Bellefonte, Pa., June 3, 1898.

FARM NOTES.

-Some fruit growers are scraping their trees and applying a wash composed of equal parts of lime and ashes mixed to the consistency of thick paste to destroy in-sects which may be deposited under the bark. This mixture is said to promote a

healthy growth of the bark. —It may surprise the general reader to know that four different species of tape-worm attack chickens, four other kinds at-tack geese, seven attack ducks and five attack pigeons. The remedy for tapeworms is one teaspoonful of absinthe to 50 fowls, mixed in warm bran mash once a day for three or four days. Clean up and sprinkle premises with four fluid ounces sulphuric acid mixed in one gallon of water. For other intestinal worms give one teaspoonful of turpentine to 25 birds, mixed in bran

-The draught horse never has so hard and sound a hoof as the horse used from colthood to rapid driving on the road. He not only needs to be kept shod when driven, but the greatest care should be taken that he is not over-driven. It is not in the lungs, but in their feet, that draught horses most often go wrong when used freely on the road. Their weight unfits them for rapid driving, as, even if their feet were sound, the extra weight with which each foot comes upon the ground means a jar not only to the foot, but to the entire system. But in most cases it is the feet that usually give out after hard driving on the

-A Virginia woman who owns a little land has gone into the business of raising sheep. She spent \$25, paying \$3 a head for ewes, and then turned her flock into her pasture land. She raised what she could care for on her land, selling the rest as soon as they were of marketable age. She gave only about one hour a day to them, and paid a boy fifty cents a week to keep the sheep sheds clean and the fodder cut up. She has been in the business about five years. The first year she came out \$40 ahead on her experiment. At the end of the fourth year she had a flock of sixty ewes, all she could keep with her pastur age, and in wool and mutton she found she had a clear yearly income of \$450.

—The orchards of this country have received more consideration during the past decade than for a century previous. Crops of apples have been allowed to waste on the ground, the trees were not protected from insects and the quality of the fruit was a secondary matter, while overbearing was considered a fortunate occurrence. It is maintained that the amount of fruit on a tree may be regulated in two ways-by pruning away a part of the branches to prevent the formation of too much fruit, or by picking off the superfluous fruit as soon as possible after it is formed. With such fruits as grapes, raspherries, blackberries and the like pruning is preferred, as it is more easily done than by picking off the fruit. In the case of currants and gooseberries, which are, as a rule, pruned less severely than grapes, raspberries and black-berries, thinning might be an advantage. Wtih currants the removing of the tips of the stems gave 15 per cent. more berries to the cluster, and the separate berries were 7 per cent. heavier on the thinned bushes than on the others. There is also the attractiveness of the fruit in market, which must not be overlooked, as the appearance has much to do with the prices obtained.

-In breaking a colt to harness, give him his first few lessons double, along with a free sensible, fast-walking horse. A light front bobsled answers well for several

As soon as the colt has become used to harness, the bit, etc., and has ceased to be afraid of the driver or vehicle, and has learned to go along with his mate like a horse should, we feel no hesitation in hitch-

ing singly to a cart.

It is safe for the first few times to use a kicking strap, says "Farmer's Advocate," being careful that it is properly adjusted about half way between the roots of the tail and coupling, and fasten in the proper position to prevent slipping either way then buckle loosely to the shafts.

It is not well to take long drives at first; in fact, the colt should be returned to the stable feeling fresh rather than weary. Two short drives a day are much to be preferred to a long wearisome trip.
It is always bad policy to drive away a
distance and then turn around and return
by the same road. It is much better to go around a block, a different one at each time, however, so far as practicable, so that he will not acquire notions of his own as to where he should go or turn.

—There are numerous ways of getting cows quieted down from kicking. One of the most satisfactory plans I have tried, states O. C. Burch, is to be very patient and kind to them and never use any loud words in their hearing. And if they kick, don't kick them in return.

