

Bellefonte, Pa., October 14, 1904.

FARM NOTES.

A sick animal relishes something dainty. A few sliced carrots, a warm wash of bran and ground oats, or a mess of clover hay that has been cut and scalded and slightly seasoned with salt, will usually be relished.

But few farms contain quince trees. One or two quince trees will be found valuable for a family. The quince tree is a great feeder, and requires cultivation, as it soon shows the effects of neglect. In the markets there is seldom a full supply of quinces, and they bring good prices.

Some late potatoes were damaged by frost in Wisconsin; rot is increasing in Pennsylvania and portions of Minnesota, and causing some damage in New York and New England, while blight continues in Michigan. Otherwise the outlook for potatoes is promising and a fair to good crop is indicated.

November and December are excellent months for pruning apple trees, as the wood is then matured. There is much to learn on the part of those who go into an orchard and saw off limbs, without regard to the symmetry of the trees or the injury inflicted. Such work should be done only by those who have had practical experience in pruning trees.

The time to fatten hogs is when the season is mild and cool, as less food will then be required to keep them warm than after winter begins. The largest profit from hogs is secured when the cost is reduced by warm and dry quarters and judicious feeding. Corn is the best food, but the greatest gain is made when a variety of food is given.

If the strawberry bed has been overrun with grass and weeds the best thing to do is to burn the bed over late in the fall, and next spring the strawberry plants will get a good start. The weeds and grass will rot and any strawberry bed unweeded and unweeded is something not done to give the plants an opportunity to get ahead in the spring. Mulching will also be serviceable on the bed.

Field mice do not attack old trees if they can get the bark of young trees, but they sometimes do much damage to orchards. Wrap the trees with tarred paper, extending the paper several inches into the ground. This method not only prevents the depredations of mice, but also serves to protect against the borers. The paper need not extend over a foot above ground.

The value of breeds is greater than is known to some. Formerly it was necessary to keep a steer until four or five years old before sending to market, but with the use of improved breeds steers can now be marketed at two and three years of age, and will be heavier than those of twice that age that are not well bred. Good breeds save time and feed, increase the weight and lead to higher prices.

The appearance of moss on apple trees shows that there is excess of water in the soil, and this occasions lessened vitality. Washing the trunk with water in which potash has been dissolved will remove the moss, but it will come again unless the cause is removed. The land should be drained for orchards as for other crops. It is by underdraining that the soil is deepened, so that the sub-soil will hold moisture in shape for the roots to use.

Burn off the asparagus beds now and clean the ground thoroughly, applying manure plentifully. All bushes or weeds that have not been cleared from the ground will serve as harboring places for mice and insects. When the materials on the surface of the ground which have been destroyed by frost are dry, and the grass also dead, it is not difficult to burn an entire bed over and thus consume many seeds on the ground.

A light and inferior crop of apples is indicated in a majority of the States of the central valleys, but in Michigan and Ohio and the northern portion of the Middle Atlantic States, as well as in New England, this fruit is plentiful, especially in the last named section, where a large crop of fine quality is promised. High winds of the 14th and 15th caused much damage to apples in portions of the Middle Atlantic and New England States.

When horses are not thrifty it may be due to sameness of diet. A pint of linseed meal three times a week will "loosen the hide," and the animal will soon show the effects of such an addition to the food. If the bowels are affected by the linseed meal reduce the supply. It is harmless and no danger will result from its use, but it should not be fed too freely to mice with foals. Carrots should also be given in connection with the linseed meal.

Eight sheep on one acre (using 10 acres) has been kept at the Minnesota station, and nearly a full load of hay was taken from each acre also. On the ten acres were eighty sheep, which provided themselves with all they required, due to the use of hurdles or temporary fences, which permitted of growing for them forage crops, and which matured at different periods, including rape. With the harding system the number of sheep on an acre can be increased.

