

# Democratic Watchman

Bellefonte, Pa., December 4, 1908.

## FARM NOTES.

—Let the beginner be content with a small flock.

—A London remedy for roup is about three drops of camphor on a piece of bread.

—Lambs can be fattened without corn. Feed them barley, alfalfa, turnips and field beans.

—A little granulated charcoal mixed with the soft food is excellent in cases of diarrhea.

—Corn put into the silo will produce more feed to the acre than most anything else for dairy cows.

—The man who whips a horse for shying is nothing less than a fool. As a rule it makes the horse shy worse.

—Get the cow's good will and she will not hold up the milk. Kindness will accomplish what abuse never can.

—It is claimed by vegetarian experts that one acre of land will comfortably support four persons on a vegetable diet.

—Those who have tried it, claim that a teaspoonful of Venetian red in a gallon of drinking water is a good bowel-trouble preventive.

—A sow can raise two litters of pigs each year, but she must be well fed and cared for to do it. Feeding the sow means feeding the pigs.

—All animals on the farm, and especially those young and growing, should have daily exercise. It is needed for proper development of bone and muscle.

—Dampness and contaminated ground are fruitful causes of disease. The quarters should be as dry as a chip, and the ground in the run perfectly pure.

—The best cure for a well-developed case of roup is the ax. Better loss the individual bird than endanger the entire flock. If we nip the slight colds in the bnd, we need not fear the appearance of roup.

—A good lot of brood sows and a boar or two are good signs of prosperity on a farm. There is always a good market for pigs of almost any age under 12 months. All hogs, except breeding stock, should be shot.

Are you aware, farmers and dairymen, that the dairymen in the New England states use such methods as stated and then receive from 10 to 12 cents per quart for their milk and 3 to 5 cents more per pound for butter fat from their cream.

—There is a tendency among poultrymen to belittle the old-time advice to whitewash the interior of the poultry houses. Nevertheless, we keep on whitewashing once or twice a year, and find that it prevents dampness, purifies the place, kills vermin and makes the houses look neat and inviting.

—Diversified farming does not stop at crop growth from the soil, but should include a diversity of live stock. Some good cattle, a few good, capacious breed mares, some good breeding hogs, a few or more sheep, goats and fowls of diverse sorts should be found on every farm, for they do not interfere or conflict with each other.

—Authorities on forestry say that 75 years are required for the oak to reach maturity; and about the same length of time for the ash and elm; and for the spruce and fir about 80 years. After this time their growth remains stationary for some years, and then decay begins. There are, however, exceptions, for oaks are still living which are known to be over a thousand years old.

—To test the acidity of the soil, get five cents' worth of blue litmus paper from a drug store, break into a mass of the moist soil, insert a piece of the litmus paper and press the soil firmly together again. After 10 or 20 minutes, remove the soil and allow the paper to dry. If the dried test paper is pink or red, compared with the original color, the soil is acid and needs the ground limestone, about one ton per acre, thoroughly mixed with the soil.

To make Philadelphia scrapple, boil three or four pounds of fresh pork (quite fat,) until very tender; then take out the meat, and season the water in which it was boiled, and thicken it with yellow cornmeal, as thick as for hash pudding, and let it cook a long time, to thoroughly cook the meat. Chop the meat tolerably fine, season well, and add it to the mush. When it is cooked, put it into square bread tins to cool; when cold, cut in slices, and fry in a spider until brown. It should not require any fat for frying.

—Unsanitary dairy wells are a menace to health, and as the country becomes more closely settled more and more care is necessary to provide good water. The director of the Chicago hygiene laboratory reports that of 153 wells on near-by dairy farms, examined by the inspectors, only eleven were found to be safe for domestic purposes. In all cases the safe wells were those lined with cement, with cement covers, with a protecting flange of cement several feet out from the well. In some of the wells used for washing milk utensils, a high percentage of color bacteria were found, and in some cases manure could be detected microscopically.

—A few sanitary points that will enable producers to secure the milk and cream that will have quality.

