits that are very sure to slip away with slack performance.

The trouble with those who fail in feeding bran is, they feed too little meal with it. When they feed a well-balanced ration of which bran is a part, they will find the milk all right.

Many farmers in Western New York gave up the wool business as unprofitable long ago, but still keep sheep, and say that keeping the mutton breeds is one of the best paying branches of farming.

If you can find nothing better to hold the top on a stack of hay, a few hills of corn pulled up by the roots and tied together at the tips, when hung over the stack at proper distances, will answer very well.

The co-operative creamery at East Hampton, Mass., made 9000 pounds of butter last month. The cost of making one pound was 3.7 cents and the patrons received 2.45 cents per space, equivalent to 17 cents per pound.

A successful dairyman for many years gives it as his conclusion that a well-fed cow that does not earn her entire value in a single year is not worth keeping in the dairy. Says he: "A cow that has cost \$75 should make a net earning of \$75."

If a sharp frost comes before your corn is cut turn all hands big and little into the field as early as possible and push things your best till ten, eleven or twelve o'clock. The corn cut the first few hours after the frost will be much better than that cut later.

Land devoted to timber should be completely occupied. It should be thinned out, but never cleared off, unless it is to be used for another purpose. We are no longer obliged to destroy a hive or colony of bees in order to get the honey, so we need not destroy our wood lot in order to get timber.

To keep celery well during the winter, it must be kept in a cool temperature, say 35 to 38 degrees, dry overhead and only slightly moist at the root. Where a large quantity is stored together ventilation is necessary. Crisp and nice celery depends a great deal upon the variety grown and the cultural conditions before storing.

In feeding wheat, corn, oats, buckwheat or other cereal grain, throw it down in the litter of the poultry-house, cover it up, and make the hens work for their living. The exercise thereby gained is an important factor to prolific egg production. Don't compel the young chickens to take the roosts until they are fully developed.

A Jersey cow knocked one of her horns off early in spring. The accident was discovered before it became cold. It was put back in its place and fixed. In a few days it grew fast, and is now the same as the other. Nothing was down except to pick it from the ground and put it in position while the blood was still oozing from the stump.

Crowding a hundred chickens in a coop that holds only fifty without food and water may save an item of expense so far as coops are concerned, but it causes a loss when the fowls reach the market in bad condition. Quality takes in not only the food as an article, but the condition, neatness, attractiveness and difference from that already in stock and for sale.

Professor Robertson, well-known dairy authority, says it pays to give from two to three pounds of bran to each cow daily, even where pasture is abundant. The best way of giving bran in summer is in the shape of a drink. Place it in a bucket of water and stir well. If given a half hour before milking a marked increase of milk will be observed.

It is but a moment's work when cutting standing corn to give a "clip" to any smut either on end of stalks or ears as you approach the hill. This will end all trouble with the thing; no getting it down your neck while carrying the corn to shock, no dirt from it when husking, and no danger of hurt from it to the cows when eating the fodder. Clip the smut before you cut the hill.

A ram sheared by Mr. Turner, Uleby, England, gave a fleece of 30 1/2 pounds. Our foreign contemporary, *Sheep and Wool*, speaks of this as probably the heaviest clean fleece on record. Our British Isle friends have evidently never heard of our heavy American fleeces, scores of which have weighed from 30 to 52 pounds—the latter being the heaviest on record for a year's growth.

The American farmer is coming to understand that the pig is the most economical machine he can find to manufacture our coarse grain into meat. For a moment of the result of the farmers of the Northwest were compelled to send forward their bulky corn crops to the world's market instead of in the concentrated form of pork products. Transportation charges would eat up mainly the profit of the corn; but led to the swine and transformed into pork products it is sent forward with a fair profit to the producer.

Rest For Head Aches.

