

Democratic Watchman

Bellefonte, Pa., June 20, 1902

FARM NOTES.

The prettiest garden in the world loses much if it have not plenty of green lawn for background and farm. Even the strongest love for flowers should be controlled sufficiently to allow a bit of untrodden green at sides or center. And a fine lawn, however tiny, is a beautiful sight to see.

Parasites develop rapidly and should never be allowed to exist if possible, as the sooner the work of stamping out the cause of the disease is done, the less labor required. Minute fungi should be carefully sought and fought with the spraying mixtures. The spores increase so rapidly that a day's delay may result in heavy loss. Each form has its own habits, requiring prompt and hasty work for its suppression. Nearly all plant diseases are the result of fungus growth.

Celery seed, like that of parsley, carrot and parsnip, parts with its vitality very quickly and is practically worthless when kept over until the second year. For sowing seed during the early part of the season the plan best suited to the requirements of the farmer or amateur grower of celery is to secure a wooden flat or tray about sixteen or twenty-four inches deep, with plenty of small holes in the bottom for drainage. After filling with sifted soil stroke off even with the top and either shake down the soil or press it down by means of a board before the seeds are sown. Either sow in drills two inches apart or scatter broadcast and cover by sifting on a mere sprinkling of leaf mold or sand by means of a fine sieve.

This tray can be placed in the window of a moderately warm room in the dwelling, and the soil should be watered by sprinkling very lightly as often as necessary to keep the surface from showing dryness, but the soil should not become waterlogged. The seedlings will appear in from two to three weeks, after which the tray should be turned round once each day to prevent the plants "drawing" toward the light. If early plants are needed that are somewhat larger scale, sow the seeds in like manner in a hotbed or on a greenhouse bench.

For later plants, from which the main crop is to be planted, sow the seeds in a cold frame or in the open ground. Several methods are in vogue for starting celery plants in the open ground, and the one selected should depend entirely upon the soil on which the crop is to be grown. One plan is to sow the seed broadcast in a bed about three feet wide and of any desired length, from which the plants may be transplanted to another similar bed, and again to the open field, or they may be thinned and allowed to remain in the open ground, where they are to mature. Another method is to sow in drills ten or twelve inches apart.

The method now in use by most large growers is to prepare a tract of land by pulverizing with roto tools and then taking by hand, after which the seed is sown broadcast by means of a wheelbarrow grass seed drill. The soil is sometimes pressed down with a plank after the seeds are scattered, but some growers maintain that there is a decided advantage in leaving the soil slightly uneven, as the seeds fall into the shaded places and are protected from the direct rays of the sun. The seed will become sufficiently covered by rains or watering. Should more than 20 per cent of the seed usually sown germinate it will be necessary to thin out to prevent overcrowding, with its attendant injury. To prevent the surface of the soil becoming too dry it may be necessary to partially shade the young plants during the warm days of early summer, but the shading should never be so dense as to cause them to become drawn.

Some species of grasshoppers often prove destructive pests during the early part of the season where the celery is planted near meadows or other habitat of these insects. Where no fowls are allowed to run it is practicable to poison the grasshopper by means of wheat bran in which there have been added molasses and water and enough paris green to give the mixture a slightly green color.

The celery leaf tier often becomes very troublesome, not only because it destroys the leaves by eating them, but by spinning a web and tying the leaves together. As a means of controlling this insect hand picking will be effectual on a small scale, but should they become very numerous it may be necessary to partially shade the celery field during the night to destroy the moths as they fly about to lay their eggs.

The disinfection of stables after a period of constant use should be a part of routine practice. Dairy stables in particular should be disinfected twice a year and often if the conditions demand it. It is not possible to give many stables that thorough disinfection that is possible in houses, because their construction will not admit of it, but it is possible to do very much and at little expense.

The ideal method of disinfection is by means of a gas that would have the power to penetrate everywhere. The effectiveness of the method depends upon securing a large volume of gas and maintaining it for some time. Unless the stable can be made tight, a gas will be of little use. For all practical purposes the gas produced by burning sulphur over a pot of coals is the best if used in connection with steam. The dry sulphur fumes have little germ killing power, but when combined with the steam in the air it forms a compound that is deadly. The boiling of water and burning of sulphur should go together. Formaldehyde gas is not so efficient for stable disinfection as many would have us believe. A very practical means of disinfection that may be used under almost every stable condition is by whitewashing. This is not expensive for materials and is very easily applied by means of an inexpensive fruit spray pump.

