Democratic Watchman.

Bellefonte, Pa., August 10, 1906.

FARM NOTES.

—Good cream should contain 22 per cent. of butter fat. If it falls below that standard much of the butter fat has not been removed from the milk.

—Pansy seed may be sown in the fall. Make the beds fine and press the surface smooth; sow the seed in rows, sprinkle a little fine dust over the seed, and lightly press the surface again.

—Good cider vinegar is always salable, and it pays to convert the surplus apples into cider for the purpose of making vinegar. The artificial vinegar cannot be used for choice pickles and other purposes for which good cider vinegar only is adapted, and does not, therefore, largely compete with it.

—Roses may be propagated by hardwood cuttings taken in the fall and planted in the spring. Some varieties are propagated by layering on the ground to take root. The slips used for cuttings are inserted in sand, kept slightly moist, not very wet, when they will take root. As varieties of roses differ so much in their peculiarities one system of propagation may not answer for all.

—There are many methods of preparing "fly killers." One plan is to dissolve a pound of naphthaline in a gallon of kerosene (which will require two or three days), then add a gallon of crude petroleum and a gill of coal tar; shake well and apply with a brush. No fly killer will last more than a day, as it is soon dissipated. To get the best results it should be applied at least once a day.

—Pumpkins are good feed for lambs in the fall, especially when they are troubled with paper skin, caused by worms in the intestines. They will eat them if they are sliced or cut and sprinkled with salt, but it is better to provide flat-bottomed troughs, with compartments, each being large enough to receive the half of a pumpkin cut in such fashion as to have the pieces lie flat, with the inside uppermost.

—Until the ears of corn shall be well filled out the crop may depend on one or two showers. If the rain shall fall a day or two before the silk appears the corn grains will be full. The crop is one that is subject to many circumstances, but rain at the proper time will make a great difference. This shows the importance of keeping the surface of the soil loose, thus affording a mulch and preventing loss of moisture.

—When the wool buyer comes around the farmer will wish that he had looked after his sheep a little more closely, cut down the burr and brier bushes and removed the tags in the spring. A dirty fleece weighs more, but the buyer is keen-sighted, and is sure to deduct from the price paid for good clean wool more than enough to make up for the extra weight. Bear this lesson in mind and keep the wool clean next year.

—One of the difficulties with young trees when the ground alternately freezes and thaws is that of being injured by high winds. When a thaw occurs the ground is loosened around the trunk, and becomes so softened that the trees are thrown over. This must be guarded against by carefully trampling the soil around the trunks whenever the ground thaws. This is the season when all young trees should be staked, as the work can be done now to the best advantage.

—It is only possible to keep the blackbirds from pulling corn in one way. They are too brave to fear the lines spread around the field which frighten away the crows, but they will keep far enough out of the way of the man who has a gun and tries to shoot them. The best plan is to let them have corn, not that which they would pull, but corn soaked and spread around the edges of the field, especially on the side next the woods, whence most of them come. It takes only a little corn to stop them, and feeding them a few days insures their services all summer in destroying insects after the corn has grown too large to be pulled.

—The farmer who sells his cream and feeds his refuse milk will find it the most profitable method of dairying, as he retains the truly valuable matter and sells the most valueless even though the price of the valueless article is greater, for no range of prices can obliterate the fact that one article is of more nutritive value than another. In other words, if the farmer can by selling his cream at a high price obtain a large profit from that which is really of but little value as a complete food, retaining the valuable substances at home, he should take advantage of such circumstances and sell the refuse products in some other form, such as pork, to say nothing of the gain in the constantly increasing fertility of the land.

—One way to get rid of weeds on the farm is to cut or pull them up and feed them to the hogs. Kept in confinement, these animals, declares a writer in the Epitomist, will seldom fail to relish them, it being a part of their nature to live on green stuff and roots. Any kind of weeds not poisonous may be given them and also garden sauce, such as waste cabbages, lettuce plants that have gone to seed, radishes too old for sale, culls of beets, carrots, turnips and the like, including unsalable apples and po atoes. Even tomato culls will, as a rule, be eagerly devoured. And what a lot of good it will seem to do the porkers! They certainly will be benefited thereby and if any part of one's farm is infested with weeds difficult to eradicate, the proper way to do is to fence the spot off and turn pigs into the lot.

