

Democratic Watchman

Bellefonte, Pa., December 5, 1902

FARM NOTES.

To keep smoked hams and shoulders free from skippers after smoking, put them in flour sacks and tie tightly. Take a tub of thick lime whitewash and dip sacks containing meat into it. Saturate them thoroughly and hang up at once. No bugs will be seen, provided the work is done before they get on the meat.

Lime is not a commercial fertilizer in the strict sense, but an indirect fertilizer, which our farmers ought to be familiar with and use. Our farmers use lime about once in five years. They use it for two reasons—first, because they want it to act upon the insoluble plant food and make it available, and in the second place it is good for sour land, land that has been farmed a good while and an acid has developed. Ten or twenty bushels of lime per acre will neutralize the acid. Sometimes clover does not grow well, and farmers say it probably needs lime.

A neighbor turned his cattle into an orchard with fallen apples, a place for cows. One cow became badly choked with an apple. A neighbor happened to have a piece of rubber hose about three feet long, rather stiff. We greased this with lard, held the cow's head up and shoved the hose down her throat, pushing the apple down into the stomach. A piece of rubber hose is just the thing for this purpose, being flexible and soft, yet stiff enough for the purpose. Hogs are better for the orchard than cows. A little caution saves trouble and expense in many instances. —Ohio Farmer.

To keep cider sweet it should be made of good apples, as late as possible, be carefully strained to remove all pomace, etc., allowed to settle for a day or two and then barreled and kept as cool as possible, giving no more vent than is necessary, says a New England Homestead writer. As soon as the first fermentation is over keep tightly. Keep cool and expose to the air as little as possible. Cider can be kept perfectly sweet by scalding and skimming and bottling and sealing tightly while hot. The keeping of cider with preservatives and antiseptics is another matter and directions should be obtained from the manufacturers. The conditions for making vinegar of cider are the opposite of those for keeping the cider sweet. Heat and exposure to the air are what produce the change from sour cider to vinegar. Put the cider into barrels. Those which have been used for vinegar before are preferable. Fill them about two-thirds full and put in a warm place, with a temperature of 80 to 90 degrees. Leave on for a week, and when a piece of mosquito netting can be placed over the bung-hole. A low shed is a good place in summer, and near the furnace in winter.

Lettuce has become recognized more as a fall, winter and spring crop than a summer, and it is extensively used because of its appearance in the market when most other vegetables are out of season. The south, east and west are engaged in raising lettuce, and it is supplied to the markets from early fall to late spring. There is, indeed, no better paying crop if one can supply fresh, tender lettuce at a season when the market is not glutted, but lettuce must be tender and not coarse. It is necessary that it should grow rapidly from the start. Slow growth makes the leaves coarse and unpalatable. This can best be accomplished by raising the seed in boxes or cold frames and then by transplanting into a highly enriched open garden. In the fall, of course, it must be raised almost entirely under glass frames, but as the crop is a quick grower this can be done until very late in the season. It is even possible to raise lettuce in winter under glass where sheltering buildings keep out the extreme cold. Seeds of new lettuce can be started in boxes as early as February, and with a little care the crop can be transplanted to frames as early as March. A crop raised at that time and shipped early brings in a large price. The soil in the frames should be made of a compost prepared the summer before of rotted sods, sand and manure. This should be turned over many times during the summer, and then, when perfectly fine, it is ready for the beds.

Now is the time to be acquiring any information that may be useful in "hog killing" time. The following directions are therefore reproduced from the *Farm Journal*, which believes them to be "the best rules for curing pork":
Hams and shoulders should be cured as soon as possible after the meat is cold all through. Place them on a board or table in any cold place skin side down. Make a mixture in this proportion: For every hundred pounds of meat take four pounds of the best fine salt, two ounces of powdered saltpeter and four ounces of brown sugar. Rub this well into the hams all over and push some into the hook end around the bone. Rub until they will take no more; let them lie on the board and in a week rub in the rest. Let them lie for about sixteen days altogether; then hang them up by a string through the hook in a cool, dark smokehouse.

SMOKING AND WRAPPING.
Keep up a good smoke from hickory chips smothered with sawdust during the day for two or three days. Keep in a cool place and before spring examine to see that no insects have deposited eggs. Dust a little cayenne pepper around the bone, wrap closely in brown paper, then with coarse muslin to fit the ham exactly and stitch tightly. Give a coat of whitewash or of chrome yellow and hang in a cool, dark, dry place.

