Bellefonte, Pa., July 17 1903

FARM NOTES

-Weeds will come up sooner than the The damage from weeds is done early in the season, as they crowd out the young plants and appropriate the plant food. Much labor can be saved by work-ing the plant are with a saved by working the plowed land over with a cultivator and harrow before planting if the weeds

—The green crop plowed under is composed of three chief parts. About four-fifths of it is water, or from 80 to 88 per cent; about one-fiftieth of the whole, or 2 per cent., is composed of what is called the ash ingredients, and the rest is the so-called organic matter. This organic mat-ter, which is really the most useful part of the green manure, makes up, therefore, about a twelfth of the whole mass put under the ground.

—It is common for those who begin growing peaches to order a large propor-tion of the very early sorts, with the idea that these are most profitable. This, as peach growers find by experience, is a delu-sion. The very early peaches come in com-petition with the later small fruits. They are more apt to rot on the trees just at the time they should ripen. A few for home use are well enough, but the growing of peaches would be more profitable if only the later sorts were grown for market.

--Should you use the old-fashioned dasher churn you are annoyed by the cream, milk and butter splashing out at the top, where the dasher handle goes through. This may be avoided by melting the bottom off of a small fruit or baking powder can and placing it over the handle of the dasher. It rests on the lid of the churn and catches all the "splash" and conducts it back into the churn. If you only have one pound of butter per week to sell, don't take it to market in a shapeless mass. A mold is cheap and pays for itself in a short time. People like to buy at-tractive butter, and will pay extra for it. -Midland Farmer.

—Protection of highway trees is needed against the axes of anybody and everybody who at present seems able to dispose of shade trees at his own sweet will because not actually within the fence lines of adjacent property, and sometimes against the property owners themselves, who have an idea that they own to the middle of the road. The worst offenders, however, because systematic and lawless in their proceedings, are the telephone, steam and trolley lines, says the New York Times.

These gentry should be brought up with a round turn, and where they destroy or mutilate public property they should be forced to pay good damages.

—July is a very busy month in the fruit orchard. Though it is somewhat late for thinning fruit, it can still be done with profit, if done wisely. It will be found advisable to remove the surplus, even though it is of good size, since in this way better quality as well as size is insured. Pruning can be done now when field work will permit of it, and budding may be done as soon as the buds are sufficiently matured. All grafts that are growing too vigor-ously should be pinched back. If any shoots or sprouts come out near the grafts they should be removed, as they draw too much sap away from the grafts and thus check their growth. Even before this time

-Hungarian grass is a good crop to sow late for fodder. Like millet, it will produce a heavy crop on good land, and can be cured and housed so as to keep with less trouble than corn fodder, and many prefer it, though not as much weight can proba-bly be obtained from an acre as from corn. Hungarian grass grows rapidly, and can be fed green like corn, or be dried for winter use. If sown thinly, the stalks are stout and somewhat woody, but if sowed very thickly it will be shorter and will not support its own weight. There is a medium, however, and one should seek to strike it. This crop can be raised on sod land from which a crop of grass has been taken if the season is favorable. It likes warm weather. Fine crops of it have been raised from seed sown as late as July. It is better to use some fertilizer if the seed is sown late or on any land that it not already in good

—In summer, when pigs can have the run of a pasture, and a little corn and wheat bran or middlings are given them, there is no occasion for cooking the food. Perhaps seldom in growing pigs will it pay to cook their food if it is masticable and digestible. But it is not advisable to feed raw potatoes to the pigs, as the potatoes would be much more valuable when cooked. Potatoes, however, are seldom fed during the summer season. They come in later, when fattening begins. Then, if the pigs are confined, as they should be, cooked foods should be preferred to all kinds raw. The aim should be to avoid all the granting possible for the pigs as it arrange to the confined to exercise possible for the pigs, as it causes a waste of energy, and you are developing muscle, not laying on fat, which demands quiet, ease and easily digested food, hence under favorable conditions, such as every farmer should have, most foods for fattening pigs should be cooked, but when running in the pasture, growing and develop-ing muscle, uncooked food would be used, but corn should be soaked and softened if not ground into meal.

