

Bellefonte, Pa., June 6, 1902

FARM NOTES.

While the dandelion is regarded as a weed in this country it is considered a valuable article of food in Europe, being cultivated. It will do no harm in pastures as cows are fond of it, and as it is a hardy plant it can thrive where some grasses will not grow.

The ordinary kerosene emulsion which is used in spraying trees is also excellent for destroying lice on cattle. The animals may be sprayed in the same manner as with trees, which is to apply a fine spray. Several applications are necessary to destroy lice hatched later. The emulsion is also excellent for ridding poultry houses of lice.

The use of both Paris green and London purple will be of advantage in spraying mixtures. Paris green being suspended in water, while London purple is soluble. Much of the Paris green on the market is adulterated, for which reason it should be procured of reliable parties only. It is best to spray as soon as injurious insects are noticed, and not permit them to have time to inflict damage.

The summer season is the time to make pigs pay. Then they need no protection against cold, and are not stunted in growth and demand but little attention. Grass is the cheapest and best food for pigs, and they will thrive and grow upon such diet, as grass contains an abundance of mineral matter, which promotes the growth of bone. Grain, is deficient in lime which is essential for the growth of all young stock. Clover contains more than twenty times as much lime as corn. To feed corn to pigs in summer is to supply them with a kind of food which they do not require, as growth at this season is more to be desired than fat. Those who make a profit from hogs depend largely upon the pasture freedom and the privilege of selecting a variety of food, promoting the thrift of the pigs and warding off disease.

The main crop of oats is usually seeded early, but it is customary in some sections, where hay is not extensively grown, to sow oats as late as the first of June, cutting the crop when the seed is in the milky stage. The oat straw is used in the stalks in this section of the way to fill out the heads, and as the stalks will be green when cut they will also be more digestible than the straw of oats grown for seed. The oats are cured in the same manner as hay, with the exception that the farmer may, if preferred, use the harvester and binder, which will bundle the oats when the crop is cut. All kinds of live stock relish oats thus cured, and the bundles are passed through the feed outer, and the cut feed, consisting of the grain and stalks, will be in a more palatable form than many other kinds of food. The farmer thus utilizes to the best advantage a large mass of digestible material, and he avoids the expense of threshing and cleaning the grain. It is an advantage to grow such a crop where there seems to be a probability of a short hay supply, and the oats will give good results on sandy soils on which no profitable hay crop can be grown. All kinds of weeds will also be lessened, as oats grow rapidly and keep weeds down. While it is not maintained that oats grown and cut in the milky stage should be substituted for the matured oat crop, yet it will pay any farmer who has a field to spare to sow it to oats and try the food on his cows as a variety in winter. The result will be that less grain will be required and the cows will respond liberally in yields of milk compared with some foods which are not produced at such little expense.

An enemy which is dreaded more than the 17-year locust is the Canada thistle, which does more injury every year to farms in this country than any other cause to which greater attention is given. It spreads slowly apparently, but it sooner or later takes full possession of the land, and unless eradicated the entire farm becomes worthless. The heavier seeds, which are carried by the winds, will germinate, but its process is by means of long white root stocks, which are proof against disease and seasons. It is claimed that a piece of root stock, if left in the soil, will grow from six to ten feet in a season, and from each small piece as many as 50 heads will grow. The best season for beginning the war on thistles is in June. Plow the land and then plow again every few weeks until well into the fall, the object being to destroy the young growth as fast as it appears, as any plant must succumb if deprived of forming leaves. Plants breathe through the agency of the leaves. Another plan is to allow them to grow until the plants are just high enough to mow and then run the mower over the field, repeating the work as fast as the plants appear.

As the farmer may prefer to utilize the land he can plow the land and plant it to potatoes. If he will then give the potato crop frequent cultivation he will destroy many of the thistles and the potatoes will pay for the labor. It may not be possible to subdue the thistles the first year, but if the work is well done the thistles may be completely destroyed the second year, when the ground should be plowed in the spring and a crop of early cabbages grown, removing the cabbage crop and broad casting the land, after plowing and harrowing, with Hungarian grass seed. As the Hungarian grass grows rapidly and may be mowed once a month it gives the thistles but little chance, while the previous cultivation of the cabbage crop will have greatly reduced the thistles in number. The point is to keep the thistles cut down from July to frost, after which they will be under control.

