

CLOSING THE DOORS.

I have closed the door of Doubt; I will go by what light I can find, And hold up my hands, and reach them out To the glimmer of God in the dark, and call: "I am Thine, though I grope and stumble and fall. I serve; and Thy service is kind."

HOW MICKEY SCARED THE GOAT.

BY MARTHA ALRICKS JOHNSON, BELLE-FONTE, PA.

One morning little Mickey was awakened by the sound of weeping. Half dazed with surprise he sat up in bed and listened. "I believe it's mother," he said, "she's in the kitchen, I wonder what she's crying about?"

With that the child came into the room. "What's the matter mother?" he said looking wonderingly about him. "You're not going to sell Nannie?" "Indeed no, child, what ever would have become of us last winter when I was sick if it hadn't been for her? Sure and wasn't it from the sale of the milk that she gave, that we bought bread?"

"What's the landlord going to take Nannie for?" "The rint child, the rint." "I'll hide her, mother, in the widow McGargy's cellar, then he won't find her."

"How much do you owe?" the boy asked with manifest interest. "A dollar and a quarter, and there's but forty-five cents in the cup."

"That's a power of money to make up," Mickey replied, looking down with a troubled look on his face into the little tin cup on his mother's lap, that she kept the pennies in, that she got from the neighbors from the sale of the goat's milk.

"We'll make it up, never fear." "How will we make it up?" "I'll help you."

"You! Why Mickey you never made a cent in your life, you don't know what you're talking about." "You'll let me try?"

"Indeed I will, and no one would be more pleased than I, were you to succeed." After breakfast Mickey started out in search of employment. Although he inquired for something to do wherever he thought he would be likely to find it, no one seemed to want his services.

Along toward afternoon he went home, heart sick, and discouraged. To his mother's inquiry as to how he made out, he had little to say, only to tell how tired he was.

"Never mind Sonny," she said, "try again to-morrow, your luck may change."

As soon as supper was over the child went to bed, and long after it was time for him to have gone to sleep, his mother heard him sobbing in an undertone to himself, grieving his little heart out for Nannie.

In the morning he seemed brighter than he had been the day before, and after breakfast he started out again to find work. He didn't tell his mother where he was going, and she asked no questions, although she went to the window and looked after him. She did not doubt that he would meet with the same success that he had had the day before, and she felt sorry for the child.

Poor little Mickey; he was experiencing his first conflict in battling with the world, and found the lesson too hard.

He took another course, however, from the one that he had taken before. He remembered that when his mother was sick, the doctor had one day said to him: "If you were a little older, Mickey, I would take you for an office boy; you take such good care of your mother."

but that the physician might be without a boy, and might then take him.

When Doctor Palmer answered Mickey's timid knock for admittance, and saw his little friend, he asked:

"Is mother sick?" "No sir, I came about Nannie."

"And who's Nannie?" the doctor asked.

"Don't you know she's the goat?" "And what about her?"

"Why—why—the landlord says he'll take her, if mother don't pay him what she owes him?"

"Ah, I see, he means to levy on the goat if your mother don't pay him."

"Did your mother send you to me about it?"

"No sir, I came myself. I thought if you had no boy you'd take me, and then out of my wages mother could pay the landlord, and he couldn't take Nannie."

"How old are you, Mickey?"

"I'm going on nine, Mickey replied, stretching himself up trying to appear tall. I grow pretty fast."

"I know that you are improving in that respect every day, and I'm sure that I want a boy bad enough, but I fear you are too young. I know you are willing, and with a little training could make yourself useful."

"Yes, sir, I'd do everything that you tell me to do."

"Now you go home," the doctor said, and tell mother that I'll be to see her this afternoon and we'll see about this business."

A few hours later, after a little chat with Mickey's mother, the doctor engaged the boy to make himself useful in his office, and paid two dollars in advance on his wages, which liberality on the part of the physician enabled Mrs. O'Toole to pay the landlord and release any claim he might have on the goat.

Doctor Palmer knew that he could depend on Mickey, and he didn't want any better recommendation than that he was good to his mother, and kind to animals.