-Factories for pickling cucumbers are being established wherever the farmers will become interested. Small pickles, not over two and a-half inches long, usually bring about 50 cents per bushel, a bushel containing about 800 pickles. The average yield is estimated at 100 bushels per acre, though several hundred bushels may be grown upon an acre. The mildew de-stroys the vines in some sections, but this stroys the vines in some sections, but this is kept down by spraying. The striped cucumber beetle, which cannot be destroyed by Paris green or ordinary insecticides' is a formidable enemy where it makes its appearance. The long green varieties of cucumbers are used. Plenty of manure should be applied. A fertilizer consisting of one post prices. consisting of one part nitrogen, one part phosphoric acid, and two parts potash is about the proper formula for cucumbers. Cucumbers are salted with two quarts of salt per bushel of cucumbers, packed closely in tierces or barrels, and enough brine added to cover them. The brine must be added daily, as evaporation will lower the water in the vessel and expose the cucumbers, which will damage them. Growers can co-operate, form a joint stock company and sell the pickles on the product. pany, and sell the pickles on the market, thus securing the largest profit possible from growing them.

-Subscribe for the WATCHMAN.

FOR AND ABOUT WOMEN.

When one goes to a summer reception or garden party one must dress up in one's best. This gown is one woman's best. It is of accordion-pleated white chiffon made over China silk, trimmed with a very broad waving design of white lace. Here and there are medallions of black lace. There are two novelties. One is the black ruching, edged with black velvet ribbon, to protect bottom of skirt, and the other is the lattice work of velvet ribbon which forms a cap to the pleated sleeves.

The style of shirt waist has materially changed. The strictly tailor-made article is used only with suits for shopping and traveling and for sport.

Dainty blouses of finest fatrics, orna mented with finger work, have taken the place of the less ornate shirt for other oc-

The prettiest are those fastening at the back, which makes it possible to trim fronts with great elaboration. The favorite color is white, the trimmings are generally lace, embroidery and tucks.

A blouse is of satin-finished cream white

crepe de chine, made with a round transparent stock, yoke and ouffs of point de Venise lace. Out lining the yoke are squares of fine cream-colored batiste embroidered in pastel shades of silk, incrusted with lace motifs in center. Similar squares are inset in the full sleeves, which are tucked at top. The lower blouse is jointed by tucks to the yoke, and left loose at bottom, the wearer arranging the fullness to suit herself.

embroidered in shades of blue floss. The other material is linen with dainty drawn work in center, fagoting at the edges.

Even the shirt waist suit this year de-pends much for its smartness upon the acsories worn with it. The belt, stock and hat are always selected with the greatest care, and with the idea of carrying out est care, and with the idea of carrying out the same color scheme. Then, there is the veil, which this year invariably matches the helt in color. The scarlet helt is much veil, which this year invariably matches the belt in color. The scarlet belt is much in fashion this year, which has the happy faculty of looking well with a great num-

An unusually smart looking shirt waist suit seen recently, which was worn with a scarlet belt, was of white Sicilienne trimmed with a narrow braid and many French knots in black and scarlet. The belt, which was worn over a Rosalind adjuster, gave a pretty French curve to the figure. It was fastened in front with an exquisite gun-metal buckle studded with fresh water. pearls. The braiding and French knots trimmed the skirt in a band which formed a deep V. The skirt was made gracefully long and finished at the bottom with a wide velveteen binding.

The traveling gown this year, for short trips, is much less severe in style than last season. The shepherd plaid silks in black and white are particularly modish for this sort of costume. The skirt is made up unlined and the costume is sure to be cool and comfortable. Often times it consists of a three-piece suit, short skirt, shirt waist of the same material and a separate coat, and it is in style of costume, quite as well as in the more dressy frocks, that the acessories count.

In a smart looking wooltex black and white taffeta three-piece suit the skirt coat had a touch of individuality given it by being trimmed with crescents made of white check their growth. Even before this time of the year the orchardists should be on the lookout for the nests of the tent caterpillar cravat ends also added to the style of the costume. They were tied in loose knots and caught with the silk crescents. The bat worn with this suit was of burnt orange straw with a touch of Irish lace on the brim to match the collar. The only trimming used was a band of black velvet around the rather high crown, which at the back formed a cascade of loops over the

> Magnesia makes a capital cleanser for delicate, light colored fabrics that have bedelicate, light colored fabrics that have become spotted or stained. Rub the spots on both sides with magnesia, then put the article away, just as it is. When needed, brush off the magnesia, and the dirt will be found to have disappeared.
>
> drops of tincture of curcuma to give the true lemon tint; mix well in and bottle the syrup the same as given for blood orange syrup. Use two ounces of it to each glass of soda and apply the plain soda which gives it the vim and bubble.

To take out a kerosene spot from woolen fabrics cover the stain on both sides with French chalk, and leave it so over night. Press between clean blotting paper with a warm iron. Caudle-grease spots are best removed by placing blotting paper next the goods on the side where the grease is, and holding a hot iron close to the surface. If the fabric is ironed the grease will run through to the other side.