CURING IN PICKLE.
For curing them in pickle, which some prefer, though we do not, to a gallon of water take a pound and a half of salt, half a pound of sugar and half an ounce each of saltpeter and potash. In this ratio the pickle can be increased to enough to cover any amount of pork. Boil together until all dirt rises to the top and is skimmed off. When cold, pour it over the ham or pork, which may be pickled in this way. The meat must be well covered by it and should not be put down for at least two days after killing, during which time it should be slightly sprinkled with saltpeter, which removes all the surface blood, leaving the meat fresh and clean.

Repair Your Stairwalks.
A verdict of \$2,800 has just been given against the borough of Pottsville in a damage suit caused by a defective pavement. The plaintiff was a woman who sustained injuries by a fall, and at the last meeting of council the city attorney was ordered to institute a suit against the owner of the property on whose sidewalk the injury occurred, to recover the judgment, costs and expenses.

FOR AND ABOUT WOMEN.

It is said that Persian women have complexion whose bloom and velvety softness are simply wonderful. They use no cream or ointment for their faces, however, but instead apply to their skin, half an hour before their daily bath, a coating of white of egg. When this is completely dried it is sponged off with tepid water, to which has been added a little simple tincture of benzoin to make it milky, and then the skin is finally sponged over with cold milk. The white of an egg is said to cleanse the skin and remove all impurities from the complexion, leaving it smooth and soft as a child's. The benzoin makes the skin firm and smooth, and the milk softens its bloom.

An exceedingly pale pearl gray has appeared lately in satin coat linings as a rival to the universal white.

Undoubtedly the tendency this season is more and more toward the French fussy style of tailor-made gown.

Long dangling tassels and pendants in passementerie are extremely fashionable for trimming the fronts of coats or placed at the ends of stoles. No dress or coat seems complete now without some of these dangle-trimmings. Cashmere or Persian designs are very popular for waist belts at present.

Bottle-fed babies take three times as much care as others.

The box back has evidently come to stay—every new shipment re-enforces it. Sleeves grow wider and wider at the bottom, and the kimono style is more and more pronounced.

Old-fashioned milk-white china with gilt bands is again a fashionable rival with the most popular decorative potteries. These are to be had in sets from a dozen to 300 pieces. The careful housekeeper should see to it that her maid does not use soda in any form in the water in which she washes it. Soda is cleansing, but it takes off the gilding, and china of this sort is best washed in hot soap suds.

The red-haired beauty who knows how to dress wears a suit of brown—not the dark bright brown worn by golden-haired women, but a soft, light shade that brings out the sun and bronze in the hair and softens the red tones. Her fur harmonizes with this shade. They are dark milk, sable or brown fox. Her hat is green, a close-fitting toque that presses close to her hair all round. It is made of leaves and grapes—all in shades of green. Another hat that is most becoming has a flat crown of interlaced gold braid. The brim is formed of half a dozen layers of white chiffon and is faced with white panne. A rather pretty eccentricity is a hat of white tulle sprigged with gold nail heads with a twisted band of gold braid around the crown.

Kerosene will make a zinc bathtub look equal to new. After applying the kerosene the tub should be well washed with hot soap suds.

Cleaning cream made after the following recipe is highly recommended for general use in the household. It will remove grease spots from coats, carpets or any woolen texture, paint from furniture and ink from paper. This cream will keep an indefinite period: Cut four ounces of white castile soap very fine and put it over the fire in a quart of hot water to dissolve. As soon as it is thoroughly melted add four quarts of hot water and when nearly cold stir in four ounces of ammonia, two ounces of alcohol, two ounces of glycerin and two ounces of ether.

The large collar seems to reign supreme. Nothing seems complete without it, and certainly it sets off any face and figure. A white shirt with a coat was made entirely of lace made by the addition of one recently. As to cut, the long beige coat was in style, but the small cuffs and insignificant collar destroyed the whole. It was carried to a mantua maker, and, voila! was returned an out and out new garment.

A large flat collar almost entirely covering the shoulders had been added. White satin had been used, and over it was laid coarse Russian lace. The sleeves were pushed up to the elbow so that they would bag, and a long gauntlet of the lace and satin ornamented with two military buttons finished off a modish and beautiful sleeve.

Brown linen is among the latest fads for hangings and is really quite effective. These novel new hangings have interlacings of heavy Cluny lace and rows of hand hemstitching. The contrast of the white lace and dark linen is quite striking. This style of hanging is used oftenest in dining rooms or bedrooms.

A handsome costume of blue camel's hair, showing threads of green, is made with a skirt that is side pleated from the front seams to the back, where the pleats meet and form a box pleat, and a 28-inch jacket that suggests the idea, with its pleats that run over the shoulders and extend down both front and back. Otherwise the coat is snug and belted at the back and under the arms, but is loose at the front and finished with a vest of heavy fringed colored lace. With this the sleeves are the big bishop ones, but many bell shapes are seen.