The roadsides must also be carefully attended to, for it is on the uncultivated roadside that weeds are neglected and hence propagate. Neighbors should also work harmoniously in the destruction of weeds, as frequently some negligent farmer injures the entire community by producing the seeds of weeds which are carried by the winds over a large area. Weeds may also be carried long distances on the tops of railroad cars or by water; in fact, there are so many modes of distribution that it is almost impossible for any farmer to escape the nuisance of weeds, but all farmers can prevent their spread and in protecting his neighbor he also protects himself. The Canada thistle is not so great a nuisance as many suppose if farmers will determine to combat its spread.

At Burlington, Kan., the other day the janitor of the court house had the sheriff arrested for walking across the grass in the court house yard. The sheriff was fined \$8.

FOR AND ABOUT WOMEN.

White will undoubtedly be the choice of very many women. Frocks of white linen for those who are going out in the morning will be very smart, as will those of mohair and serge and taffeta for any time of day.

For an after-luncheon start fair ones will indulge in all sorts of sheer stuffs, too. White organdie is one of the first choices. So is lace, preferably Irish crochet, and this is the top of the vogue if strapped with linen or taffeta. A pretty girl who is in half-morning is to have black ribbons run in her low-necked and sleeveless slip dress, the whole being of organdie.

Hair-line stripes of white on black or blue are the latest for rainy-day suits, and made with a Norfolk jacket.

Old-fashioned lanterns suspended from the ceiling or from an arm on the side wall grow daily in popularity for living rooms, halls and libraries where Arts and Crafts ideas are sought. The mild, soft light produces a beautiful effect.

And right here we must note a certain French touch distinguishing the skirts of the newest of the summer silks. Instead of a narrowish, serpentine trail these skirts flare broadly as to the back breadths, and, though the trail may be long, yet it flares much and is cut off broadly at the end. The French women, so an authority just returned tells us, consider that this makes them look youthful.

DANDELION WINE.—Two quarts of the yellow flowers, four quarts of water, grated rind of two oranges, grated rind of one lemon. Boil altogether twenty minutes; then strain and add four pounds of sugar. When cooled (lukewarm,) add (and thoroughly stir through) three-quarters of a teaspoon of yeast. Then slice the oranges into it (from which the thick rind and seeds have been removed,) let it stand in an open vessel three or four days; then strain, bottle and cork tightly.

MILK SHERBET.—Take one quart of milk, the juice of three large lemons, and one pint of sugar. Mix and freeze the same as cream. The milk will curdle by the addition of the lemon, but will come all right in the freezing process.

Punctuality at meal time is the first point and an important one, declares a writer in *American Queen*. If one is unavoidably late a polite but brief apology should be made to the lady presiding at the table, be she your mother in your own home, your hostess during a visit or your long-suffering landlady. Personally we believe in the ringing of a bell when each meal is ready, and a bell half an hour before breakfast, that all the members of the household may know it is time to get up and that breakfast will be ready by the time they are ready for it. It aids children, especially in the forming of regular and punctual habits.

A crowded, heavy-laden table should be avoided; also a loaded plate. Many women are discouraged from eating at the sight of an avalanche of food. How often we hear: "Oh, dear, I never can eat all that!" Probably they would eat with pleasure from a plate moderately covered with food and might even ask to have it replenished.

All the condiments, such as pickles, olives, hot sauces in their bottles, carafes or pitchers of cold water, drinking glasses, a sufficient supply of large and small spoons should be on the table, and at the place where the carving is to be done a pretty tray cloth. A plate of white and coarse bread, cut in small slices (in large families, two plates,) is also necessary. On informal occasions it is generally most convenient to have the butter served on individual butter plates and served at each course before the meal begins.

By no means allow the children to butter their bread on their hands or on the table cloth, but on the sides of their plates, nor should they be allowed to crumble the bread or break it into the soup or to bite from a large piece instead of breaking it.