—At one of the experiment stations wheat was tested in plots, under various modes of cultivation, and it was found that when the seeds were carefully selected, planted in rows and cultivated with hand implements, the yield was at the rate of 60 bushels per acre, and a case is on record in England where a farmer planted wheat in rows one foot apart, the grain six inches apart in the rows, cultivating between the rows, and using hoes between the plants, securing 100 bushels of wheat per acre—which case however, is an exception. The English field was covered six inches with manure, which was well worked into the soil, the season also being favorable. In Belgium it is not unusual to grow 60 bushels of wheat per acre. The land is made rich, fertillizers are used liberally, and close cultivation is given. While it is not often that our farmers exceed 40 bushels per acre, yet the experiments made demonstrate what is possible to accomplish with fertile soils and better methods of cultivation.

FOR AND ABOUT WOMEN.

FROZEN DESSERTS.

FROZEN RICE PUDDING WITH CLARET SAUCE.—Two cups of rich cream added to one cup of warm boiled rice, with a dash of salt and a small cup of sugar, a teaspoonful of lemon juice and one of vanilla. Put these together and heat until near the boiling-point, and then remove from the fire and beat until cold. Fold in the stiff whites of four eggs, and freeze. In serving, pass a sauce made by boiling together a cup of sugar and a cup of water for five minutes, and when cool adding half a cup of claret. This sauce is served either hot or cold.

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RED RASPBERRY ICE.—Boil together two cups of water and one cup of sugar for three minutes, and pour this over a tablespoonful of granulated gelatine mixed with a quarter of a cup of cold water. Stir well, and when dissolved add a quart of raspberries, mashed fine, and the juice of two lemons. Strain, and when cold fold in the whites of four eggs, beaten stiff, and freeze very solid; after the dasher is removed the ice should stand two hours.

A pretty dessert is made with half this rule, served in tall glasses, a spoonful of whipped cream on each portion, and a few raspberries on top. Or, there may be a layer of the berries put in the glass first, then the ice, then the cream and fruit.

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PLAIN VANILLA PARFAIT.—Parfaits are more easily made than ice creams or ices, since they do not require to be put into the freezer. This rule is for the simplest of all.

Beat the whites of three eggs to a stiff froth. Put half a cup of sugar and half a cup of water on the fire, and stir until the sugar dissolves; then let it cook until it threads. Pour very slowly over the egg whites, beating all the time. Flavor with vanilla, and when cold fold in a pint of cream whipped stiff. Put into a mould, and bury for four or five hours.

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BOMBE GLACE.—With a small freezer of raspberry ice and a mould of the vanilla parfait one can easily make this delicious dish:

Take a large melon mould and line it with the raspberry ice, and fill the centre with the parfait. Cover the mould, bind the edges with a strip of cotton cloth dipped in melted paraffine, and bury in ice and salt for two hours. A plain orange ice may be used instead of the raspberry if that is preferred.

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One of the newer forms of combining fruit and ice cream is called.

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PECHE MELBA.—Make a rich, plain, white ice cream and freeze very solid. Shred finely a small pineapple and sweeten if necessary. Dip out rounded spoonfuls of the cream, and arrange on a round platter; press a little pineapple on the sides of each to conceal the cream. Peel some large, fine peaches, and cut into halves; put one piece on each ball of cream, fill the inside with pineapple, and put a moraschino cherry on each. Some of the syrup may be mixed with the pineapple used in the peach if desired.

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DELICIOUS CAKES.

There are two new and very delicious cakes which have not yet found their way into common use. One is called:

ORANGE CREAM CAKE.—Bake a sponge-cake in two deep layers, and when cool turn these upside down on a table. With a sharp knife cut out all the crumb from each except for two inches around the edge; the crust must not be cut into, however. Whip a large cup of cream until stiff and firm, flavor with orange, and fill the two spaces in the layers, letting the cream rise in the middle of each. Make a soft boiled icing, and spread on the part of the cake that is outside the cream and put the two layers together, the two crusts outside and the cream within, held together by the icing. Cover the sides and top of the cake with the icing, and when cold put sections of chrystallized orange around the edge.

