

Democratic Watchman

Bellefonte, Pa., November 23, 1906.

FAIRM NOTES.

- Sheep respond quickly to kindness.
- Breed the best ewes to the best rams.
- Clover pasture is best for the young lambs.
- Sulphur fumes will disinfect hen houses.
- Cement gutters are better than wood-ens ones.
- Give the calves the sunniest, warmest corner in the barn.
- The new ram should be as good if not better than the one old.
- The stables should be lime-washed to keep them sweet and clean.
- When fattening sheep in the pens be punctual with the feeding hour.
- When a breed is dropped for a larger one, the rations must be enlarged.
- Each time you change breed you have to learn a lot of things you never knew before.
- With plenty of milk as a starter, young pigs will soon take slop made of mill feed.
- Take advantage of rainy days and mend some of the harness. It is not safe to allow the harness to get weak.
- All stables should be on the south and east side of the barn buildings so the warm sun can penetrate to every corner.
- The best milking machine in the world consists of a pair of strong hands, each armed with five supple digits.
- In Germany 12 1/2 per cent. of all the land cultivated is planted to potatoes. This is for human food, stock feeding and alcohol making.
- Do not keep cows in a dark, sunless place. Have the stalls where the sun will shine in, bathe all cracks and make the stable as warm as possible.
- Cobwebs and hay-seed should be kept brushed from the walls and ceilings, and the floors should be scrubbed occasionally. Lye can be used to clear the floors.
- If one has profitable cows, it won't pay to allow them to get out of condition by economizing on feed; and if they are not all profitable, now is the time to do some effective culling and thus save feed for the paying animals.
- There is no vocation calling for greater skill than that of farming. The real farmer is not he who handles the plow and implements, but the one who thoroughly understands the characteristics of stock, the nature of the plants best adapted to his soil, and who is willing to derive information at all times.
- Practical experience in farming is of great advantage, for nothing so impresses the farmer with knowledge as observation and experience on his farm; but theory should not be ignored. Theory leads to new discoveries, the testing of breeds, plants and flowers, and increases the knowledge derived from practice.
- One of the remedies for low prices is to endeavor to make each acre of land double itself in production. As many as 60 bushels of wheat have been grown on one acre, as an experiment, yet some farmers who secure 20 bushels per acre are satisfied. There is always "room at the top" in farming, as in every other occupation.
- Nut trees, as a rule, have long tap roots, and it has been handed down for years that to cut the thin tap roots when transplanting them meant death to the tree; but experience shows differently. If the long tap root is cut many laterals are sent out, and thus a fine strong root system is established, which will make a good tree.
- Wherever clover is grown lime gives excellent results on the land, not only on account of its chemical action on the soil, but also because it enters very largely into the composition of plants and is frequently deficient in some soils. Sulphate of lime (land plaster) on heavy soils is a special fertilizer for clover, and may be applied in the spring of the second year.
- The dewberry is propagated by tips, the same as the blackcap raspberry; and, with the creeping propensities of its canes, the grower will have no difficulty in increasing his stock of plants very rapidly. If the natural rate of increase, however, is not sufficiently rapid the method of propagation from cuttings of the canes when in a proper state of ripeness will satisfy the most exacting propagator. It is said that some varieties may be propagated very rapidly from root cuttings.
- When overheated, the hog quickly succumbs. The man on horse. This is the reason the surface of his body covered with perspiration, and the evaporation of this at once begins to reduce his temperature. Nature has made no such provision for the relief of the hog when heated by exposure to the sun or by excessive exercise. This is reason enough why it should have an abundant and constant water supply and a bathing or cooling place in summer. Crowding in winter may also cause overheating.
- The foraging system will answer for the merino, but the heavy breeds of sheep do not thrive well in large numbers. One of the best of pastures, the flocks divided and a mess of grain at night will force them. True, it requires more labor and care, but it pays, and as the matter of sheep raising is one of profit, the labor will always be paid for before the estimate of profit can be made. If more money can be made on one good sheep than from three inferior ones it is a waste of time and pasture to keep the natives. The greatest profit is derived from the merino breeds, and the best pastures on the farm can be given up to them with profit.
- While some of the beef breeds are capable of producing individuals that attain great weight, yet at the fat stock shows and fairs the largest animal may not win. After the prizes are awarded the butchers come in, and every prize-winner in each class is killed and cut up. This is the main test, and it is often surprising to find that the sweepstakes steer, which secured all the ribbons on foot, is far below some other steer after being chopped up on the block. The blood from the throat is caught in a vessel, and every portion of each animal is weighed—sides, tallow, liver, blood, etc.—a careful examination being made of the "ripeness" of the meat, the relative proportion of lean and fat, the prospective stakes that can be cut and the value of all parts, not excepting the offal.