Now that the period for the harvesting of corn is here there will be grain to sell, but every farmer should endeavor to convert the grain into meat, if possible, not only for the sake of the higher price to be obtained, but because meat is not as bulky as grain and the expenses of marketing are less. When a farmer sells corn or any other grain there is nothing left behind, but when the grain is fed to stock much of its real value is retained on the farm in the manure. Fat taken from the farm than the protein, and the faster an animal that is sold the smaller the loss of the soil elements proportionately and the larger the profit.

There is no necessity for feeding grain to horses in winter if they are not at work. Hay contains more mineral matter, starch and protein than an idle horse will require, and grain is of no advantage. It is proper, however, to give horses a variety. A mess of scalded bran once or twice a week and carrots every day will be ample. Some farmers make their horses too fat. While it is well to have horses in prime condition, yet they are not benefited when excessively fat. In order to exercise horses in winter they should be made to do duty at the tread or sweep powers, so as to thresh and clean the grain, saw wood and grain and cut feed. The horses will keep in better health by doing some kind of work.

FOR AND ABOUT WOMEN.

HOW TO USE CHESTNUTS.

Chestnuts are but little used in this country save as sweets or stuffing for various kinds of meats but they make a most excellent substitute for vegetables and in soup are quite superior to any puree. After shelling, wash the nuts and if very large cut each diagonally across, tie up loosely in cheese-cloth, put in boiling salted water, let it boil, then draw to the back of the stove to simmer until quite tender. Drain, remove the skins and serve hot with a seasoning of butter, salt, white pepper and if desired a dash of red wine.

Another method is to blanch the nuts like almonds throwing each nut as soon as the brown skin is rubbed off into a dish of cold, slightly salted water, sufficiently acidulated with vinegar or lemon juice to give it a slightly acid flavor. Stir together two tablespoonfuls each of flour and butter, moistening it with half a pint of good rich stock. Season with salt and pepper and when it boils put in the chestnuts, and let them simmer until tender, but not broken. This makes an excellent accompaniment to either roast meat or poultry, and can be either white or brown, according to the stock used.

Chestnut puree is cooked as just stated, the nuts being mashed through a sieve as soon as they are tender, then butter, a dust of sugar and nutmeg added with enough rich brown sauce to bring it to the right consistency. If used for an entree, let the puree get cold, adding about one-third of an ounce of gelatin to one-half pint of puree and half a cupful of stiffly-whipped cream. This forms an attractive dish when moistened with cold turkey. For chestnut soup cook thirty or forty chestnuts as for puree, moistening with sufficient stock, add a spoonful of cream for each person and serve with fried croutons. Many cooks add a bunch of herbs to flavor the soup.

A very appetizing sauce to serve with roast fowl or game is made by mashing a pint of chestnuts in the water in which they were boiled, seasoning with salt and pepper to taste, and if desired a tiny bit of minced onion. Brown one tablespoonful of flour in two tablespoonfuls of butter add the chestnuts and cook for four or five minutes. As stuffing for fowls, chestnuts can be blanched and added uncooked to the bread for a large fowl, but for smaller birds they are better if parboiled first. To a pint of boiled chestnuts chopped, use a salt-spoonful of salt, half a teaspoonful of pepper, one tablespoonful of chopped parsley and one cupful of rolled bread crumbs moistened with one-third of a cupful of butter. For chestnut salad put a quart of shelled chestnuts into boiling water for three or four minutes to remove the skins, then boil till tender, but not sufficiently soft to fall apart. Use an equal quantity of chopped celery, one-half to the amount of chopped pickle and cover with a well seasoned salad dressing, serving on lettuce leaves.

For soufflé boil a pint of shelled chestnuts in salted water until soft, drain, rub off the brown skins and mash through a sieve. Cream four tablespoonfuls of butter with half a cupful of sugar, add the chestnuts, the yolks of four eggs well beaten, the juice and grated rind of one lemon, half a cupful of rolled bread crumbs and one cupful of milk. When well mixed, fold in the stiffly-beaten whites of four eggs, turn into a buttered mold and bake about twenty minutes. Serve with sugar and cream or fruit juice.