The lime should be thoroughly slacked and strained through cloth and made just thin enough to work well through the nozzle. One man can apply two coats of whitewash with a pump and reach all parts of side and ceiling of a room in about one-fourth the time required with the brush. Whitewash will kill or hold the germs with which it comes in contact. It has the effect too of making the barn lighter and cleaner. After the first spraying, one application will usually be sufficient if given regularly. As the creaminess of supplying milk to cities and breweries is of large proportions and depends upon cleanliness, this precaution of disinfection should be regularly followed.

A. W. Bittling, Veterinarian Ind., Exp. Sta.

FOR AND ABOUT WOMEN.

The old-time ginger jar of blue and white is now in great vogue for holding summer roses. The green kind, more common now, are also in favor.

Broad and drooping shoulders, with the seams cut long, and collarettes and bodice garnitures drooping well over the arm, are noticeable style points.

Transparent stock collars are the rule on handsome gowns, and a few very effective ones have a contrasting transparent girle also.

Sashes are much in evidence on the fluffier gowns on the younger women.

The vogue of linen and poogee made up in any and all kinds of gowns are unmistakable.

Wash belts with harness buckles of brass are the smart waist finish for the shirt waist suit.

The latest fad of fashion has been made to accompany "tub frocks," as wash dresses are now called, and outing costumes. The washable fob is made to match the washable stock and belt set. It may be fashioned of plain white pique, or of mercerized canvas or madras, so that it matches the other emplacements in color. A pale blue canvas cloth looks well made into stock, belt with silver or gilt buckle, and with its dependent fob a stout strap of the material with buckle or stirrup end. A chatelaine chain, rather short, supports the fob.

A washable fob occasionally shows the long ead decorated with embroidery. One made of white canvas has the lower end expanded broadly into spoon shape. A little crest clearly indicated is embroidered upon this in red or black.

A stylish fob of sea green linen is simply finished around the edges with a double row of machine stitching. It has an oval buckle of silver, covered with bright green enamel.

There is one thing one should bear in mind this season, when so much willow, grass, raffia and rattan furniture is used, and that is to treat it judiciously. Too liberal a use of light furniture robs a room of its attractiveness.

Women do not drink enough water. At least three pints of filtered water should be drunk each day. Hot water is better than cold, particularly early in the morning. It is a good plan to take a cup of hot water a half hour before each meal and before retiring. Take from five to fifteen minutes to drink the water. It will wash from the stomach the mucus, alcoholic and sour yeasts and bile.

The fancy for making the neck of the gown plain and unadorned by a collar band grows. The very simplest bit of insertion for the neck is the only finish.

With this plain neck there can be worn any kind of a neck piece and the gown is capable of a variety of treatment not otherwise possible. This is certainly one of the improvements of the year.

The stock that ties under the chin is in the ascendancy. There are neck scarfs made of white lawn and others made of white net. These are very long and are tucked in the middle. The tucked portions form the neck piece. Such a scarf crosses in the back of the neck and comes forward to be tied under the chin in that sort of a bow which is characterized as "splashing."

The style of bow of the season shows two short brisk looking loops that set out in an aggressive way and two very long ends hang as low as possible. These ends are much trimmed and the making of them affords another opportunity for the summer woman's endeavor.

In June and July you must busy yourself gathering and "curing" rose leaves with salt in preparation for a potpourri and then follow these directions: If there is a quart in all you have the foundation of a good potpourri. Now transfer the stock to a glass fruit jar, on the bottom of which you have placed two ounces of bruised allspice and as much stick cinnamon broken into large pieces. The water, if any, should be drained away. Here allow it to remain one month, closely covered, stirring it up thoroughly every day from top to bottom.

It is now ready for permanent preservation. The blue and white Japanese jar is best to hold it, for it preserves the fragrance. Now have ready an ounce each of mace, cinnamon, cloves and allspice closely ground, the same quantity of sliced ginger root and nutmeg, half as much anise seed and four ounces of musk, with six ounces of dried lavender flowers. Again stir the rose leaves in the permanent jar, alternating with these mixed spices, moistening from time to time with pure alcohol, using about one gill in all, and the jar is complete. If desired, other flowers may be added, such as violets, heliotropes, mignonettes, rose geraniums and tuberoses.

An excellent model for a tailor made dress. The skirt was as plain as a skirt could be, without as much as a flare blouse, the necessary flare being managed by the way the skirt was cut, not by the addition of a flounce.