FOR AND ABOUT WOMEN.

DAILY THOUGHT.

There is precious instruction to be got by finding we are wrong.—*Castalia*
A man's fate lies in his character, and not in his conditions.—*Mable*

For the meal which on Thanksgiving day seems to crown the family year, a charming table decoration suggestive of Colonial days, and so most appropriate, may be made by arranging a dozen or more ears of the small, pretty blanché popcorn, piling them up on an inverted dish, the husks turned backward to conceal the support. On the cloth surrounding these little artificial pumpkins may be put in and out among the husks, either those made of the plain paper-mache or others simulating little Jack-o'-lanterns. Or, the pumpkins may be omitted and delicate green vines may be used with the corn, or bits of red Virginia creeper, or any other autumn leaves.

With this pale yellow and orange centerpiece the table may be lit with cream-colored candles, with shades to match, in brass sticks; or the candles may be cream-colored and the shades a pumpkin yellow. The cider jelly suggested in the first menu will carry out the same color, and the red mounds of cranberry and the green of olives, with dishes of blanched celery, will combine to make a really lovely table.

Of course a genuine Thanksgiving dinner must have a course of roast turkey as its principal feature, but the old-fashioned way of adding to this innumerable kinds of vegetables and pies has become a thing of the past. The meal should be flavored all the way through with the idea of the day, but it need not be overpoweringly heavy. This menu can omit the duck and have the salad alone, if it seems too long:

Grape fruit, with red and white California grapes.

Cream of celery soup; hot crackers. Radishes; olives; salted nuts. Little oyster pies.

Turkey; mashed sweet-potato; corn au gratin; cider jelly; cranberries. Slices of game, with salad of green peppers, and onions; French dressing.

Mince and pumpkin pies. Vanilla ice-cream, with preserved ginger. Coffee, toasted crackers; Brie cheese.

California grapes are in season so late that a few red and white ones can easily be found to make the first course especially pretty. Cut the grapefruit in halves and take out the core, loosening the pulp all around the sides. Cut the grapes in halves, lengthwise, and remove the seeds; put them all around the edge of the grapefruit in alternate colors. Or, use Malaga grapes alone in the same way, or merely seed them and pile them up in the hollow centre with a little sugar and sherry.

A new way of preparing this fruit course is to fill the centre with a small heap of scraped maple sugar, which gives an unusual and delicious flavor; still another way is to drop a brandied cherry with a little sugar into each hollow.

For the soup, cut up two heads of celery, add the leaves, and stew until it is pulpy with barley water enough to cover it. Then add salt, pepper, and a slice of onion minced fine. Half an hour before dinner add a quart of rich milk, mix with the celery, and simmer five minutes; strain; thicken slightly with a level tablespoonful of butter melted with as much flour; cook until smooth in the soup, and strain again before sending to the table.

To make this soup still richer half cream and half milk can be used; or, the yolks of two eggs may be lightly beaten and the soup poured over them just before the second straining; in this case no other thickening will be needed, but the eggs must not be allowed to boil in the soup; they will cook by their heat as it is.

To make the little oyster pies prepare a rich, light crust the day before Thanksgiving, and get about eight fine large oysters for each person. Just before dinner-time fill the small baking-dishes with the oysters washed and drained, and wet them with their own juice, strained, brought to a boil and skimmed, and then mixed with as much rich cream; thicken this with a teaspoonful of butter, melted, with as much flour, and strain over the oysters; each dish should be only half full of juice, as the oysters will shrink in the oven and thicken the sauce. Season with salt, pepper, and bits of butter; put on the crust, and bake until it lightly browns. In serving put each dish on a separate plate and add a bit of parsley on top of each little pie.