One of the most delicious concoctions made with chestnuts is the famous Nessee-rolle pudding. For this, shell and blanch a pint of chestnuts, boil until tender, drain through a sieve. At the same time, boil one cupful of raisins, drain and seed. Drain also one half a cupful of seeded cranberries and half a cupful of preserved peaches, cutting the latter into dice. Boil one cupful of sugar with one-quarter of a cupful of water five minutes and add gradually to the well-beaten yolks of four eggs. Cook eggs and syrup in a double boiler until slightly thickened, then strain, adding a bit of salt. When the mixture is cold add one teaspoonful of vanilla and six drops of almond, stir into one pint of stiffly-whipped cream, add the sifted nuts and turn into the freezer. When partly frozen set in the fruit, continuing to freeze until when hard pack in a mold to ripen for at least an hour. Serve in slices with or without whipped cream.

One can give a unique touch to the tea table—a touch that is sure to prove popular—by the use of some of the delicious preparations made from preserved ginger. It is wise to ask for "West India preserved ginger," when purchasing it at the shops, says the Boston Cooking School Magazine, for this sort is rather tenderer and finer in quality than the ordinary kind.

The thought preserve is apt to be rather expensive. Therefore, it is wise to learn how to crystallize the ordinary green ginger at home; and with a supply of the latter dainty, and a single pat of the former, any quantity of ginger delicacies may be concocted. The ordinary green ginger root can be bought for about 25 cents a pound, and one pound is sufficient for a large quantity of the crystallized dainty. Ask for the "stem ginger," since this is less apt to be coarse and stringy, and then wash and scrape it well. Throw the pieces into cold water for a few moments, and then place it over the fire in the same water to cook till tender. When it is cooking prepare a rich syrup of white sugar and a little water; and, when it has boiled down, drop the tender ginger roots into the syrup, and draw the saucepan to the back of the stove, letting the contents simmer until the syrup is nearly absorbed. Turn the ginger out on a sugared sieve, and let it remain over night. In the morning break the mass into pieces or with a sharp knife cut the ginger into circles, which should be rolled in sugar. Pack away in layers with paraffin paper between, and plenty of sugar, and keep airtight until all is used. When the ginger is sufficiently cooked in syrup it will be almost transparent and quite tender.

From the preserved ginger delicious bonbons may be made by combining the ginger with fondant and fruits of all kinds, as well as nuts.

GINGER DATES.

Ginger dates are very easily made by taking oblong pieces of the preserved ginger and pressing them into the cavity made by removing the pits from some really fine dates and then rolling the stuffed dates in fine sugar. These may be varied by pressing a blanched almond into each cavity with the ginger.

GINGER BONBONS.

Ginger bonbons are made by covering a piece of preserved ginger with a fine ball of fondant and rolling it in fine sugar or in sugar that has been stirred into some fine chopped nuts. The ginger may be chopped very fine and stirred through the fondant, to which chopped nuts may be added as well, and the whole formed into bonbons and rolled in sugar.

What He Was as President, What He Pretends to be as Candidate.

Eren Mr. Cortelyou, the "oil can of the Administration," might have some trouble in harmonizing such utterances as these:

If we ever grow to regard peace as a permanent condition of affairs we will prepare the way for inevitable and permanent peace in the future.—Theodore Roosevelt to the Republican Club, Feb. 13th, 1899.

There is a homely old adage which runs "Speak softly and carry a big stick; you will go far." If the American nation will speak softly and yet will keep at a pitch of the highest training a thoroughly efficient navy will go far.—President Roosevelt to the Interparliamentary Peace Union, Sept. 24th, 1904.

I thank you for your kind allusions to what the Government of the United States has accomplished for the peace and good-will among the nations of the earth.—President Roosevelt to delegates of Interparliamentary Peace Union, Sept. 24th, 1904.