CHILDREN AND THE SPOON. Do not fill the soup plates to the brim and don't eat soup by sucking it in. Place the edge of the spoon to the lower lip and tip it noiselessly into the mouth. There are other awkward little tricks that children do and that will become fixed unless they are promptly taught the right way to behave. Their little hands don't know how to do things perfectly all at once, and when they first come to the family table they think it all very strange. One thing most children do is to grasp the knife and fork in the middle instead of by the handles. Another awkward thing they do quite unconsciously is to stick their elbows out as far as they will go, which leads naturally to holding the spoon with the back of the hand up instead of down and by describing a wide sweep of the arm getting the spoon into the mouth. The spoon is not made to put into the mouth, but merely for the purpose of conveying certain food to the mouth, to be taken from the side of the spoon. When eating with the fork don't indulge too freely in sticking it into the food, but as far as possible lift the mouthful on the fork to the mouth.

THE LITTLE WORD PLEASE. The omission of "please" when asking to have anything passed, or "thank you," on receiving it seems painfully boorish to refined persons, yet there are young girls who sit at the table and command their neighbors to "pass the bread" announce that they "want the pickles." "No, I don't want any of that." Such manners are positively revolting to one who witnesses them for the first time, yet these girls wish to be considered ladies.

All these things seem very simple and elementary, but children do not acquire graceful manners unless they are instructed in them, and, alas, many American girls never acquire them. However, one can always improve if there is a genuine wish to do so. Of course, these few hints by no means cover the subject, but only touch on a few of the little provoking awkwardnesses most often noticed. Surely it is quite as easy to be polite and genteel as it is to be boorish, and it means the respect and admiration of one's associates or the opposite. We only have to choose.

Skirts show more and more vertical lines, and an increasing tendency to fullness about the waist line.

Salt will cure catarrh if used persistently. Make a solution as strong as can be easily borne and sniff it up into one nostril at a time, retaining it there a second or two. It should be used three times a day, and the water must be slightly warmed.

Recipes Worth Trying.

STUFFED DATES. Take equal quantities of seeded raisins, soft preserved ginger root and nuts. Chop finely, mix thoroughly and fill the cavities in large dates from which the stones have been removed, filling them until they are plump and smooth, then roll them in powdered sugar.

MINT SAUCE ICE CREAM. If you have never tried a mint sauce with vanilla or chocolate ice cream, an experiment well worth investigation is before you. Leave half a cupful of chopped mint leaves in one cupful of water for one hour, then heat and strain. Dissolve a cupful of sugar in the mint water, let come to a boil, color a faint green and cook until a little dropped in cold water will form a soft ball between the fingers. Pour hot over each serving of cream, and it will quickly candy upon the cold compound, imparting a delicious flavor.

MINT SHERBET. Add crushed mint leaves to boiling lemonade. Strain and freeze.

STRAWBERRY SHERBET. Use one quart of berry juice, four cupfuls of sugar, the juice of two lemons, three pints of water and a few whole strawberries. Serve in a punch bowl with a block of ice, or freeze for frappe.

STUFFED PEPPERS. Peppers are a wholesome vegetable and go well with beefsteak, roast beef and chicken. This is a delicious way to prepare stuffed green peppers for luncheon. Select peppers of a uniform size, wash and plunge in boiling water. Let them simmer about five minutes to remove the "fire." Take out, rub the skins off with a wet cloth, cut off the stem ends and remove all the seeds. Fill with a mixture of bread crumbs and minced ham or sausage and season well with butter, salt and pepper. Replace the stem on each pepper for a cover and stand in a deep earthen baking dish.

Moisten with tomato juice or soup stock thickened with a little flour and flavored with a dash of celery, and salt to season, stand the dish in a hot oven and bake about twenty minutes or until the peppers are a rich brown. Serve in the same dish, sprinkling a little chopped parsley over them before sending to the table. If long peppers are used instead of the bell peppers, cut lengthwise for stuffing.

The Fernie Mine Horror Grows.

Loss of Life Greater Than at First Reported—From 150 to 175 Men Met Instant Death.

The loss of life in the Coal Creek Mines at Fernie, B. C., is even greater than at first reported. It is now estimated that from 150 to 175 men met almost instant death. Superintendent E. Dennan, Dr. Bonnett, and True Weather by were the first to enter the mine. When about five hundred feet into the workings Dennan was overcome by after damp, and had it not been for his two companions, would have perished.