SIBERIA.

Siberia is generally known as the world's headquarters for the bulk business. It is situated considerably north of the decent weather zone in Asia, and has been noted for many years for its production of high grade shivers, tragedy and gloom.

Siberia is the largest patch of ground surrounded by a boundary line in the world. It contains almost 5,000,000 square miles. It is bounded on the south by a complete absence of water, on the north by a heat famine, on the west by a dearth of justice, and on the east by high steamer fares. This is why it has been almost immune from raiding agents. Siberian land is about the only land which cannot be sold to a prosperous Illinois farmer by a smooth land agent with a good line of conversation and a few photographs of ten foot wheat and fine four top empkins.

Siberia is owned by Russia but she did not appreciate it for many years. Until 1900 she used it as a dumping ground for exiles. When a Russian needed a worse punishment than hanging he was sent into the middle of Siberia. That was enough. It wasn't necessary to guard him. Even if he escaped he would be too old by the time he walked back to do any more mischief. There are thousands of Russians in Siberia today whose sole occupation is trying to get out of the country and they are overworked at that.

For many years Russia sent exiles to Siberia at the rate of 20,000 a year. This custom has been largely abandoned, but the exiles remain. Many of them are leading citizens now. England sent its criminals to Australia for many years, too, and some of their descendants now own private yachts and subscribe regularly to the church—which seems to show that if you send a bad man far enough away from civilization, he will gradually reform from lack of contamination.

Siberia now has over 7,000,000 people and is going ahead rapidly. It has the longest railroad in the world, and there are more steamers on the River Ob than there are on the Mississippi. Irkutsk has street cars, moving pictures and several hundred thousand people, and the wheat crop of the country is getting large enough to work into the world's returns. But so far, only one third as much land is cultivated in Siberia as is farmed in Iowa. The rest of it raises wolves and blizzards exclusively.

Southern Siberia is warmer than Illinois, but in northern Siberia the thermometer goes down to 90 in the winter, and agriculture does not flourish. Even in central Siberia, spring only gets a good start by June, and Autumn is a blast by the last of July. This explains why the Siberian soldiers enjoyed themselves so much in the mild and reviving snowdrifts of Poland this last winter.

Siberia will some day contain 100,000,000 people and will go into business on its own hook. Russia is an object, but it will be 5,000 miles from Petrograd to the vitals of the rebels, and the progress of an avenging army would be discouragingly slow.

The Belgian Farm and Farmer.

Farming in Belgium is the result of centuries of most diligent application with the spade and plow, a Belgian correspondent writes to the Yorkshire Post. The farmers of Belgium have economical habits without parallel. Describing the fertile part of the country he says that each house is detached and surrounded by large apple and pear orchards, hedged with box, holly, hawthorn, where the cows are brought to feed every morning and night. The average house is of one story, and thatched with straw, containing four rooms—one for meals and family life, one for the dairy and preparing the cattle food, and the others for bedrooms. The old-fashioned oak furniture is brightly polished. Utensils of tin and copper shine on the walls which are whitewashed. Outside, the garden is gay with wall flowers, dahlias, and hydrangeas, and the florists' flowers: which would have been shown at provincial centers. Also boasted one of the finest shows in northern Europe, both for stock, produce and flowers. The farmer's implements are simple but of first rate construction. The plow is light, drawn by



JAMES E. HARTER, DEMOCRATIC CANDIDATE FOR COUNTY TREASURER.

The WATCHMAN desires to call attention to the Democratic candidate for County Treasurer, whose picture appears above. He is one of the sturdy Democrats of Pennsvalley and is entitled to the united support of the party. Mr. Harter is a son of the late Mr. and Mrs. Andrew Harter and was born on the farm in Penn township on December 26th, 1869. From boyhood up until he was twenty years of age he worked on the farm for his father and attended the public schools and the Spring Mills High school. He then spent a year at the New England Conservatory at Boston. Seventeen years ago he embarked in the mercantile business at Coburn and has conducted the same ever since, proving quite successful. He has also served as tax collector of Penn township and during the past four years has been a school director and secretary of the board. Mr. Harter is a courteous and obliging gentleman and one whose integrity is beyond question. The voters of Centre county will make no mistake in electing him to handle the county funds.