Look after the cows and see that every one of them has a good teat and a good flow of milk.

Have regular milking hours morning and evening.

Keep milking stables clean and dry with lots of pure air.

Have all milking utensils clean and wholesome; rinse out the milking vessels just before milking.

If you are using a cream separator separate your milk immediately after milking.

When through separating set your cream in cold water and stir until cream is as cold as the water and all animal heat is removed.

Treat morning's milk or cream in the same way; do not mix your morning's and evening's milk or cream, and start to the factory or shipping station.

Do not allow any foul air around cow stables or places where milk and cream is kept.

Cool milk and cream in winter as well as in summer.

Keep a thin cloth cover over milk and cream so as not to allow dirt or sediment to fall into the cans.

Separate a cream that tests around 35 or 40 per cent, which gives a nice cream to handle.

## FOR AND ABOUT WOMEN.

### DAILY THOUGHT.

When it is time for me to go—  
Time of the rose—or falling snow—  
Or when new winds wake vernal strife,  
This, to the world I've cherished so—"I have  
been thankful—for my life."

When light and shade together flow—  
When dawns some scene I not yet know,  
Let me draw back one fluttering breath,  
To say to all I've loved below,  
"I have been thankful—in my death."

—Edith M. Thomas, in Harper's Bazaar.

Do You Know That—Most of the girdles seen on handsome gowns are of black taffeta?

The high Empire girdle is the one most frequently encountered?

The invasion of soutache has extended even to hats and the tops of shoes?

"Absinthe" green is a shade to be found in some of the new silk cashmere?

A touch of black given by braid, girdles and buttons is a feature of the styles?

An extension known as a pepine finishes the front of the latest waistcoats?

Fine brilliants are brushed on the encircled masses of midday's evening coiffure?

Hems of even filmless frocks are now weighted to drag the folds into straight lines?

Arnica diluted with water is a good application for painful, aching feet.

Chamois Gloves—Which has heretofore belonged to summer, has made such a place for itself that women now elect to wear it the year round. An exquisite quality, "so soft that it feels and looks almost like suede," is brought out for the coming months, in a very pale cream tint. The seams are pricked, and the effect manish and tailor-made. A 12-button length is used by many with long sleeves, and sells for \$2.75.

The small hats, those that copy the Henry IV velvet turbans with their narrow brim and bunch of feathers, are enlarged about five times and jammed down about the head in a fashion that would make them unrecognizable, could the painter come to life again and see the hat he drew so many times on the heads of distinguished gentlemen.

For a rather severe tailored costume models more plain than otherwise are appropriate, and if too simple, some original note at the neck or wrists soften and modifies them. The new robes of white illusion go a long way to produce this result. The linen-pleated frill also used here if very severe. The full jabot is white net, untrimmed in lace, is as fashionable as it was last winter.

In black trimmings, departures are especially rich this season. Jet tassels, fringes, passementerie and bands all play important parts. All the braid and embroidered bands and galloons mentioned already appear in black as well as in the full line of fashionable colors.

The one-piece gown has never had a more substantial vogue than at this hour, but in its wake there are endless varieties of other models which show no disposition to play second to any style.

You would hardly believe that there are special times and seasons for the trying on of new shoes. But so it is. You need a larger pair of shoes in summer than in winter, and it is always best to try them on in the latter part of the day. The feet are then at the maximum size. Activity naturally enlarges them or makes them swell; much standing also tends to enlarge the feet. New shoes should be tried on over moderately thick stockings; then you can put on a thinner pair to ease your feet if the shoe seems too tight. It is remarkable what a difference the stocking makes; if they are too large or too small they will be nearly as uncomfortable as a pair of shoes would be too tight. New shoes can be worn with much ease as old ones if they are stuffed to the shape of the foot with dried or paper and patiently sponged with hot water says "Woman's Life." Or, if they pinch in some particular spot, a cloth wet with hot water and laid across the place will cause immediate and lasting relief. Milk applied once a week with a soft cloth freshens and preserves boots and shoes.