Which is the real Roosevelt—the one that preached the doctrine of "efficient fighting strength" and the "big stick," or the one who promises a world's peace conference; the one that threatened the South American Republics with the interference of the United States unless they showed that they knew "how to act with decency in industrial and political matters," kept order and paid their obligations, or the one that urges upon each nation a "just recognition of the rights of others"?

Science at State College Supported by the Federal Government.

The bureau of animal industry of the U. S. Department of Agriculture has assigned one thousand dollars of the recent congressional appropriation for experiments in animal breeding and feeding to the co-operative investments with the respiration calorimeter now in progress at The Pennsylvania Station. Plans have been made for an investigation upon the influence of age and individuality upon the metabolism of cattle and two full-blood yearling steers, one an Aberdeen Angus and one a Jersey, have been purchased for use in the investigation.

Careful records will be kept of the food consumed and the rate of growth of these animals. In addition, occasional digestion experiments will be made with them to determine the assimilability of the food and the actual production of lean meat; while each winter there will be made, with the aid of the respiration calorimeter, scientifically accurate determinations of the actual gains of lean meat and fat respectively. It is expected to continue the experiments until the animals are mature. In this way, it is hoped to secure more exact knowledge as to the actual points of difference in the feeding qualities of the dairy beef types of cattle, while at the same time valuable data will be obtained as to the nature and economy of the growth made at different ages.

A DREADFUL TRIO.—There are three common diseases, Sorofala, Catarrh and Consumption. The first and second commonly go hand in hand, and sometimes the third joins them.—a dreadful trio! Why not attention to them? Simply to tell what will cure sorofala and catarrh and prevent consumption, according to incontrovertible evidence.—It is Hood's Sarsaparilla.

In the fall the progress of these diseases is most rapid and we would advise that treatment with this great medicine be begun at once.

Niagara Falls Excursions.

The Pennsylvania Railroad Company has selected the following dates for its popular ten-day excursions to Niagara Falls from Washington and Baltimore: Sept. 9th and 23rd, and Oct. 14. On these dates the special train will leave Washington at 8:00 A. M., Sunbury 12:58 P. M., Williamsport 3:30 P. M., Lock Haven 3:08 P. M., Renovo 3:55 P. M., Emporium Junction 5:05 P. M., arriving Niagara Falls at 9:35 P. M.

Excursion tickets, good for returning passage on any regular train, exclusive of limited express trains, within ten days, will be sold at \$10.00 from Washington; 7.50 from Adams; 7.40 from Tyrone; 6.45 from Bellefonte; 4.10 from Ridgway; \$3.90 from Sunbury and Wilkesbarre; \$3.72 from Williamsport; and at proportionate rates from principal points. A stop-over will be allowed at Buffalo within limits of ticket returning.

The special trains of Pullman cars and day coaches will be run with each excursion running through Niagara Falls. An extra charge will be made for parlor car seats.

An experienced tourist agent and chapman will accompany each excursion. For descriptive pamphlet, time of connecting trains, and further information apply to nearest ticket agent, or address Geo. W. Boyd, General Passenger Agent, Broad Street Station, Philadelphia. 49-26-74

Reduced One-Way Colonist Rates Via Pennsylvania Railroad to Colorado, Arizona, Mexico, California, and Other Western Points.

From September 14th to October 14th, inclusive, the Pennsylvania railroad company will sell one-way Colonist tickets from all points in its territory to Western and Southern points at greatly reduced rates, thus affording a specially attractive opportunity to visit the growing and rapidly developing crop-producing sections of the great Western Empire. Detailed information as to rates and times of trains can be had of all Pennsylvania Railroad ticket agents. 49-37-24

World's Fair Excursions.