I have a dark room to milk in, and in

I have a dark room to milk in, and in flytime, when they are so liable to be un-easy and whisk their tails and step around enough to try any ordinary man's patience I have a good sized cover to put on them at milking time, made of heavy sugar sacks. We can buy two such sacks here for a nickel. I sometimes have them securely fastened on the cow and leave them during flytime.

I commonly have a lot of corn, cob and all, ground ahead to feed the cows and other farm stock. The meal is improved by soaking from one milking time to the next or longer. If not convenient to grind, I soak in tubs and cut in small pieces, and feed while milking; when eating, cows seem to stand more contented. When in season I add or substitute some kind of fodder or vegetables. Corn fodder and pumpkins are good, also bran.

I think that with a ration of grain or a good substitute twice a day, and rock salt within reach all the time, cows will give richer milk and more of it, and will look sleeker and fatter, and it gives more pleasure to look at a fat cow than it does to

look at a poor one. When cows are kindly treated and well fed, they are mostly always on hand at

milking time. milking time.

If a cow still persists in kicking, I take an inch wide leather strap and buckle it around her body just in front of the udder.

I draw the strap nearly as tight as I do a saddle girth; if too tight it makes the cow uneasy, but when just right she will go right on chewing her cud as soon as through certing and look suits contented.

right on chewing her cut as soon as through eating, and look quite contented.

If she does kick a little at first, she does not kick so high, or with such lightning speed, with the strap on. After milking a few times there will be no further use for the strap.

the strap.

When milking an uneasy cow I press my pail and knee close up to her so that she has little or no chance to upset the pail in any way.

Desserts for a Week

Cup Custard (Monday).—Put to boil one pint of milk. Break three eggs in a bowl, flavor with a small teaspoonful of vanilla and a little nutmeg, sweeten with two tablespoonfuls of sugar. Mix all well together and pour the boiling milk over, stirring well. Fill small cups with the mixture and stand them in a baking pan partly filled with boiling water. Bake in a quick oven. Test with a spoon. If the custard is "set" they are sufficiently baked.

Serve very cold. Brown Betty (Tuesday).—Cut into slices six large apples. Cover the bottom of a pudding dish with bread crumbs, cover with a layer of apples, sprinkle with sugar, cinnamon and some lumps of butter. Then more bread crumbs, apples. sugar, butter and cinnamon, using alternately until the dish is full, putting breadcrumbs for the top layer. Pour half a cupful of water over and bake in a quick oven. Eat with bard source. Some but

hard sauce. Serve hot.

Blanc Mange (Wednesday).—Mix three tablespoonsful of cornstarch with a little cold milk. Boil one pint of milk, and when boiling stir in the cornstarch, stirring constantly for five minutes. Remove from the fire and stir in the yolks of three eggs, the foot of the statue of Beaconsfield. Dean the fire and stir in the yolks of three eggs, the foot of the statue of Beaconsfield. Dean Bradley read committal and the body was cents. when cold. Serve with a lemon sauce made as follows: Take one gill of cream, heat to boiling, mix in the well-beaten yolks of two eggs, sweeten to taste and flavor with the juice of half a lemon mixed with the sugar. Serve cold.

Orange Pudding (Thursday) .- Pare five or six oranges and cut them into thin slices. Pour a cupful of sugar over them and let them stand for half an hour. Boil one starch and add, stirring constantly until the mixture begins to thicken like custard. Then pour it over the oranges. Beat the whites of the eggs to a stiff froth, add a tablespoonful of sugar and a teaspoonful of currant jelly beaten in thoroughly to the whites. Put this over the custard when it is cool and place in the oven for a minute to brown. Serve with sherry sauce.

Peach Tarts (Friday). - Make good pastry, Cut into squares six inches each way. Put in the center of each square some preserved peaches or peach jam; fold up the sides diagonally over the peach and bake as you would pies. The pastry should be very rich and must be handled as little as possible.