There are many kinds of headaches, but in these days the nervous headache is a very distinct variety. It is generally located in front of the head, across the forehead over the eyes. It may be in other parts, though—at the top of the head, at one or both sides, at the back, or all over. It is painful, depressing, disabling. Physic by itself is of no use. There is not a single drug known to medical science which will of itself at once and permanently cure a nervous headache. On the other hand, drugs are not always needed. A complete change of air and circumstances will usually take away the pain in ten or twelve hours. Perfect rest, of a duration proportioned to the severity and long continuance of the symptoms, will make the cure permanent. There are of course methods of relieving and diminishing the pain until such time as it may be possible to obtain the complete rest. But the rest is the thing to be secured at all cost. A nervous headache is a danger signal; if it is frequent the danger is increased, and if continuous, a catastrophe is imminent. Rest, immediate and sufficient, is the sovereign remedy. Two weeks at once may be better than a year very soon.—*Herald of Health.*

How to Rescue the Drowning.

A noted swimmer, in answer to the question: "What is the best course to pursue in aiding people who are drowning," says: "Take them by the back hair and hold them at arm's length. I've noticed one thing about drowning people. When they are sinking the first time they see you and they rise again they know where to grapple with you, and the result is you both go down together, with a strong probability that you will be drowned. It is my advice that if you go to rescue a drowning person you should swim around him and keep behind him, so he won't see you when he comes up the second time. Another thing, when going to a person's rescue try to gain his confidence. It is a fact that one finger placed under a swimmer's body will keep him afloat if you can only get him to believe it."

HOW TO GRATE A LEMON.—The grating of a lemon is a most simple operation, and it may seem that every one must know how to do it, but this is far from being the case. As many cases of curdled custards and sauces are caused by this fact, the right way in this case is very important. The object in using grated rind of lemon is to obtain the fragrance and flavor, which differ very greatly from any extracts, however good. Now, the whole of the oil which contains this fragrance is at the surface—is, in fact, the yellow portion of the rind; therefore this, and only this, must be removed with the grater. The white part underneath is bitter, and will cause milk or cream to curdle, but it contains no part of the lemon flavor. Yet when lemon flavor is called for, the lemon is often grated right down to the pulp in parts, while the yellow rind is left on in patches. A lemon should be grated evenly, beginning at the end, and working around it, using as small a surface of the grater as possible to prevent waste. The habit of turning the lemon as you grate, comes as easily as to turn the apple under the knife when peeling. Generally twice across the grater and back between each turn will remove all the essential oil, but while guarding against grating too deeply, care must be taken to remove the whole of the yellow surface. A well grated lemon should be exactly of the same shape as before, have no deep scores into the pith, and have an oily-looking surface.—*Harper's Bazar.*

OYSTERS ON TOAST.—Toast some moderately thick slices of stale bread—which must be fine, light and sweet; cut each in four strips, pour on boiling water to cover, and pour it off again as quickly as possible; then cover the toast with sweet cream, and set in the oven until this is absorbed. Meanwhile make a sauce with a piece of butter as large as an egg and a good tablespoonful of flour; rub them smoothly together, and let the mixture bubble over the fire for a minute or two, with constant stirring; then add the liquor drained from a quart of oysters. Stir until perfectly smooth, and season with salt and pepper, and a little curly powder or some hot sauce, if this is liked. Drop in the oysters and let it boil up until the oysters curl. Butter the toast, pour the oysters over and serve.

AN EVIDENCE OF WISDOM.—Yellowly.—"We were speaking of Whitley the other day, and I said I thought him to be a very intelligent man."

Brownly.—"You spoke in fun of course."

"Certainly not; I was in dead earnest."

"Why, man, he's as dumb as an oyster in company. You never hear him talk. Where does he show his intelligence?"

"He shows it by keeping his mouth shut."—*Boston Courier.*

—\$500 Reward for an incurable case of chronic Catarrh in the Head offered by the manufacturers of Dr. Sage's Catarrh Remedy. Sold by druggists, at 50 cts.

CINNAMON ROLLS.—One pint of sweet milk, one cup of melted butter, one teaspoon of salt, one-half cup of yeast, two quarts of flour; let stand over night; in the morning add two eggs and one-half cup of sugar; roll out, cut in shapes and sprinkle with a little butter, sugar and cinnamon; let stand one hour before baking.