Stocks of lawn or sheer materials, with flowing ends of the fichu or jabot order, she will use oftenest for a neck dressing, those ornamented with hand-drawn work or embroidery being particularly favored. Scarfs and ties of washable silk will also form part of her summer outfit.

For mildewed clothes soak each piece separately in well-salted buttermilk, or in salted loppered milk all night. Next day salted loppered milk all night. Next day rinse in soft water and spread upon the grass. Cover the spots with a paste made of lemon juice and salt, and leave in the hot sun all day, renewing the paste twice meanwhile. Do not remove the paste for another twelve hours, when wash as usual, rinsing first in tepid water without soap. You might extract the mildew with oxalic and or evanide of notassium, but these acid or cyanide of potassium, but these powerful detersives have a tendency to eat into linen and cotton. The process I give is slower, but safer.

Acetic acid will remove moles. Dip the end of a wooden toothpick in the acid and apply to the centre of the mole, taking care not to touch any of the surrounding white skin with the acid. Do this three nights

in succession.

A crust will form which in the course two or three weeks will drop off, taking the mole with it. Patience must be your watchword when you start in on beauty culture, just as it must be in other under takings in this life.

Spots on the carpet may be wiped up with a cloth wrong out in hot, soapy water. The cloth may be frequently im-mersed in the water, but should always be wrung out thoroughly, then rubbed re-peatedly over the affected portion until the soiled condition is nearly effaced and the

soiled condition is nearly effaced and the spot is as dry as possible.

For cleaning and brightening carpets, as well as a preventive against moths, one housewife recommends brushing well with very coarse salt. Another advocates turpentine, a tablespoonful to a quart of water. Dip the broom in this once in a while during the sweeping of the carpet.

ing upon them to witness that no untoward consequence followed upon his action.

—Sunday night, the 5th, a fire at the Standard Steel works at Burham, a branch of the Baldwin Locomotive works, destroyed a considerable section of the axie plant, causing a loss of about \$25,000; insured.

Home Preparation of Healthful Sum mer Drinks.

The important part of successful drink mixing, says The Delineator, begins with the foundation or base, called simple syrup to which may be added fruit pulps and juices, flavoring extracts, ice cream, and the like to form an endless variety of bev-erages. There is a certain rule which will insure uniform results by which a syrup can be made that will not sour or ferment in the most trying weather during the sum-mer months. Many persons put the water and sugar into a sauce pan and boil the mixture for a few minutes without any regard for proportion or length of time; such is guesswork syrup and one may be too thin another too thick and still another will crystalize in the dish. The cold process simple syrup will be alike at each trial.

PLAIN OR SIMPLE SYRUP. Place one quart of pure cold water in a roomy earthen bowl and add to it three pounds of granulated sugar; stir this mix-ture for a few minutes, then let it stand for a while and stir it again for several minutes: after a few such treatments, however, every particle of sugar will dissolve, leaving a clear, heavy syrup ready for use after being strained. A practical device for straining this syrup is made by tying a piece of cheese cloth across the top of a tin funnel; the cloth should be danuened first funnel; the cloth should be dampened first with lace motifs in center. Similar squares are inset in the full sleeves, which are tucked at top. The lower blouse is jointed by tucks to the yoke, and left loose at bottom, the wearer arranging the fullness to snit herself.

Among the novelties in collar and cuffs are the turned-down variety of embroidered linen and lawn. They should be avoid
Tunnel; the cloth should be dampened first and the syrup poured through it while the spout of the funnel rests in the mouth of a large bottle or jug. This formula will make a quart and three fourths of crystal syrup of the right consistency, equal in every way to rock candy syrup, and, as a rule, much lower in price, being made for something like thirty five cents per gallon. For a large quantity of sprup use twentyare the turned-down variety of embroidered linen and lawn. They should be avoided by women with long, thin necks. A fashionable one is of white butcher's linen and one half quarts of cold water. Paddle it to syrup in a large tub or keg. This can be used as a table syrup for pancakes, puddings, etc.