Low-rate ten-day excursions via Pennsylvania railroad, October 5th, 12th, 19th and 26th, rate, \$15.55 from Bellefonte. Train leaves Bellefonte at 1:05 p. m., connecting with special train from New York arriving at St. Louis 4:15 p. m. next day. 49-37-44

SAVES TWO FROM DEATH.—"Our little daughter had an almost fatal attack of whooping cough and bronchitis," writes Mrs. W. K. Hawkins of Amherst, N. Y., "but, when all other remedies failed, she saved her life with Dr. King's New Discovery. Our niece, who had Consumption in an advanced stage, also used this wonderful medicine and to-day she is perfectly well." Desperate throat and lung diseases yield to Dr. King's New Discovery as to no other medicine on earth. Infallible for Cough and Colds. 50c and \$1.00 bottles guaranteed by Green's. Trial bottles free.

CONFESSIONS OF A PRIEST.—Rev. Jno. S. Cox, of Wake, Ark., writes, "For 12 years I suffered from Yellow Jaundice. I consulted a number of physicians and tried all sorts of medicines, but got no relief. Then I began the use of Electric Bitters and feel that I am now cured of a disease that had me in its grasp for twelve years." If you want a reliable medicine for Liver and Kidney trouble, stomach disorder or general debility, get Electric Bitters. It's guaranteed by Green's. Only 50c.

"England pensions her authors." "Well, that's wise. Pensions, you know, make authors get lazy and quit writing."

"Angry father—How dare you show your face here again?" "Persistent Suitor—Because I could not leave it at home."

Castoria.

Castoria is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrups. It is Pleasant. It contains neither Opium, Morphine nor other Narcotic substance. Its age is its guarantee. It destroys Worms and allays Feverishness. It cures Diarrhoea and Wind Colic. It relieves Teething Troubles, cures Constipation and Flatulency. It assimilates the Food, regulates the Stomach and Bowels, giving healthy and natural sleep. The Children's Panacea—The Mother's Friend.

The Kind You Have Always Bought Bears the Signature of CHAS. H. FLETCHER. IN USE FOR OVER 30 YEARS. THE CENTAUR COMPANY, NEW YORK CITY. 49-43-21m

New Advertisement.

NOTICE.—The undersigned, executors of the estate of J. W. Stover, late of the borough of Millheim, deceased, offers for sale his entire stock of general merchandise. Said stock is in good condition and will be sold at a bargain. Call on Mrs. H. T. STOVER, W. F. SMITH, Executors. 49-35-2m.

IF YOU WANT TO SELL standing timber, sawed timber, railroad ties, and chemical wood IF YOU WANT TO BUY lumber of any kind worked or in the rough, White Pine, Chestnut or Washington Red Cedar Shingles, or kiln dried Millwork, Doors, Sash, Plastering Lath, Brick, Etc. Go to P. B. CRIDER & SON, Bellefonte, Pa. 49-18-1y

MINE EQUIPMENT.

CATAWISSA CAR AND FOUNDRY COMPANY, CATAWISSA, COLUMBIA CO., PA. BUILDERS AND MANUFACTURERS OF Bituminous Mine Cars. Every type. Mine Car Wheels. Flat Solid hub oiler. Bolted cap oiler. Spoke oiler. Reccer oiler. Mine Car Axles. Square, Round, Collared. Car Forgings. Bands, Draw bars, Clevises, Brake, Latches Chain. Rails and Spikes. Old and New. Iron, Steel and Tank Steel and Iron forged and prepared for any service. We can give you prompt service, good quality, lowest quotations. Distance is not in the way of LOWEST QUOTATIONS. TRY US. 49-26

Accident Insurance.

THE PREFERRED ACCIDENT INSURANCE CO. THE \$5,000 TRAVEL POLICY Benefits: \$5,000 death by accident, 5,000 loss of both feet, 5,000 loss of both hands, 5,000 loss of one hand and one foot, 2,500 loss of either hand, 2,500 loss of either foot, 630 loss of one eye, .25 per week, total disability; (limit 52 weeks.) 10 per week, partial disability; (limit 26 weeks.) PREMIUM \$12 PER YEAR, payable quarterly if desired. Larger or smaller amounts in proportion. Any person, male or female engaged in a preferred occupation, including house-keeping, over eighteen years of age of good moral and physical condition may insure under this policy. FREDERICK K. FOSTER, 49-9 Agent, Bellefonte, Pa.