It is well for the housekeeper of to-day to remember that we have improved on the Colonial way of roasting turkey. It is no longer placed on its back in the pan so that the juice shall run down and baste the back-bone leaving the breast dry; instead, the breast is turned down, and it lies in a wire roasting-frames, which can be bought for twenty-five cents, or is skillfully balanced on four or more cups arranged around it. When basted the juice and butter run downward to the meat and the result is a moist and delicate bird.

The stuffing for the turkey may be made of bread crumbs and seasoning, or it may have oysters or chestnuts added. Cider in some form should always appear on the Thanksgiving table, and it is very good made into jelly. Get a quart of that which is fresh, boil it three minutes with a stick of cinnamon, a teaspoonful of lemon juice, and, if necessary, a little sugar, the amount depending on the sweetness of the cider. Dissolve a tablespoonful of gelatin in cold water, and pour the hot cider over; stir until dissolved, strain through flannel, and put on ice. If one has sweet pickled crab-apples in the preserve-closet, the jelly looks very pretty surrounded by a row of these; or, pickle-pears, pickled, may be used.

Where cider jelly is not served at a Thanksgiving dinner, hot spiced cider makes an excellent beverage to pass with the heavy course. To prepare it get good fresh cider, and boil it three minutes with a little bag of cloves and allspice, two large sticks of cinnamon, and serve steaming hot. Grape juice may be prepared in the same way, merely heating it with spices and sugar. In either of these a little lemon juice seems to accent the flavor. Bottled orange cider may be heated with the allspice and cinnamon as before, and served in tall glasses with bits of sliced orange floating in it; it will probably not need more sugar in preparing it.

Hot lemonade may have the spiced grape juice mixed with it in equal parts, and be poured from a pitcher in which sliced oranges, lemon, and bits of banana have been put. All of these home-made beverages seem especially designed for Thanksgiving day.

MALTED MALLOW'S—Dissolve half a pound of clear white gum arabic in one pint of water, strain, add half a pound of best granulated sugar, place over the fire, and stir constantly until the sugar is all dissolved and the mixture becomes like honey. Then add the whites of four eggs, previously beaten; keep stirring till the mixture becomes thin and does not adhere to the finger. Flavor and pour into a pan dusted with powdered starch, and when cool, divide into squares.

Miscrants' Dead Caused Wild Panic in St. Peter's, at Rome.

THERE WERE NO FATALITIES

Rome, Nov. 19.—A bomb exploded in St. Peter's. The edifice was crowded, and an indescribable scene of confusion followed. There were no fatalities. As soon as the echoes of the tremendous roar had ceased a canon sought by reassuring words to quiet the people, but in vain. They fled in all directions and a number of women fainted. Women and children screamed



GLIMPSE OF INTERIOR OF ST. PETER'S CHURCH, ROME.

and men tried to protect their families in the crush. The church is so large, however, that there was ample room for the crowd to scatter and no one was injured. No trace of the perpetrator of the deed has been found.

Since St. Anacletus, who was ordained by Peter himself, erected an oratory in 90 A. D., on the site of the present basilica to mark the spot where the remains of St. Peter are buried, no such dastardly occurrence is noted in the annals of the church.