Boiled Cherry Pudding, Delicious (Saturday).—Make a good batter pudding, as follows: Beat two eggs without separating until very light; add one cupful of milk and when thoroughly mixed with the eggs add two cupsful of flour and beat until smooth and light; then add one teaspoonful of melted butter, half a teaspoonful of salt, and beat again: lastly add one heaping teaspoonful of baking powder. Cut into halves a quarter of a pound of candied cherries, flour them slightly, and stir quickly into the pudding; turn into a greased pudding mould, and boil for two hours continuously, being careful that the water is boiling when the mould is put in it, and do not allow it to stop boiling for an instant. Serve hot.

Frozen Vanilla Custard (Sunday).—Septhoroughly and stir in one pound of granulated sugar. Scald two quarts of rich cream and pour it over the beaten yolks; stand it away until thoroughly cold; add three teaspoonfuls of vanilla, then freeze. It is better if possible to allow several hours for it to cool. Freeze, and allow it to stand for two hours in ice before serving.

cupful of flour and a teaspoonful of cream of tartar. Mix lightly into the whites of eggs and bake in a moderately hot oven for about three quarters of an hour.

How to Make an American Flag.

This is a great year for flags, and for the benefit of those who wish to try their hand in making one of the following correct di-mensions are given. The width of a flag is ten-nineteenths, or just a little more than half its length. The blue part covers four tenths, or two fifths, of the entire length and to the bottom of the fourth red stripe in width. It is not necessary to say that there are thirteen stripes, but it is a fact which everybody does not know without looking that the two outside stripes are red. Forty-five of our stars are required to represent the units of our Union and they are arranged in six alternating rows of eight and seven stars respectively. Many of the little flags on the market are incorrectly made, both as to proportions and number of stars, but the above is the recog-

nized official recipe of our national ensign Dandelion Wine.

Dandelion wine is a beverage both wholesome and acceptable. An excellent rule for its evolution calls for four quarts of dandelion flowers, a gallon of boiling wa ter, one lemon, three oranges, three pounds of sugar and three tablespoonfuls of yeast. To make it, put the blossoms in a jar, pour the boiling water over them, and let them stand three days. Then take the juice and grate yellow peel of oranges and lemon and simmer 15 minutes with the liquid and blossoms. Strain pour over three pounds blossoms. Strain, pour over three pounds of sugar, let it stand until luke-warm, add yeast, and again set away covered for eight or ten days. At the end of that time strain and bottle.

Too Quick for the Teacher.

A visitor at a school, during geography lesson, asked a bright boy, "What is the axis of the earth?"

"An imaginary line passing from one pole to the other, on which the earth revolves," answered he, proudly.
"Yes," said his examiner, well pleased.

'and could you hang a bonnet on it?" "Yes, sir."
"Indeed! And what sort of a bonnet?"

TIRED, NERVOUS, SLEEPLESS-Men and TIRED, NERVOUS, SLEEPLESS—Men and women—how gratefully they write about Hood's Sarsaparilla. Once helpless and discouraged, having lost all faith in medicines, now in good health and "able to do my own work," because Hood's Sarsaparilla has power to enrich and purify the blood and make the weak strong—this is the experience of a host of people.

Hood's Pills are the best family cathartic and liver-medicine. Gentle, reliable, sure. ware store, Allegheny street, Bellefonte.

-A woman is really old when other women quit worrying about her age.

Gladstone Buried

In Westminister Abbey, the Tomb of Kings. The burial of Mr. Gladstone in Westminister Hall on Saturday was marked by simplicity. The casket was of plain oak, and there were no flowers or drapery. About ten o'clock the procession formed, headed by the speaker of the house of commons. Immed-

iately in front of the casket stood Dukes Connaught and Cambridge and Earl Pembroke representing Queen Victoria.
The pall bearers were Prince of Wales,
Duke of York, Marquis Salisbury, Earls
Roseberry, Balfour and Harcourt, Duke of Roseberry, Balfour and Harcourt, Duke of Rutland, Earl Kimberly, Lord Rendel and Mr. Armistead. The Gladstone family followed the casket and prayer was offered by the Bishop of London. The procession then moved to Westminister Abbey, and the musical program at the Abbey was rather elaborate. Gladstone's favorite by the Control of Acces, when he was the control of hymn "Rock of Ages," was sung by the assembled multitude. A vast throng gathered in the neighborhood of Westminister

the fire and stir in the yolks of three eggs, half a cupful of sugar and a teaspoonful of vanilla. Pour into a mould and stand away to cool. Remove from the mould voice from Heaven' was sung. The serlowered into the grave while "I Heard a Voice from Heaven" was sung. The ser-vices closed with the reading of the collect

A Lock Haven Mystery.