On being removed to the outer air he recovered and gave instructions to the rescuing party to commence repairing the pipes which conduct the air through the mine, as they had been almost completely destroyed. It was impossible to enter the mine owing to the damp which prevailed.

Volunteers were called for and a score of men sprang to the work. Every few minutes the men would collapse and were borne to the surface and placed in places were quickly filled by fresh volunteers. The first body recovered was taken from No. 3 Mine about 11 o'clock, and was that of William Robertson, a lad of thirteen. Several hours elapsed and then three more bodies were recovered. None of the victims gave the slightest signs of life.

At 4 A. M. the relief parties had penetrated so far that the gas became unbearable and operations had to be suspended for an hour or two.

The mine is free from fire and the bodies will be removed as fast as the after damp is cleared.

The town is horror-stricken, and heart-rending scenes are met on every side. All day the trains to the mine have been crowded with anxious friends and relatives of the imprisoned men, hurrying to the scene of the disaster.

A meeting of the board of trade has been called to organize a relief fund for the sufferers.

The cause of the accident is unknown, but the opinion of many is that it was the result of a heavy shot from one of the magazines.

Elephant Kills Circus Attendant.

"Tops" Was Offended Because Keeper Failed to Give Usual Greeting—Crushed Him to Death.

"Tops," a female elephant of the Forepaugh & Sells circus, killed a man Thursday at the show ground of the circus in Brooklyn. The victim was Jesse L. Blount, of Fort Wayne, Ind. He went to the elephants' enclosure, where the animals were waiting for their breakfast, and each stuck out his trunk to shake hands as Blount passed down in front of them, it being the custom of the trainers to salute each elephant with a gentle pat.

Blount had a beer glass in his hand, and when he approached "Tops" he shoved it at her instead of giving the usual greeting.

This act seemed to offend the beast. In an instant she seized the man with her trunk, and after hurling him violently to the ground, knelt on him and crushed him to death.

Keepers came to Blount's assistance too late. They drove "Tops" back and removed the body.

The Quay's Big Deal.

Papers recorded New Castle Thursday in connection with the sale of the New Castle Electric company, the New Castle Traction company, and the Lawrence Gas company show that Senator Quay, his son Dick, and ex-Senator J. Don Cameron cleaned up over \$3,000,000 on the deal.

The original owners put less than \$1,000,000 into the three companies and took out about \$4,000,000. The syndicate which bought the properties put up \$1,750,000 in cash and covered the balance with a mortgage.

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We are here to do business and, as we buy for cash, we can supply your harness wants for less money than any other concern in the county—big or small. Come in and let us figure with you on your wants.

It is not assuming too much to say, that having an experience of forty years in the business we are better qualified to know your wants and to manufacture what you want than you are likely to find in seed stores or hardware stores. Is not the local harnessmaker entitled to all of your trade? You never think, when your harness breaks or your collars need repairs, of taking them to feed stores or hardware men. Why not take care of the harnessmaker at home, who is obliged to do your repair work? Practice what you have taught—protect your local dealers.

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Cost of Martinique Horror to Papers.

The public has no conception at all what the Martinique disaster is costing the news papers. The average man pays little attention to the "special cable" lines and reads the stirring news without a thought to the cost of it. When it is known that cable messages from Fort-de-France cost \$2.15 a word and urgent messages \$6.45 for every word, some conception can be had of the cost of covering this calamity. But this is not all. There are the tugs, the special men and the photographers. All this mounts into the thousands, but, after all, the big papers in New York and Philadelphia feel that it is worth it, and no expense has been spared to get this immense story.

VIOLENT CANCER CURED.—Startling proof of a wonderful advance in medicine is given by druggist G. W. Roberts of Elizabeth, W. Va. An old man had long suffered with what good doctors pronounced incurable cancer. They believed his case hopeless till he used Electric Bitters and added Bucklen's Arnica Salve, which treatment completely cured him. When Electric Bitters are used to expel biliousness, kidney and microbe poisons at the same time this salve exerts its matchless healing power, blood diseases, skin eruptions, ulcers and sores vanish. Bitters 50c, Salve 25c at Green's Pharmacy.

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and your work will go on smoothly and profitably. You will get more done in a day and you won't be losing money by wasting your time. Then when you have good implements, don't forget that

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