The coat was a tight fitting one a little longer than the waist. It was a little on the Norfolk order, for there were two plaits in the back that were stitched on and that tapered a little toward the waist line. They were wide apart at the shoulders, but at the belt they almost met. In the front there were two plaits arranged in the same manner. Big yellow horn buttons secured this coat.

The fancy for the pretty blouse coat is growing. It has many advantages, one being that one need not wear a full shirtwaist beneath it. A blouse in fern green cloth is secured down the front with gun metal buttons. The neck is low all the way around and finished by a deep turn-over collar that suggests the sailor, though its outline is irregular. With this the comfortable woman who owns it wears a yoke of the prettiest and heaviest tan lace with a tall wired stock of the same. These lace yokes are deep in front and are fastened around the belt with narrow ribbons. Their use is universal.

The Eton and the bolero demand the full shirtwaist, for they are short and are little more than arm holes, in many of the newest design that have been seen.

Never hang a mirror where the sun's rays will strike upon it. It acts on the mercury and clouds the glass.

Preparing and Serving June Cherries.

PRESERVED CHERRIES.—Cherries may be preserved with or without the pits. Many think that the addition of a few pits gives a richer flavor. Select ripe cherries, wash, stem and pit them. Prepare a syrup, allowing one pint of water to three pounds of granulated sugar. Stir this mixture until all the sugar is moistened, then place kettle over fire and allow it to boil. To this amount of syrup add nine pounds of cherries. Cook three minutes from the time it begins to boil. Strain out cherries and cook syrup fifteen minutes. Return fruit to syrup, boil once, pour into jars, and seal.

CANNED CHERRIES.—Select large white or red cherries, wash, remove stems and pit them. Allow one third their weight of sugar and two and one-half cups of water for each pound of sugar. Boil sugar and water together ten minutes, making a thin syrup, then cook a small quantity of fruit a time in the syrup about five minutes. Sterilize the jars and fill with fruit and enough syrup to overflow. If there is not enough syrup, add boiling water, as jars must be filled to overflowing. Introduce a silver knife between fruit and jar that air bubbles may rise to the top and escape. Then put on rubber rings and screw on sterilized covers. Invert jars and let stand until cool. Again screw covers to be certain that jars are air tight. While filling jars place them on a coarse crash towel wrung from cold water.

SPOICED CHERRIES.—Seven pounds pitted cherries, five pounds light brown sugar, three tablespoonfuls cinnamon broken in pieces, three tablespoonfuls whole cloves, two cupfuls extra pickling vinegar. Process.—Wash, stem and pit cherries. Put in preserving kettle; add sugar, vinegar, and spices tied in a piece of muslin. Bring to boiling point and cook very slowly one half hour. Pour into pint fruit jars, seal and cool before putting away. Currants, gooseberries, grapes and plums may be spiced in the same manner, the latter being cooked longer—about an hour, and slowly.

CHERRY PIE.—Line a deep pie plate with plain paste, brush over with the slightly beaten white of egg, fill with cherries, and sprinkle over three fourths cupful of sugar, dredge with one table-spoonful of cornstarch, one table-spoonful butter dropped over top in small bits, wet edges of lower crust, put on upper crust and flute the edges, and be sure small slashes are made in the upper crust for the escape of air. Pies made from berries and other small fruit are made in the same manner, using less sugar when necessary.

CHERRY FRITTERS.—One and one third cupfuls flour, two teaspoonfuls baking powder, one fourth teaspoonful salt, two thirds cupful milk, one egg, one and one third cupfuls pitted cherries, powdered sugar. Process.—Mix any sift dry ingredients together, add milk gradually, and lastly egg well beaten. Drain cherries thoroughly, sprinkle with powdered sugar fifteen minutes before adding them to the batter. Drop by spoonfuls and fry in smoking hot deep fat. Drain on brown paper and serve with sauce prepared same as for cherry roley polley. Sprinkle with powdered sugar and serve hot.

CHERRY ROLY POLY.—Prepare a dough as follows: Sift two cupfuls flour and one half teaspoonful salt, one half teaspoonful soda, and one teaspoonful cream of tartar together. Put in one cupful of sour cream. Mix well, toss on a well floured board and roll one half an inch thick. Spread lightly with butter and sprinkle with stewed and drained cherries, or dried cherries (stewed) may be used. Roll over and over like a jelly roll. Tuck in the ends, press deeply with a fork, lay in a steamer with a tight fitting cover, place over a kettle of boiling water and steam for one hour and three quarters to two hours, adding boiling water to kettle as it boils away. This may be baked in an oven forty five minutes. Be careful it does not brown too much. Sweeten the juice of the cherries to taste and thicken it with arrow root. Cook five minutes and use as a pudding sauce, or serve with cream.