Mr. E. Henry, the well-known barber, who recently purchased the property No. 24 Bellefonte avenue, Lock Haven, a few days ago commenced to excavate a cellar under the building. Saturday while Frank Mc-Kinney was digging in the cellar he came pint of milk and add to it while boiling the yolks of three eggs. Rub smooth in a little cold water one tablespoonful of cornlicture. Kinney was digging in the cellar he came across a number of bones which Mr. Henry concluded resembled the bones of a human being. This morning when Dr. J. H. Hayes, the county coroner, saw the bones he stated they were either the bones of a woman or a child. They were very much decayed but enough of them remained to show that they were those of a human being, and from their size were not those of a

The bones were found at a depth of three feet and are not those of an Indian, as no trinkets such as the aborigines always buried with their dead were found. Mr. Henry says that he has been told that the house under which the bones were found was built at least thirty-five years ago, and so far as can be ascertained there was no cemetery in that place. Who was buried there or when the interment was made no one seems to know.

Postmaster 53 Years.

Joseph Strode, Who Held Office so Long, Vacated it At Last By His Death.

Representative Mahon has received notice of a vacancy in the post office at Strode's Mill's, Mifflin county. This notice brings to light one of the most unusual cases in the records of the Post Office Department.

The vacancy was caused by the death of Joseph Strode, who was postmaster at Strode' Mills for almost fifty-three years, more than half a century. He was first appointed by President James K. Polk, on October 2nd, 1845, and held the office conditions of his death with the conditions of his death with the conditions. arate the whites and yolks of ten eggs, put-ting the yolks into a large bowl; beat them over a week ago. Mr. Mahon believes that there is not a parallel case in the history of the department.

-April 13th, 1861, the Southerners at Charleston reduced Fort Sumpter; April 15th President Lincoln called for militia to ostand for two hours in ice before serving.

Angel Cake. — To use the whites left of Massachusetts militia fought its way from the frozen custard make an angel cake, through Baltimore and hastened to the reto serve with the custard. Beat the eggs until very light, then add a cup and a half of granulated sugar and a teaspoonful of vanilla. Sift together several times one cupful of flows and a teaspoonful of the movements of troops then and now. But there was some backbone in the administration then.

> —Mrs. William Quigley, of Lock Haven, was awarded \$8,000 damages for a broken thigh caused by falling through a hole in the boardwalk in that city March 1896. Her husband also was awarded \$200 for expenses incurred during Mrs. Quig-ley's illness. The city has applied for a new trial.

> -Persons who keep chickens and per-——Persons who keep chickens and permit them to run at large will do well to remember a decision of the supreme court which says that "fowls of any kind, when beyond the limits of the owner's property, can be treated as wild game, and shot or killed in any way without being subject to penalty thereof."

> BUCKLEN'S ARNICA SALVE.—The best salve in the world for cuts, bruises, sores, salve in the world for cuts, bruises, sores, ulcers, salt rheum, fever sores, tetter, chapped hands, chilblains, corns, and all skin eruptions, and positively cures piles, or no pay required. It is guaranteed to give perfect satisfaction or money refunded. Price 25 cents per box. For sale by F. Bette Green. Potts Green.

Her Pleiades.

A Bolivar woman, after burying her seventh husband, erected a monument to the whole lot. It consisted of a marble hand with the index finger pointing to the sky, and on the base, instead of names, dates, Etc., were the words, "Seven Up."

-No woman who marries an old soldier after July 1st will be entitled to a pension. That law is based on good common

A FINE DISPLAY.