The day of freak belts is passing, but buckles this season will be perhaps even larger and more elaborate than heretofore. Leather belts of fine green walrus, lined with gray oze calf, with square flat harness buckles, giving a pronounced dip front effect, are especially attractive for street wear. But the fabric belt will hold first place for the coming season. These are in all shades of green, of course also red and white plaid taffeta. Buckles are now used both front and back, the two constituting a "waist set."

What the dumpy woman should not wear is very much more important to her than what she should wear, for finding what is becoming is a comfort in itself, since it can be worn without danger at any time. While what a dumpy woman cannot wear is a matter of almost endless annoyance, since having an unbecoming gown on hand the economical woman naturally feels it an extravagance to throw the garment away, and yet she feels uncomfortable every time she wears it. Two of the prevailing styles which the woman of this diminutive figure must avoid are the shoulder cape, which makes for width, and the ultra wide and fussy sleeves, which has the same unfortunate tendency. Hanging draperies from the hat tend at once to shorten the neck, an effect which is aggravated beyond all pardon by the addition of a tulle bow, worn either at the back or the front of the neck.

A Yule-Tide Dinner.

Heap on the wood! The wind is chill;
But let it whistle as it will;
We'll keep our Christmas merry still.
—Sir Walter Scott.

Oysters.—Place six oysters with grated horseradish, catsup and Worcestershire sauce in lemon shells; set them in small bowls of shaved ice; put on folded napkins on the plates, and serve small crisp wafers with them.

Steamed Salmon.—For eight persons steam four pounds of the middle cut. Garnish with boiled cauliflower. For sauce use two tablespoonfuls each of butter, flour and water; cook, strain on two beaten eggs yolks, then add one teaspoonful each of vinegar, horseradish, chopped pickles and parsley.

Roast Pig.—Stuff a month-old pig with one cupful of bread crumbs, half a minced onion, two teaspoonfuls of fine sage, three tablespoonfuls of melted butter, a salt-spoonful of pepper, half a nutmeg grated, half a teaspoonful of salt, two beaten eggs and half a cupful hot milk; roast and serve with a red apple in the mouth.

Turnips and Potatoes.—Press seasoned mashed potatoes in a ring; brush with egg and brown them in the oven; heap the centre with turnip balls made with a French scoop and boiled in salt water; pour melted butter over; garnish with parsley.

Game Pie.—Line a French pie dish with rich biscuit crust. Cut venison into thin, small pieces and place it in a stew-pan with a glassful of red wine, a tablespoonful of catsup, an onion stuck with cloves, parsley and peppercorns. Simmer until tender, remove the onion, pour into the crust, cover and bake; remove the pie from the dish and garnish it with parsley and lemon.

Cranberry and Raisin Jelly.—Cook two quarts of berries; strain, add sugar to sweeten and cook for twenty minutes; stir in half a box of gelatine softened in a little cold water. Having removed the seeds from large, plump Sultanas raisins, place alternate layers of raisins and jelly in a mould set on ice and garnish with whipped cream.

Ginger Sherbet.—Boil a cupful of water until the syrup spins a thread; pour onto two twelfth beaten egg whites until cold; add the juice of two lemons, a cupful each of preserved ginger syrup and cream; freeze. Serve in glass cups with the meat course.

Mince Patties.—Make puff paste; spread it with a mince made of boiled tongue, sweet, apples, raisins, orange juice, cider, sugar, citron, currants and preserved peaches; cover with a pastry, cut into stars and bake a delicate brown.

Frozen Plum Pudding.—Beat six egg yolks until creamy; pour over one pint of scalded milk, add extract of cinnamon and a cupful of sugar; cook until the mixture coats a spoon, then add four tablespoonful of melted chocolate and a pint each of chopped mixed fruit and cream. Freeze then pack in a mould in ice and salt for two hours.

Cheese Souffle.—Beat eight yolks with a pound of fresh butter, a quarter teaspoonful of white pepper, no salt. Warm, stir constantly, and add a quarter of a pound of rich grated cheese, two tablespoonful of Parmesan cheese, three stiffly beaten egg whites, and three tablespoonful of cream; fill ramekins and set them in a pan of warm water to bake them for ten minutes; serve immediately.

Nuts and Blossoms.—Place a tall vase of scarlet and white chrysanthemums in a deep fancy dish filled with assorted nuts and stem raisins; surround the dish with a wreath of holly and tuck in sprays of mistletoe at intervals. This is to be as a centre-piece.—December Delinquent.