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The second new cake is called:

MOCHA TART.—Get a bottle of Mocha extract. Beat together the yolks of five eggs with a cup of granulated sugar, and add one and a half tablespoonfuls of the extract. Sift five times a cup of flour mixed with a level teaspoonful of baking powder, and mix with the yolks. Beat light the whites of the eggs, and fold in. Bake in two or three deep layers, and between them put this filling: Half a pint of thick cream sweetened to taste, and flavored with one and a half tablespoonsful of Mocha extract. Over the sides and top is this filling: One cup of confectioners' sugar; mixed with one and a half tablespoonfuls of Mocha extract and enough water to make it spread smoothly.

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Many housekeepers like small cakes to serve with ices. A good plan is to make an ordinary sponge cake, bake it in a thin layer in a biscuit tin, cut it while warm into fancy shapes, and ice these with either boiled frosting or one more easily made with confectioners' sugar. These can be so decorated as to suggest that they are all quite different cakes.

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FANCY ICINGS.—For boiled frosting, cook a cup of sugar with a third of a cup of water, without stirring, until it forms a thread. Beat one large egg-white stiff, add a pinch of cream of tartar, and slowly pour the syrup, a few drops at a time, into the egg; flavor, and beat until cool enough to spread; use immediately.

Confectioners' sugar makes icing more simply, and is better for summer use; to make it, mix one cup of sugar with the unbeaten white of an egg, and either one tablespoonful of water or as much fruit juice—orange, lemon, currant, etc. To make fancy cakes, some rounds may be dipped in this icing, and when cooled on buttered paper half a candied cherry may be put on some, half a blanched almond on others, and a pistachio nut on still others. Almonds may be chopped and sprinkled on the icing; or a little melted chocolate may be stirred in with the egg. Fancy colored icings may be made by using fruit paste in small quantities. With a violet icing a candied violet may be put on top of the cake; with rose color a bit of candied rose petal; green, a pistachio nut. Of course the flavors must correspond with the decorations.

Coffee icing is very nice, and so is maple. The first is made by merely using a little very black coffee instead of water when the sugar is mixed; the other is maple syrup boiled and stirred into a beaten egg white.

What Shall be Done With the Criminal?

The President of the Prison Association of New York is represented as having said recently:

"Public protection is the only motive which justifies the State in depriving the criminal of his liberty, revenge being wholly alien to its majesty. But imprisonment that is not reformatory insures protection only while it lasts. Therefore we can protect ourselves from the criminal only by life imprisonment or by reformation seems to be more humane, besides being less expensive."

The president seems to have used "revenge" ambiguously; there is a decided distinction between retribution and revenge, and it is impossible to prove that retribution is wholly alien to the majesty of the law.

If "under the old criminal system of one thousand or half a thousand years ago the State figured as an avenging fury, pursuing the criminal," that is no reason that it should not now (while endeavoring to reform) as one of the means of reformation teach the criminal that "the way of the transgressor is hard."

The president in arguing for the indeterminate sentence says: "Experience has shown that a large majority of criminals can be reclaimed. In the Elmira Reformatory eighty per cent are reformed." We fully concur with his view upon this point. Many are the young men we have known (some of whom we became acquainted with when visiting a reformatory, and others whom we knew before and after their going there) have been reformed. He thinks that the "residuum of *irreclaimable criminals should never be set free*," and finally says, "Those guilty of capital crimes ought never, I think, to be set free. The possibility of the repetition of the crime outweighs the possibility of reformation."

We agree with him in that view, but think that he does not state the case as strongly as he might. The possibility of the repetition of the crime plus the evil effect upon the community of releasing them are the reasons why they should not be set free.

A judge in Kansas City, in a recent murder trial where the case was clear, thus addressed the young Negro who had killed another Negro much older and of the worst possible reputation:

Well, you're guilty of murder, all right but you're a poor, ignorant black man, and I don't want to hang you. You have no friends. You have no one to plead that you were insane when you killed this man. If I sentence you to hang, you will hang just as sure as there's a God in heaven. There will not be a whole lot of women circulating petitions to save your neck. There will not be a lot of fool men writing letters to the governor to save you. No one will send you flowers. You'll just be forgotten until the day set for your hanging and then they'll hang you. I'll sentence you to thirty years in the penitentiary.

There are various causes for a fearful increase of crime at the present time; but the principal cause is the sickly sentimentality of society; the sympathy with the murderer and the forgetting of his victim; the opportunity afforded for delays and the license granted by judges to counsel. If there were more judges who would control the court in harmony with the principles of judicial administration, and if persons guilty of murder in the first degree were convicted and speedily executed, the number would not have increased as it has; it would have decreased.