Old-Fashioned Weather Signs.

In regard to the less scientific guides Farm and Fireside says: "Here are a few weather signs which are older probably than anyone living today. Experience has shown them to be fairly reliable, and some of them can be explained on a scientific basis: "Moonlight nights have the heaviest frosts "The higher the clouds the finer the weather. "The farther the sight the nearer the rain. "Dew is an indication of fine weather. "When stars flicker in a dark background, rain or snow follows soon. "Expect a strong wind with stormy weather when smoke from chimneys hangs near the ground. "Here are a few in verse. They have the advantage of being easily remembered: "Clear moon, Frost soon. Year of snow Fruit will grow. "Rain before seven, Fine before eleven. "If the sun set in gray The next will be a rainy day. "When the wind's in the south The rain's in its mouth. The wind in the west Suits everyone best. "If you see grass in January Lock your grain in your granary. "Evening red and morning gray Help the traveler on his way; Evening gray and morning red Bring down rain on his head. When the clouds appear like rocks and towers, The earth's refreshed by frequent showers. "If you can get the official weather report by phone you'd better count on that first. But the proverbs and jingles just given are better than a common guess."—Farm and Fireside.

World's Highest Dam.

On Monday the people of Idaho celebrated at Boise, the State capital, the completion of the highest dam in the world. The Arrowrock Dam is across the Boise River and is more than 348 feet in height, and is the result of ten years work. It is 240 feet thick at the base, while the crest is but sixteen feet in thickness, and the dam is 1060 feet long. It is another link in the great chain of irrigation dams which the government has built to reclaim the arid soil of the great Northwest and bring to the farmers and husbandmen of that section increasing prosperity through their crops. The great reservoir that will find the sterile plains is eighteen miles in length. It can drain a basin 2610 square miles an area that is larger than several of the European principalities. Here the combined navies of the world could float in a lake nineteen square miles made of the imprisoned water behind the great structure. Irrigation has long since passed out of the realm of conjecture. Its success means much for the world, as it opens to tillage and cultivation hundreds and thousands of square miles that have been barren. This Arrowrock Dam, while a monster in size, is but one of the great engineering feats which adorn the plan of irrigation in the United States. The Idaho farmers are a unit in stating that with the water which can be drained over the land now sterile acres and acres of crops can be harvested and add not only to the wealth of the State, but bring individual prosperity to thousands of Idaho farmers.—Phila. Press.

Origin of the Tomato.

Excepting our scientists, there are comparatively few people in this country who know how many important products that now minister to the health, sustenance, and pleasures of mankind were introduced to the world by the discovery of America. A few of these are incidentally mentioned in an interesting article on "The Tomato," in the current number of the Bulletin of the Pan-American Union by Edward Albes. The greatest febrile bug known today, quinine, came into existence because the Incas of Peru had discovered the medicinal properties of the bark of the Cinchona tree. The leaves of the coca plant, a South American product, have served to alleviate the world over by their essence cocaine. Indian corn, or maize, was unknown to the old world before it was found to be the great food staple of the Americas. Irish as well as sweet potatoes had their first home in the new world. The delicious concoction known as chocolate, serving man as both food and drink, had been known for centuries by the Aztecs and the Incas of Mexico before the Spaniards found it in these countries and introduced it into Europe. Tobacco was added to man's pleasures by the Indians of America. Many other products might be enumerated, but among them all perhaps none is so seldom eaten, being common to the palate of the modern epicure, or is more common than the tomato.