Panic Followed Explosion. Sunday was the anniversary of the dedication of the basilica to St. Peter, and it was beautifully decorated for the occasion. Holy relics were exposed and a large number of the faithful attended the services. Cardinal Ramolla, formerly papal secretary of state, was among those present. He took part in the service in the choir chapel. The last mass had just been concluded when the explosion occurred and only one canon, who had not quite finished, remained at the altar of St. Petronilla. This altar is at the end of the right aisle, and it was near here that the bomb had been placed. As the canon turned to bless the communicants there was a tremendous roar, which echoed through the lofty arches of the immense dome like a thunder clap. At the same time a dense smoke spread throughout this portion of the basilica and a strong odor of gunpowder filled the air. Confusion and panic at once seized the people. The canon at the altar tried to stem the tide of fear. He shouted out: "Do not be afraid; it is nothing, merely the noonday gun." His words, however, had little effect. They were refuted by the smoke and the pungent smell of powder, and the people continued their headlong flight. Chairs were overturned, making the confusion more serious. Men and women fled, stumbling in all directions, the screams of children and cries of anguish were heard on all sides, and for a few moments it seemed as if nothing could obviate a grave disaster. The vast size of the church, however, gave room for the crowd to scatter, and at the end of a few moments the people were surging toward the doors, excited and nervous, but orderly.

As soon as the smoke cleared away a hasty examination showed that nobody had been hurt in the crush, and furthermore, that no one had been wounded by the explosion. Calm was gradually restored and people returned to view the extent of the damage.

Was Placed Under Scaffolding. It was discovered that the bomb had been placed under a scaffolding which had been erected to facilitate repairs to the roof exactly over the celebrated tomb of Clement XIII, by Canova, which consists of a figure of the pope

and two lions, and which is the most remarkable piece of sculpture in the basilica. When the first grenades reached the spot the scaffolding was found to be smouldering, but this fire was easily extinguished. The tomb was found to be absolutely uninjured, and even the pavement shows scarcely any signs of the explosion. An examination of the remains of the bomb leads to the supposition, unless it was crudely prepared on purpose to mislead, that it was manufactured in the country and brought into Rome. It is believed that the bomb had a very long fuse, in order to enable the criminal to gain the piazza before the explosion. It has been impossible to trace him, and no one has any recollection of seeing a man who, by his movements, might have aroused suspicion.

Pope Heard Explosion. The pope was engaged in his regular noon-hour devotions when the bomb went off. He heard a muffled sound which surprised, but did not alarm him. Monsignor Misciatelli, sub-prefect of the apostolic palaces, and Monsignor Bisleti, major domo of the Vatican, at once hurriedly entered the pontiff's chamber. They were so pale that the pope immediately asked, "What has happened?"

"Do not be alarmed, holy father," was the answer. "A bomb has exploded in the Basilica, but fortunately there are no deaths to deplore, and no one has been wounded."

The pontiff asked anxiously if the church had been injured. Upon being reassured, he fell on his knees, saying he must implore mercy for the misguided perpetrator of the deed.

A three days' service of prayer will be celebrated in all the churches in expiation of this offense to religion.

St. Peter's is the greatest basilica in Christendom. It took 350 years in the building, and stands today a result of the efforts of 43 popes, and the genius of Michael Angelo, Bramante and Rafael. The commission of such an outrage in such a place has called forth unlimited condemnation and is characterized as proving that the perpetrators of the crime were actuated by feelings worse than those which moved the vandals and the Saracens.

"Were there spirits at the seances you attended?"
"Yes, sir."
"Were they good or bad spirits?"
"Bad, sir; very bad."
"Could you see the spirits that were there?"
"No, sir, but I could smell 'em."

Medical.
Plenty of Bellefonte readers have this experience. You tax the kidneys—overwork them—They can't keep up the continual strain. The back gives out—it aches and pains; Urinary troubles set in. Don't wait longer—take Doan's Kidney Pills. Bellefonte people tell you they act.

Frank P. Davis, moulder, of 246 east Logan St., Bellefonte, Pa., says: "I used to suffer very much with a weakness of the back and severe pains through my loins. It kept me in constant misery and I seemed to be unable to find any relief, until I got Doan's Kidney Pills at F. Potts Green's drug store and used them. They reached the spot and in a short time my strength returned. I have never had any trouble of the kind since and am glad to recommend Doan's Kidney Pills not only because they helped me but because I know of others who have also found relief in the same way, and I have yet to hear of a case in which this remedy has failed to give satisfaction."

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for picnics, families and the public generally all of which are manufactured out of the purest syrups and properly carbonated.

The public is cordially invited to test these drinks. Deliveries will be made free of charge within the limits of the town.

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