Chop Suey.—One half chicken (or quarter chicken) and as much fresh pork, or you can make it all pork, but chicken is much better), one large onion, a handful of mushrooms, a stalk of celery, six Chinese potatoes, a bowl of rice, a small dessert dish of Chinese sauce (which answers for salt.)

When the chicken is cleaned, scrape the meat from the bones and cut into strips about one and a half inches long and one-half inch wide. If pork is used, cut the strips the same length. Slice the onions thin; soak the mushrooms ten minutes in water, then remove the stems; cut the celery into pieces one and a half inches long. Chinese potatoes require no cooking; simply wash and slice.

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## THE OLD CIRCUS POSTER.

### PRENTENTIOUS LANGUAGE WITH WHICH THE SHOW WAS DESCRIBED.

The grandiloquent extravagance of language of the old time circus poster is illustrated by this reproduction, which is given verbatim:

"There will be presented a resplendent series of sublime, moral, interesting, instructive, amusing and wonderful scenes which would appear entirely too fabulous if expressed in an advertisement. They must be seen to be duly appreciated. These great displays will unfold in the loveliness and beauty of enchantment, carrying the minds of the bewildered or spellbound spectators off on the gentle wings of the imagination to such pageantry as they might dream of after reading a few pages of 'Arabian Nights' Entertainments." Words are really wanting to give adequate expression. Webster's unabridged fails most signally in language to fully portray a semblance of the reality. Economy may be learned at this great college in a single evening. Here the visitor will see splendid specimens of the zygomaticus race that live upon the earth or float and poised upon the wings of gold and silver plume in the cerulean arch, and in reference to these the corps of superintendents in courtly dress will elucidate the peculiarities of each with guarded suaviloquence."

### FRIENDLY ADVICE.

A very matter of fact Scotchwoman called to see a neighbor, an elderly woman, who had been ailing for some time.

"And how do you find yourself today, Janet?" was the greeting.

"Ah, Martha, I'm very bad. This cold, damp weather will be the end of me. I'll be a dead woman before very long."

"Hoots, toots, woman! You've been saying that any time these last twenty years. I've no patience with you. I'll tell you what it is. You want firmness of mind. Fix a day for your dying—and stick to it."

### HAD POOR SIGHT.

New Boy (rather inquisitive)—What did the other lad leave for, sir?

Master—For having defective eyesight at times, my boy.

New Boy—Why, sir, I have seen him since. Apparently, then, his eyesight was all right. It seems rather curious.

Master—Well, my boy, at various times when taking money from customers he could not see the till.—London Answers.

### WHY HE THOUGHT SO.

"Auntie," inquired the little nephew as the unbeautiful spinster stood gazing in the long mirror, "what are you thinking of in the glass, Willie?"

"I thought that was it!" quickly exclaimed the youth.

"What made you think so?" asked the aunt, her curiosity getting the better of her.

"Because you made such a wry face."

### DON'T BE A SLAVE.

Don't be a slave to pills. Every pill user is in danger of such slavery, unless he recognizes the fact that violent purgatives are hostile to Nature. Dr. Pierce's Pleasant Pellets are small sugar-coated pills, which act on the bowels, stomach and liver with an invigorating action. They cure disorders of these organs, and do not beget the pill habit.

"Teacher says," exclaimed the precocious child, "that we live in the temperate zone."

"Yes," answered Colonel Stilwell, and if these Prohibitionists keep going it'll be worse than that."

You would compliment a coxcomb doing a good act, but you would not praise an angel. The silence that accepts merit as the most natural thing in the world is the highest applause.

Experience is the extract of suffering.

### CASTORIA.

The kind you have always been has been the signature of Mrs. Fletcher, and has been made under his personal supervision for over 30 years. Allow no one to deceive you in this. Counterfeits, imitations and "fakes" are to be avoided, as they impair and endanger the health of Children—Experience against Experiment.

### WHAT IS CASTORIA?

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

### Bears the Signature of

### CHAS. H. FLETCHER.

In Use For Over 30 Years.

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