GLACE CHERRIES.—Two cupfuls granulated sugar, one cupful boiling water, one-eighth teaspoonful cream of tartar, one pound each of red and white California cherries.

Put the sugar, cream of tartar and water in an enameled saucepan, place on range, and bring to boiling point. Boil without stirring until syrup begins to turn to an amber color, remove from range and place saucepan in another containing cold water to arrest boiling at once. Remove from cold water and place saucepan in another containing boiling water. During process of dipping fruit take the cherries one by one by the stems and dip into the syrup until entirely covered. Remove quickly and lay on a platter brushed over with olive oil or butter. Serve in paper cases or as a garnish with lemon cream. Strawberries and nuts may be treated the same way.

CHERRY SALAD.—Pit two pounds of California red and white cherries, put a heaping pint in each of pint jars, generously with powdered sugar. Pour over two wine glasses full of wine, one each of curacao and sherry. Mix well, chill, and serve on cut glass platter in a nest of sorrel. Conkey's Home Journal.

Sale of Dynamite Fire Crackers Prohibited.

A law passed at the last legislature prohibits the manufacture and sale of dynamite fire crackers. It reads as follows: That from and after the passage of this act, any person or persons manufacturing or selling fire crackers containing dynamite, chlorate of potash, or any explosive except that containing ordinary gunpowder composed of saltpeter, sulphur and charcoal, shall be guilty of a misdemeanor and upon conviction thereof shall be sentenced to pay a fine of not less than fifty dollars and not more than \$100, or by imprisonment for a term not less than six months and not more than a year, or both, at the discretion of the court.

No Intermision.

Beck—I guess I do look glum. My wife's mother is visiting.

Peck—My mother-in-law only visited us once, and that was just after our marriage, five years ago.

Beck—Your're a lucky dog.

Peck—Oh! I don't know. She's been with us ever since.

The Juniata Valley camp meeting will be held at Newton Hamilton commencing Thursday, August 7th, and continuing 12 days, including two Sundays. The meetings will be in charge of Rev. M. C. Piper, of Altoona, assisted by Rev. Amos S. Baldwin, presiding elder of the Juniata district. The grounds will be open to tent holders July 1st.

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Respt. yours,
JAS. SCHOFIELD.

Swallow to Take Reprimand.

Withdraw His Appeal from Action of the Conference.

Dr. S. C. Swallow, who was directed to be reprimanded by a committee of the Central Methodist Conference that met in this place, and took an appeal, has withdrawn the appeal and will take the reprimand. Asked his reasons for so doing Dr. Swallow made the following statement: "First, because as that Judicial court was to be constituted by a combination of the seven triers of appeals from each of three conferences, viz.: New Jersey, Newark and Wilmington, and as Bishop Andrews, who was appointed to preside over the court had presided over the New Jersey conference and two sets of triers had according to the minutes, been appointed, which gave it the appearance of juggling, I decided not to prosecute the appeal, but to accept the reprimand at my leisure.

"Second, life is too short to spend in hair-splitting litigation over matters that involve no moral principle, but only a technicality."

Game Rooster Kills Little Girl.

A little daughter of William Blankenship, a farmer of Hopkinsville, Ky., is dying as the result of an attack by a rooster. The child was playing in the yard when the rooster attacked it. The fowl sank its spurs into the top of the child's head. The physician who was summoned says the brain is penetrated and that the recovery of the child is impossible.

Similar Treatment.

One day a little 5-year-old boy said to his mother: "Mamma, didn't you say you took Lester to the dentist's to get his tooth filled because it ached? Well, my stomach aches. Won't you take me to the candy store and get it filled."

Lady—There is water in the milk you bring me, sir!

Milkman—Can't help it, madam; my cows will stand in the 'crick this hot weather for all I kin do.—Columbus Journal.

VRULENT CANCER CURED.—Startling proof of a wonderful advance in medicine is given by druggist G. W. Roberts of Elizabeth, W. Va. An old man there had long suffered with what good doctors pronounced incurable cancer. They believed his case hopeless till he used Electric Bitters and applied Bucklen's Arnica Salve, which treatment completely cured him. When Electric Bitters are used to expel biliousness, kidney and microbes 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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