—It must be good, for everybody recommends it. We mean Dr. Bull's Cough Syrup. Price 25 cents.

APPLE JAM.—Select nice winter apples (Spitzenburgs are the best), pare, core and chop; make a sirup of the same quantity of sugar, a fresh lemon add apples and boil until the fruit looks clear and yellow. This can be canned or not.

—Dr. Pierce's Pellets are Anti-bilious and Laxative, or Cathartic according to size of dose.

NEVER BETS ON HIS OWN HORSE.—They tell a good story of a man who has a fondness for fast horses. A year or two ago he had one that was said to be a "flyer," and marvellous stories were told about what she had done, and was capable of doing. But an intimate friend noticed that the owner of the wonderful horse never staked any money on her.

"Why don't you back her for a good round sum if she can do what you claim she can?" he asked. "That would prove that you had confidence in her, but as it is—"

"See here, my friend," said the other, with a twinkle in his eye, "don't you know me well enough to know that I'm too modest to bet on my own nag, especially when I feel sure that she can't come out ahead?"

When a man knows he can accomplish what he undertakes he doesn't feel too modest to say so. When Dr. Pierce put his Favorite Prescription before the public as a certain remedy for all female diseases, with "satisfaction guaranteed or money refunded" on every bottle of it, it proved that he had entire confidence in the preparation. He felt sure of its merit, and the testimony of thousands of women who have been cured by it of "weakness," "irregularities," and all the distressing diseases from which their sex suffer so much, proves that his faith was well founded.

General John B. Bowman says in the Kansas City Times: "It is my opinion that irrigation will be the means of doubling the population of every State and Territory within the coming ten years. I further believe that in the East, where the rainfall is heavy, but uncertain irrigation will ultimately be resorted to in order to insure greater regularity of crops. Four-tenths of the area of the United States, not including Alaska, require irrigation. This territory includes parts of California, Texas, Kansas, Nebraska, Nevada, Oregon, all of Arizona, New Mexico, Utah, Wyoming, Montana, and portion of Dakota and Washington. Through this vast territory there flow a number of streams with narrow valleys capable of cultivation. In these valleys settlers have taken up their abode, cities have been built, and now the cry is for more room. The room is there, and the only thing needed to make the broad unburned plains vie with valleys is irrigation. The sentiment in favor of this method of reclaiming lands is growing strong, and I predict that ten years will witness a revolution."

"We point with Pride" to the "Good name at home," won by Hood's Sarsaparilla. In Lowell, Mass., where it is prepared, there is more of Hood's Sarsaparilla sold than of all other medicines, and it has given the best of satisfaction since its introduction ten years ago. This could not be if the medicine did not possess merit. If you suffer from impure blood, try Hood's Sarsaparilla and realize its peculiar curative power.

Business Notices.

Children Cry for Pitcher's Castoria.

When baby was sick, we gave her Castoria. When she was a Child, she cried for Castoria. When she became Miss, she clung to Castoria. When she had Children, she gave them Castoria. 34 14 2y

REPTILE CURE GUARANTEED. Ease at once. No operation or business delay. Thousands cured. For circular, Dr. J. B. Mayer, 831 Arch street, Philadelphia. At Keystone Hotel, Reading, Pa., second Saturday of each month. 34 14 1y

TO CONSUMPTIVES.—The undersigned, having been restored to health by simple means, after suffering for several years with a severe lung affection, and that dread disease Consumption, is anxious to make known to his fellow sufferers the means of cure. To those who desire it, he will cheerfully send (free of charge) a copy of the prescription used, which will find cure in every case of Consumption, Asthma, Catarrh, Bronchitis and all throat and lung Maladies. He hopes all sufferers will try his remedy, as it is invaluable. Those desiring the prescription, which will cost them nothing, and may prove a blessing, will please address, Rev. Edward A. Wilson, Williamsburg Kings County, New York. 34-18-1y.

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