McCalmont & Co.

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- GRAY ENAMELED Preserving Kettles, 4 qt., 30c usually 40c, 6 qt., 40c usually 50c, 8 qt., 50c usually 70c. Double Boilers, 1 1/2 qt., 55c usually 90c, 2 qt., 65c usually 90c, 3 1/2 qt., 75c usually 110. STEEL ENAMELED Ware: Pudding Pans, 1 qt., 17c usually 25c, 2 qt., 20c usually 30c, 3 qt., 30c usually 45c. Stew Pans with Lip and Handle, 2 qt., 30c usually 45c, 3 qt., 40c usually 50c, 4 qt., 45c usually 60c. Coffee and Tea Pots, 1 qt., 14c usually 25c, 1 1/2 qt., 30c usually 50c, 2 qt., 38c usually 60c. Coffee Pots, 3 qt., 11c, 2 qt., 10c, Flour Sieves 10c, Dippers 1 pt., 9c, Cake Turners 7c, Wire Tea Strainers 7c. Galvanized Sprinkling Cans, 4 qt., 35c, 3 qt., 40c, 8 qt., 45c. Buffalo Egg Poachers 30c. 49-1 McCALMONT & Co. Bellefonte, Pa.

Jewelry.

WHERE TO GET. The Latest Novelties, DIAMONDS, WATCHES, STERLING SILVERWARE, CLOCKS, JEWELRY, POCKET BOOKS, UMBRELLAS.

SILVER TOILET WARE. An abundant Stock at Moderate Prices. F. C. RICHARD'S SONS, High St. BELLEFONTE PA. 41-46

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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. My prices are no higher than poorer meats are elsewhere. I always have DRESSED POULTRY. Game in season, and any kinds of good meats you want. TAY MY SHOR. P. L. BEEZER, High Street, Bellefonte 49-94-1y

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There is no reason why you should use poor meat, or pay exorbitant prices for tender, juicy steaks. Good meat is abundant hereabouts, because good cattle sheep and calves are to be had. WE BUY ONLY THE BEST and we sell only that which is good. We don't promise to give it away, but we will furnish you GOOD MEAT, at prices that you have paid elsewhere for very poor. GIVE US A TRIAL.—and see if you don't save in the long run and have better Meats, Poultry and Game (in season) than have been furnished you. GETTIG & KREAMER, Bush House Block 44-18

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CHOOSE YOUR PLUMBER as you choose your doctor—for effectiveness of work rather than for lowness of price. Judge of our ability as you judge of his—by the work already done. Many very particular people have judged us in this way, and have chosen us as their plumbers. R. J. SCHAD & BRO. No. 6 N. Allegheny St., BELLEFONTE, PA. 49-43-61

Groceries.

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REXALL TOILET SOAP. The finest piece of goods for the money upon the market—the money is in the Soap, not in its surroundings—the odor is a new one—a bouquet—just strong enough but not too strong—in fact a good, solid, honest cake of unsurpassed SOAP—our price 10c., 3 for 25 cents—REXALL YOU CAN GET IT AT GREEN'S PHARMACY Bush House Block, BELLEFONTE, PA. 44-86-1y

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FOR A CHANGE On Breakfast Food—Try our Grape Sugar Flakes. It will please you. SECHLER & CO. BELLEFONTE PA. 49-3 FINE BISCUIT, Cakes, Crackers, Breakfast Foods, Dried Fruits, Ham, Breakfast Bacon, finest Cream Cheese at 12 1/2 c. per pound. SECHLER & CO., BELLEFONTE, PA. 49-3

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