

FARM NOTES.

Line should always be in the finest possible condition before broadcasted on land.

Weighing the milk, if done only once a week, will enable the farmer to know what each cow is doing, and if a profit is being made.

When buying pure-bred stock the fall of the year is the best season for so doing if the prices to be paid are considered.

A quick and easy method of removing the skins from peaches is to place them in a wire basket and dip them in hot lye.

Cut hay or straw, when moistened and sprinkled with bran and meal, is better food for horses than whole grain, as the cut food is more easily eaten and more thoroughly digested.

Somebody raises the fresh cows that the farmer buys, and if somebody can afford to supply the farmers who will not keep the heifer calves it is evident that if the farmer will endeavor to have his heifer calves sired by pure-bred bulls, and raise the heifers he can get better heifers than he can buy.

Sheep are necessary on some farms in order to save much of the waste materials. Sheep will eat many plants that other animals will not touch.

All animals prefer the open air to being confined in a building, and will endure severe cold rather than darkness and foul air.

One of the best and cheapest paints (or washes) for farm buildings is to mix skim milk and cement to the consistency of cream and apply to either wood or brick.

When wood ashes are mixed and placed in a barrel or other receptacle and the mixture kept in a moist condition the chemical changes occur slowly, but may be hastened by adding a little sulphuric acid.

The barnyard is the receptacle of the manure, and the waste straw and cornstalks are thrown therein to be trampled by cattle.

Do you read what people say about Hood's Sarsaparilla? It is curing all forms of disease caused or promoted by impure blood.

FOR AND ABOUT WOMEN.

A sheath-like skirt of curtailed length, a bodice fitted like a glove, with a neat basque, precise little revers, and a starched shirt front, a linen collar and a stiff tie—that is the type of autumn suit the tailors are making now.

The neckties are very mannish—narrow wisps of linen or silk in black, white or in unobtrusive lines of soft sage green, China blue or cool gray.

Here's a phase of the servant question that has recently caused Mrs. Blank a certain amount of surprise and agitation. Mrs. Blank had a maid who was a treasure.

All was merry as a marriage bell, therefore, until Mrs. Blank decided that Mary Anne's green skirt, pink bodice, blue collar and red belt, formed almost too lively a costume to look well to the strangers for whom she opened the door.

If Mary Anne had been told her wages had been reduced, she couldn't have been in a greater rage than she was when she was approached on the subject of wearing this natty little dress.

It shows a curious twist of mind, this dread of livery, but there are, nevertheless, so many Mary Annes who have that particular twist that it would be well to eliminate them out of it.

The fall fashions display four striking novelties. The blouse waist. The Paquin sleeve. The Aiglon collar. The tilted hat.

The blouse has just arrived from Paris. It is the favorite model for the fall with Doucet, Paquin, Raudnitz and Worth.

It is a new blouse, with none of the bag-like tendencies of the blouse of old. It is full, to be sure, but the fullness is drawn toward the waist-line, and in no way does it disguise the curves of the figure.

The Paquin sleeve is the rage. Slightly modified it is seen everywhere on all sorts and conditions of gowns, whether of cloth, velvet or silk.

The straight, high collar which means ease and discomfort to the short-necked woman is the collar of the autumn. It is called the Aiglon, and though very severe in style, is considered correspondingly smart.

The tilted hat is the millinery novelty of the early fall. It must flare at the right side and droop well over the ear at the left.

Of baked beans the genuine New England kind, Sallie Joy White writes at considerable length in the Woman's Home Companion.

"The best bean to use is the pea-bean, which is the smallest white bean grown. A quart of the beans should be carefully picked over the night before they are to be used, and all the speckled ones removed.

"If the beans are over a year old they may be soaked over night in cold water, the water being turned off in the early morning and renewed with fresh water. If the beans are not over a year old they have not to be soaked over night, as they would grow too soft, and would break and become mushy when cooked, a result that is to be sedulously avoided.

"Lay a thin slice of fat salt pork on the bottom of the bean-pot, and on this a small onion; pour in the beans. Have ready a piece of salt pork weighing about half a pound, the rind scored every quarter of an inch, and put in the pot with the beans, arranging it so that the top shall be even with the top of the beans and the rind buried in them.

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Tomato Dainties for the Preserve Closet.

Select the small yellow tomatoes; scald, peel and weigh. Allow three pounds of sugar to six of tomatoes. Put a layer of tomatoes on the bottom of your preserving kettle, then a layer of sugar, and stand them over a moderate fire.

Still another appetizing conserve, which adds a pleasant variety to the preserve closet, can be made of small yellow tomatoes. Scald and remove the skins from six pounds of the fruit. Put a layer of the tomatoes in a large, flat-bottomed earthen dish. Add a layer of sugar and proceed in that manner until all of the fruit and an equal weight of sugar has been used, allowing sugar to cover the top.

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A Welcome Announcement.

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McAlmont & Co. LARGEST FARM SUPPLY HOUSE. CENTRAL PENNSYLVANIA. Their prices are right and their guarantee is behind the goods, which means many a dollar to the farmer.

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Dr. Stites. THE WONDERFUL NEW TREATMENT. Kills the Catarrh Microbes as soon as it reaches them. Asthma, Bronchitis and many stomach troubles are caused by the venomous Catarrh germs, and as soon as they are destroyed all other troubles gradually disappear.

Meat Markets. GET THE BEST MEATS. You save nothing by buying, poor, thin or gristly meats. I use only the LARGEST, FATTEST, CATTLE, and supply my customers with the freshest, choicest, best blood and muscle making Steaks and Roasts.

Running Ears from Infancy Now Almost Cured by Dr. Stites' New Treatment. I have suffered with discharges from both ears ever since I was an infant and have been treated by physicians without any success.