Ruin in Crossed Legs.

"Uncross your legs," said the doctor.
"Oh, no!" said his son. "What's the use of being so polite all the time?"
"My boy," the father answered, "it is not uncrossing of a mere rule of etiquette that I tell you to uncross your legs; but it is because leg-crossing is an injurious thing—a thing as baneful to the health as kissing or as microbes."
"When you cross your legs you fit the kneecap of the upper limb into the cavity under the knee of the lower one. In the cavity that you thus compress there are the two important exterior and interior popliteal nerves and a number of glands and blood vessels. Compression does not act well on these organs. It benumbs them and weakens and emaciates them. You fell the injury in a numbness of the whole leg—the leg goes to sleep."
"Keep on with the habit, and your legs weaken. They become thin. They lose their suppleness. It is only among men and women and children as never cross their legs who have strong and supple and beautiful limbs."

Reading Dines on Wild Geese.

Another flock of wild geese, probably 300 in all, passed over Reading Wednesday of last week. They flew in a southerly direction and so high that it was impossible to capture any of them. The three flocks that passed over the night before brought happiness to many families who were unable to buy a turkey for Thanksgiving Day. The next morning thirty-seven geese were found in the vicinity of the Reading Cotten mill plant. Some were disabled while a few were dead. The sheets of flame issuing from the Reading Iron Company's furnaces blinded them, and as they were flying low, they became confused and struck the cotton mills.

Harry Althouse, a farmer of St. Lawrence, said that over fifty of the wild geese were found lying in the fields in the vicinity of his home having become entangled in trees and disabled. Nearly the entire population of Jacksonwald ate wild geese for dinner.

Elias Hart, the veteran goose bone prophet, says that the presence of the birds indicates that cold weather will follow.

Here's a Chance For 500 Girls to Marry.

As Many Young Men in the State of Washington Long For Them. They Must Be Pretty.

Young women in this vicinity are not without opportunities to get married. There is a demand for 500 of them in King and Pierce counties, and Tacoma and Seattle, Washington.

James Evans, a young man from Plymouth, writes the postmaster of that place that the fame of the young girls of Pennsylvania, and especially of that section, has spread in the Northwest, as being all that is desirable in appearance and general wifely qualities.

In his letter he says:
"Five hundred, good-looking, hustling, healthy girls, from 23 to 30 years of age, are wanted by the same number of fine-looking, bright, hard-working young men, who wish to establish homes in Washington."

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We sell harness to every part of the county, and over a large part of the State. Why should you run around looking for cheap goods when you can buy first class goods almost as cheap from us? We guarantee all goods and price, and have at the present a very large assortment of light, single and double harness—at A WAY DOWN PRICES. Don't fail to see this line of goods. We have also placed in stock a big line of shoe findings, sole leathers inside and out in strips. We carry a big line of men's working gloves and mittens at all prices.

We are employing four first class workmen and your orders by mail will have our prompt attention. When you come in to see the show be sure that you see it all—as you will miss a good thing if you fail to examine our line of dusters, nets and horse sheets.
Respt. yours,
JAS. SCHOFIELD.

A MILLION VOICES.—Could hardly express the thanks of Homer Hall, of West Point, Ia. Listen why: A severe cold had settled on his lungs, causing a most obstinate cough. Several physicians said he had consumption, but could not help him. When all thought he was doomed he began to use Dr. King's New Discovery for Consumption and writes—"It completely cured me and saved my life. I now weigh 237 lbs." It's positively guaranteed for Coughs, Colds and Lung troubles. Price 50c. and \$1.00. Trial bottles free at Green's Pharmacy.

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The Kind You Have Always Bought has borne the signature of Chas. H. Fletcher, and has been made under his personal supervision for over 30 years. Allow no one to deceive you in this. Counterfeits, Imitations and "Just-as-good" are but Experiments, and endanger the health of Children.—Experience against Experiment

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We offer at special prices, a line of Double and Single Barrel Shot Guns and Rifles, and Black and Smokeless Powder Shells for all guns.

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Green's Pharmacy.

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THAT FIT ARE
COMFORTABLE

Our best advertisements are our satisfied customers. Almost every person who comes here and gets fitted with a truss, goes out and recommends several others to us. In fact, we count that every person who begins to wear one of our trusses is worth to us, at least double the amount of money which he actually pays us. We have had 48 years experience in fitting trusses and we give you the benefit of our experience. We do not want a single truss to go out of our store if it does not fit to satisfy us. Write or come and talk the subject over with us.

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an extraordinary fine grade of Spring wheat Patent Flour can be obtained.

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