Furniture

43-10

A FINE DISPLAY. That is the object of this announce-ment, to call attention of the public Can't enumerate all the choice goods in stock. You are respectfully invited to to the large, complete, select assortpay us a visit and see the elegant ment of New Furniture just received and awaiting your inspection at my goods. new store, recently opened in the room formerly occupied by McKee's Hard-

Furniture

will be made.

Should you want to make any purchases, interesting inducements A FINE DISPLAY.

IRVIN'S CASH HARDWARE,

BELLEFONTE, PA.

Furniture

ANYTHING AND **EVERYTHING** 

in the line of furniture from a cheap

chair to gorgeous parlor suits or elaborate bed chamber furniture, at the Spring Opening.

=NAGINEY'S FURNITURE STORE

F. E. NAGINEY, Proprietor. Allegheny Street,

Bellefonte, Pa.

Roofing.

**Fine Groceries** 

Fine Spices,

Fine Confectionery,

Fine Sardines,

Fine Lemons,

But all these can talk for them-

selves if you give them a fair chance.

NEW FISH.

Bright Handsome New Mackerel.

New Caught Lake Fish,

Herring,

White Fish.

Lake Trout,

Gumbo,

Ciscoes,

New Maple Sugar and Syrup,

Fine Canned Soups,

Consomme, Mulligatawney,

Enameled Ware,

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HARNESS,

SADDLES,

BRIDLES,

2.00

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Queensware,

Bouillon, Oxtail,

Mock Turtle,

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Tin Ware,

Best place to bring your produce

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HARNESS, HARNESS

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Brooms and Brushes.

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WORTH OF

PLAIN HARNESS.

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NOW IS THE TIME FOR BARGAINS ...

To-day Prices

BLANKETS,

WHIPS, Etc.

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and best place to buy your goods.

Vegetable,

Fine Coffees,

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Fine Syrups,

Fine Hams,

Fine Olives,

Fine Oil,

Fine Bananas,

FINE GROCERIES.

Fine Canned Goods,

Fine Dried Fruits,

Fine Bacon,

Fine Pickles,

Fine Ketchups,

Fine Oranges,

Fine Teas,

Fine Syrups,

A Valuable Publication.

Pennsylvania Railroad 1898 Summer Excursion

On June 1st the Passenger Department

of the Pennsylvania Railroad company will

issue the 1898 edition of its summer excu-sion book. This book is designed to pro-vide the public with short descriptive notes

of the principal resorts of Eastern America,

with the routes for reaching them, and the rates of fare. There are over four hundred

resorts in the book to which rates are

quoted, and over fifteen hundred different

routes or combination of routes. It is com-

piled with the utmost care, and altogether

is the most complete and comprehensive

handbook of Summer travel ever offered to

cover, in colors, and contains several maps,

presenting the exact route over which tickets are sold. It is profusely illustrated

with half-tone cuts of scenery at the va-

Again on the Circuit.

The Chambersburg Valley Spirit re-calls the fact that it was at the Girard

House, Philadelphia, that Judge Black first

uttered the story which has since wended its way in and out of the highways and

byways, near and remote, about Demorcats

and whisky. It was a Philadelphia hot night. The air was still and stifling. A

friend of the Judge walked up to him mop-

ping his brow and expressed his surprise

that the Judge was not at Cape May sniff-ing salt breezes. The Judge assured his

visitor that such weather was of incalcu-

lable benefit to humanity. "Why?"
"Well, you see, if we didn't have hot weather we wouldn't have corn; if we

didn't have corn we wouldn't have whisky,

and if we didn't have whisky we wouldn't

Sinking of the Mecca.

Captain and Fifty-two Passengers Drowned Near

Further particulars regarding the disas-

trous collision on Tuesday between the British India steam navigation company's steamer Mecca and her sister ship, the

Lindula, show that the former had 300 persons on board, mostly Asiatics.

The Mecca was towing the Lindula, which was disabled, when the hawser part-

ed and the two steamers crashed together. The Mecca sank and her captain and 52 others were drowned. The Lindula

What a Prospect for Ohio People?