The arguments against capital punishment, in cases where no possible mistake can exist and where the crime was premeditated, will not bear inspection, whether they studied from the point of view of human nature, history, or the Bible. The thing will be worse before it is better, and it will never be better until a respect for law returns to the country, judges and juries do their duty, and courts of pardon will not undo the result except when the case is absolutely clear.

New Jersey, that so long was a model for justice, has fallen upon evil days. A grandparent far gone in dotage, but remembering the last grandchild, sitting in judgment upon that child, could hardly go farther astray than the Court of Pardons has done in several recent cases.—*Christian Advocate.*

—Uncle Josh—It seems the minister has bad rheumatism for the last three years, but he hasn't said anything about it.

Aunt Hetty—Why, I could have told him just what to do for it.

Uncle Josh—Mebbe that's one of the reasons why he kept it quiet.

—Dr. Inswim—Congratulate me. My practice is increasing so that I really can't attend to it.

Miss Quizzer—How nice! I congratulate both yourself and patients.

—"What would you think of a girl that treated you as she's treated me?"

"I wouldn't think of her—I'd quit it."

—She—Don't you want to read Nature's book?

He—What does it expose?

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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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Mississippi's Glory Past.

The history of the Mississippi as a highway of commerce, like the history of many enterprises and nations, shows a period of rise, a period of maximum importance, and one of decline. The days when Mark Twain followed its fortunes were the flood tide. In the middle third of the last century the traffic along the river increased rapidly. No competitor to the river as a path of transportation between the interior and the gulf seaboard existed. With the advent of a railroad, however, linking together the North and the South the decline of the Mississippi as a national highway began. At the time, too, says Robert Marshall Brown, in "The Bulletin of the American Geographical Society," there seems to have arisen a belief among merchants and traders in grain that its transit through zones of warmer weather was injurious to that staple, and even in the years that followed, when the shippers had freed themselves from the superstition of the warmer zone's effect on grain, much of the grain was shipped overland from St. Louis to New York and there loaded for foreign trade. At the present time there are, in the opinion of Mr. Brown, three factors working toward the rehabilitation of the Mississippi river as an artery of commerce—the maintenance of a low water channel, the survey of a 14-foot waterway and the Panama Canal. The first of these factors is already beginning to have a beneficial effect, and in 1899, three years after the project of sustaining dredges which should operate in the low water season from July to January was adopted, a navigable channel of 8½ feet was maintained from Cairo to New Orleans. An examination and investigation in regard to the 14-foot waterway is now in progress and plans are being prepared and the cost estimated for such a course. The opening of an isthmian canal is still so far in the future that its effect upon the development of the Mississippi can only be conjectured. Mr. Brown considers, however, that while the river will always be a factor in the commerce of the Mississippi valley, it is improbable that it will ever again attain its old importance.

—Cogger—Up to the hubs, eh, and have telephoned for a team of mules to pull you out?

Motorman—Yes. If I ever get this auto out I shall offer it to the harbor dredgers.

Cogger—What in the world use would it be to them?

Motorman—Why, it is such a perfect mud machine!

—Pat—They do say thot young Dr. Callahan is no good.

Mike—Perhaps. But Oi'll say this fer young Dr. Callahan—he hasn't killed anybody yit but phat wud hov died annyway some toime.

—Knicker—Is Jones a philanthropist?

Booker—Yes; he has endowed a library of books at the racetrack.

—Take Vin-te-na and the good effect will be immediate. You will get strong, you will feel bright, fresh and active, you will feel new, rich blood coursing through your veins. Vin-te-na will act like magic, will put new life in you. If not benefited money refunded. All druggists.

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Peaches 10c., 12c., 15c. and 18c. per pound. Apricots 15c., 18c. and 20c. per pound. Prunes 5c., 8c., 10c. and 12c. per pound. Raisins 10c. and 12c. per pound, either seeded or unseeded. Currants 10c. and 12c. per pound. Citron, Orange and Lemon Peel. Dates, Figs and fine Table Raisins. All these goods are well worth the prices named on them and will give good satisfaction.

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The foundation of our Mince Meat is good sound lean beef, and all other ingredients are the highest grade of goods. It represents our best effort and our customers say it is a success, and at 12½c. per pound is very reasonable in price.

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