HOME BREWED SODA The next thing after producing the simple syrup is to purchase a case of "plain soda water" as it is called; this soda contains no sweetening or flavor whatsoever purchased in half pint bottles with patent stoppers, two dozen bottles to the case, or in quart siphon bottles, half a dozen or more in a case. The water in the siphon bottles is charged much higher than that in the one glass size; this is owing to the fact that the siphon bottle has a lever valve ar-rangement in connection with the cork and a slight pressure on this lever will liberate what liquid is wanted, through a small tube, which gives it the gennine soda water fizz, as there is a pressure back of it sufficient to force every particle of water out of the bottle at one drawing. This makes a miniature soda fountain and a convenient

BLOOD ORANGE SODA SYRUP. To one pint of simple syrup add half an ounce of extract of orange and enough vegetable red coloring to give it a deep, rich wine color; also add a tablespoonful of acid phosphate; then mix the whole evenly by stirring. Now put this blood orange syrup in a bottle and keep it corked for use. Always mix soda syrups in glass or china dishes and always keep the prepared syrup in glass, for the acid contained in many of them will act on metal and cause it to corrode, rendering the syrup useless.

TO SERVE BLOOD ORANGE SODA. Put about two ounces of blood orange syrup in a tall, thin glass or a number of them (half pint capacity) and pop open a cool, small bottle of plain soda for each glass; stir briskly with a long handled spoon and drink the beverage while it bubbles. The siphon brought to bear in a glass makes it sparkle and effervesce to perfection. This method of soda water mixing at home is so convenient that almost every family can keep an apply supply of cooling drinks of known purity on hands at all

To one pint of simple syrup add half an ounce of best extract of lemon, two teaspoonfuls of acid phosphate, and a few drops of tincture of curcuma to give the

LIME FRUIT NECTAR.

Put about two ounces of simple syrup in a tall, thin glass, add enough Montserrat lime fruit juice to suit the fancy, and en-liven it with a bottle of plain soda water or a torrent from a siphon bottle; drink when the bubbles dance.

CURRANT ICE.

It is made of the fresh fruit. It is frequently more acceptable than ice cream. To prepare it soak a tablespoonful of gelatine for half an hour in a eighth of a cup of cold water. Pour over it a half pint of boiling water, add a pint of currant juice, a scant pint of cold water, a pound of granu-lated sugar and the juice of a lemon. Freeze and pack.

CURRANT SHRUB. This is one of the most cooling and re-freshing of summer drinks and is beneficial to persons suffering with liver trouble. Stem red currants, place in a stone jar, set in a dish of hot water and cook until the juice is well extracted. Put into a flannel bag and drain. For every pint of clear juice allow a pound of granulated sugar and boil for five or six minutes. Remove, and boil for five or six minutes. Remove, stir until cold and bottle. Many prefer to add a gill of the best brandy to each pint of the liquid before bottling. To prepare it as a beverage, fill a glass with chipped ice, pour in two tablespoonfuls of the shrub and fill with cold water.

Legend of a Lake.

A climbing accident on Pilatus is reported. The mountain is interesting, says the Westminister Gazette, as the first of the Swiss heights to which climbers turned their attention. There was a legend to the effect that the body of Pontius Pilate had been thrown into a lake close to the summit, and that whenever a stone was pitched into the lake a storm immediately occurred. The consequence was that people were curious to ascend the mountain to test the truth of the story, and that the Luzerne authorities forbade them to do so unless a respectable burgher of the town accompanied them. In the sixteenth century, however, the State pastor of Luzerne dispelled the legend by throwing stone after stone into the lake in the presence of his entire congregation, and calling upon them to witness that no untoward consequence followed, non-his ection.

Gen. Cassius M. Clay Insane.

clares Him of Unsound Mind. A jury in County judge Turpin's court recently at Richmond, Ky., adjudged Gen. Cassius M. Clay of unsound mind on the estimony of several of his children and a physician from Richmond, none of whom physician from Richmond, none of whom has seen Gen. Clay for several months. The physicians from Lexington who attended Gen. Clay at Whitehall on last Tuesday said that the old man's mind is unusually bright for one so old.

When Gen. Glay was told by his bodyguard, Jim Bowlin, that he had been adjudged insane, he half arose from his sickbed, and, seizing his revolver, declared that he would never be taken from Whitehall

he would never be taken from Whitehall

He would have nothing more to say except that he wanted his former child Dora Clay Brock, to come back to Whitehall to remain with him the rest of his days. He fully expected her to return

but she did not appear.

Gen. Clay will not be taken from White house to a private sanitarium, as was at first thought, but he will have no say in the management of his financial affairs.

NIGHT WAS HER TERROR .- "I would cough nearly all night long," writes Mrs. Chas. Applegate, of Alexandria, Ind., "and could hardly get any sleep. I had consumption so bad that if I walked a block I would cough frightfully and spit blood, but, when all other medicines failed, three \$1.00 bottles of Dr. King's New Discovery wholly cured me and I gained 58 pounds."

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