It is stated that there are not less than

1400 islands in the Philippine group. With

proper management each one of these little islands could be made the domain of a gov-

ernment bureau officer, to be charged with

the duty of looking after the physical and moral we fare of the natives. The Dutch in Sumatra and in other East Indian

colonies have had much success in dealing

with the aborigines; but it need hardly be suggested that the late Freedmen's Bu-reau would afford a basis of operations in the Philippines upon which there could be

lature, and a member of all the Congres

ing between Warren and Allegheny.

brought the survivors to this port.

From the Philadelphia Record.

little improvement.

father.

have Democrats."

It is bound in a handsome and striking

the public.

Now is the time to examine YOUR ROOF.

During the Rough Weather that will be experienced from now until Spring you will have a chance to Examine your Roof and see if it is in good condition. If you need a new one or an old one repaired I am equipped to give you the best at reasonable prices. The Celebrated Courtright Tin Shingles and all kinds of tin and iron roofing.

W. H. MILLER, 42-38 Allegheny St. BELLEFONTE, PA

Plumbing etc.

CHOOSE YOUR

PLUMBER

chose your doctor-for effectiveness of work rather than for lowness of price. Judge of our ability as you judged of his-by the work already done. Many very particular people have judged us in

this way, and have chosen us as their plumbers.

R. J. SCHAD & BRO. No. 6 N. Allegheny St., BELLEFONTE, PA.

Hardware.

YOU CAN DO BETTER AT IRVIN'S

WARM WEATHER WANTS: -William A. Stone, hails from Allegheny county. He is 52 years of age; he served in the civil war in the 187th Pennsylvania Volunteers; is a lawyer and a Screen Doors with Hinges, Knobs and member of Congress, now serving in his fourth term. Charles W. Stone is a native Latch - -\$ .75 a former member of the Harrisburg Legis-Window Screens wherein his namesake has served and of the

Fifty-first in addition, he having been elect ed to the last to fill a vacancy. Both of Lawn Mowers 12 inch the Stones are Congressmen; both are law yers; both are Quay Republicans, and both come from the same part of the State, two counties only, Venango and Butler, ly-Ice Cream Freezer, 4 quarts Oil Stoves, all kinds.

-Smack Owner (to fisher boy)-I'm sorry to hear you were the worse for liquor last night, Sam. You take after your Fly Screen Wire. Sam-No, sir; I don't. Father never Water Coolers.

leaves none to take. Watering Pots. Poultry Netting

——Few people are aware that Prince Bismark is of Jewish descent. He derives his Jewish blood from his mother, whose father—Anastasius Von Menken, one of the favorite bureaucrats of Frederick the Great-was of Hebrew parentage. TO CURE A COLD IN ONE DAY.

Take Laxative Bromo Quinine Tablets. All Druggists refund the money if it fails to Cure 25c. 42-41-1y

New Advertisements.

WALL PAPER.

Do you expect to do any papering? We will send you free a large selection of samples from 3c. per roll up, all new colorings and novelties up to date. WE PAY FREIGHT. We want an agent in every town to sell on commission from large sample books. No capital required. For samples or particulars, address

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ACCIDENT HEALTH

INSURANCE.

THE FIDELITY MUTUAL AID ASSO-CIATION

WILL PAY YOU

If disabled by an accident \$30 to \$100 per month If you lose two limbs, \$208 to \$5,000, If you lose your eye sight, \$208 to \$5,000, If you lose one limb, \$33 to \$2,000, If you seill \$40 per month, If you are ill \$40 per month, If killed, will pay your heirs, \$208 to \$5,000, If you die from natural cause, \$100.

IF INSURED.

You cannot lose all your income when you are sick or disabled by accident.

Absolute protection at a cost of \$1.00 to \$2.25 Absolute protection at a cost of \$1.00 to \$2.25 per month.

The Fidelity Mutual Aid association is preminently the largest and strongest accident and nealth association in the United States.

It has \$6,000.00 cash deposits with the States of California and Missouri, which, together, with an ample reserve fund and large assets, make its certificate an absolute guarantee of the solidity of protection to its members.

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