

FARM NOTES.

The squirrels of the United States rank as nature's most important chest-nut, hickory and walnut tree planters.

Pasture grass is the body of summer feeds for all farm animals except work horses.

Prof. Gammitz, of the Division of Animal Husbandry at University of Wisconsin, says that fine-wool sheep live longer than the coarse-wool sheep.

The lamb has a short and small head as opposed to the head of the mature sheep.

In the yearling the central pair of small incisor teeth are replaced with a large pair when the lamb is ten to fourteen months old.

At the age of two years the animal gets a second pair of large teeth. It would then have three pairs of large teeth and one pair of small or lamb teeth.

The four-year old has a full mouth of four pairs of large teeth. The outer ones are never as large as those in the center.

After the sheep is four years old it is difficult to tell the exact age. With age the teeth usually grow longer and narrower.

The proper feeding of farm animals is a subject that must be closely studied. The object in feeding such stock is to produce meat, milk and eggs.

Improved breeds almost uniformly differ from native or unimproved animals in that they have greater capacity of the stomach and intestines and the increased ability to give profitable returns from large quantities of feed.

A study must be made to ascertain what feeds are most effective in animal production, and in what amounts they should be fed for greatest profit.

The wise stockman, in fattening his animals, aims to put them in condition for market within the shortest possible feeding period.

That there may not be a loss of appetite, which would be a severe check in the process of fattening, changes in the grains and coarse fodders of the ration are made from time to time.

Several years ago the Massachusetts Experiment Station made some pig-feeding experiments which proved that the best results were obtained with Indian meal and separated milk when mixed in the following proportions:

Pigs weighing from 20 to 80 pounds, two ounces of Indian meal to each quart of skim milk; pigs weighing 80 to 125 pounds, four ounces of Indian meal to each quart of skim milk; pigs from 125 to 150 pounds, six ounces Indian meal to each quart skim milk.

In these experiments it was not found profitable to feed beyond the weight of 180 to 190 pounds. The daily food consumed after these weights were reached cost more than the increased value of the pork.

From the experiments recently carried out in Germany it was shown that profit in feeding ceases when the animal attains 200 pounds in weight.

In another experiment the pigs were taken at ages ranging from five to eight weeks. During the first 100 days of the experiment not far from two pounds of digestible food produced one pound of growth, while during the last fifty days the ratio was four pounds of digestible food to one pound of growth.

Every pound of pork made during the last 50 days cost double that made in the first 100 days. These experiments indicate that it is not advisable to keep pigs until they grow into large weights.

IMPROVING THE TABLE LINEN

Daintily Embroidered Initials Add to Appearance as Few Other Things Can.

Nothing so vastly improves the appearance of table linen as daintily embroidered initials in the corner.

For tablecloths, letters two inches long.

For napkins, letters three-quarters of an inch long.

There are many ways to choose besides the plain embroidered initial stamped either in script or block type.

The work is not difficult and can be done rapidly by one who has any experience in needlecraft.

HOME-MADE VANILLA EXTRACT

Preparation Needs Care and Time, but One May Be Sure of Its Wholesomeness.

There are various recipes for making a preparation of vanilla extract or essence and some of these are too complicated to be practicable in amateur hands at home.

Orange fritters are as delicious an accompaniment to broiled or fried ham as apple sauce to spare rib.

When beating eggs separately, beat the whites first and then add a teaspoonful of the beaten whites to the yolks spoon after starting to beat them.

Comparatively few people realize that the gas bill may be very perceptibly reduced by exercising care to light the gas properly.

When Food Burns. With too many irons in the fire some will burn. This old adage often proves too true to the busy housewife.

When this happens quickly seize the pot from the range and immerse it in a vessel containing cold water.

The steam will escape from the outside instead of passing upward through the food.

Place the food in another pan and continue cooking or dress to serve.

The most critical person cannot detect a burnt taste in the food. This is a suggestion worth trying.

Melt a square of baking chocolate over hot water, add one-quarter cup light brown sugar, one-quarter cup hot water. Cook until smooth.

One egg, one-quarter cup of sugar, one cup of milk, salt, baking powder, two teaspoons and two cups of flour.

Soak in cold water thirty minutes and blanch in boiling water containing salt and lemon juice for twenty minutes.

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The best way of whitening kitchen tables is to scour them with wood ashes and soap.

A cork soaked in oil makes a good substitute for a glass stopper.

Parboil the potatoes and slice a little thicker than for frying; cover with butter and sprinkle with sugar and bake in a moderate oven until brown.

AUNT JENNY'S JOHNNY CAKE

This Most Popular of Table Dainties is Put Together by Southern Cooks.

A cupful of sweet milk, a cupful and a half of buttermilk; a teaspoonful each of salt and of soda—the latter sifted three times in a cupful of meal; one tablespoonful of melted butter.

Knead the dough briskly before rolling it out. Have ready a clean, sweet board of oak, hickory, or hemlock (never of resinous wood), buttered and heated.

Virginia water ground meal should be used for this delicious cake. The northern cornmeal will not do.

Cut with a sharp knife, held perpendicularly, into squares.

Chicago Tribune.

HOUSEHOLD QUESTIONS

Paraffine rubbed on the heels of stockings will cause them to last much longer.

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DR. J. E. WARD, D. D. S., office next door to Y. M. C. A. room, High street, Bellefonte, Pa.

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