The name tomato seems to be of Aztec origin, given as tomato by some authorities, and as xitomate by others, and still persists in some few of the older Mexican names such as Tomatlan, Tomatepe, etc., but the general consensus of opinion among botanists seems to be that the plant and its culture for edible purposes originated in Peru, whence it spread to other sections of the Americas. It is certain, at any rate, that it was known and cultivated for its fruit centuries before the Columbian discovery. That the cultivated tomato was known to some of the European botanists over 300 years ago is evidenced by the fact that two large varieties were described as early as 1554, but for many years it was only in southern Europe that the value of the fruit for use in soups and as a salad was recognized. It was quite generally used in Spain and Italy during the 17th century, but in England and in northern Europe generally the plant was grown only in botanical gardens as a curiosity and for ornamental purposes. It was seldom eaten, being commonly regarded as unhealthy and even poisonous. This belief probably arose because of the close resemblance of the plant to its allied relative the nightshade, or belladonna, and had, of course, no foundation in fact. It was not until the early part of the 19th century that the tomato came into general use as a food in northern Europe and even in the United States. Since about 1835, however, the use and cultivation of the vegetable has grown to such an extent that it has now become one of the most important of our garden crops.—Ex.

They are all good enough, but the WATCHMAN is always the best.

A HALLOWEEN DINNER AND HOW TO FIX IT.

The invitations to this delightful evening, when mirth and mystery pervade the atmosphere, are very spiritedly worded, as follows:

At the sign of the Jack-o'-Lantern so bright We'll expect you sure on next Friday night, The hobgoblins, witches and oracles, too, Are preparing a wonderful fate for you.

Then the hour, the date and the hostess' name are attached, and the invitations tied with tiny orange and black ribbons. The envelopes are sealed with a dab of sealing wax.

When the guests arrive a jolly way to break the ice is to give each guest a black pasteboard cat when he enters the dining room, and tell him to wind up the tail. The cats tail is the black yarn, and the guests wind in and out carefully, each toward the end of his particular piece of yarn which is tied to his chair at the table.

This takes some time, and by the time each guest is ready to be seated, the Halloween spirit will be at high flood. Present each guest with a high top or some other favor which he can wear. This adds grotesque amusement to the dinner.

The menu may be more elaborate, but the one given is very delicious and appropriate:

Mock turtle soup and cheese straws, French fried potatoes, lamb chops with mint sauce, French rolls and tiny Jack-o'-lantern butter-balls. Halloween nut salad, olives. Cider jelly and mystery cider cake. Coffee, hickory nut wafers, marshmallows and Halloween nuts to crack, and fruit.

To defer the various games and ceremonies until the "witching hour" is more fun, so it is well to "linger round the festive board" telling weird stories. The places may be marked with tiny corn poppers, now on sale in the shops, and a small crepe paper bonbon case will serve to hold unpopped corn at each place. The corn is popped, marshmallows toasted and fortunes told over tiny candles in Jack-o'-lanterns which grace the feast. Small baskets, holding English walnuts, with gay ribbons, are passed around after the nut-cracking, marshmallow-toasting, corn popping and "fortunes told with fruit seeds and parings" have been participated in. These English nut shells contain tiny scrolls, with fortunes written upon them in lemon juice, and nothing but heat will make them visible. There ink prepared especially for this caper. As each guest cracks a nut the hostess repeats in solemn tones: "Hold above the candle what you find within." Care must be taken not to score the weird message as it appears, bearing your fate.

A feature of the Halloween dinner is the "snap dragon" ceremony. The "mystery cake," served with cider jelly, is illuminated with 13 gay candles, graduating in size from the centre. It is surrounded by burning brandy, into which raisins have been scattered. As the cake is passed around, each guest makes only one attempt to snatch a raisin from the flame. Gaining the bit of fruit brings good luck.

The "mystery cake" contains a coin, a ring, a pen and a rabbit's foot, signifying wealth, a happy marriage, fame and Good Luck, respectively. The flavors familiar to everyone are orange, lemons and many and unique. The table is arrayed in tiny doll witches, and candle-labras made from the new black and white striped crepe paper. "Bon Bon" favors are in this also; others are black cats and Jack-o'-lanterns, as well as tiny corn poppers at each place.

The centerpiece is decidedly striking. It is formed from a large natural pumpkin, in which squares have been cut, and covered inside with red tissue paper. Outside are signs bearing "At the sign of the Jack-o'-lantern" and other quaint symbols, and small witches guard it here and there. On top of the witch-house a black garbed hag sits a pot hanging from a tripod. The pot contains incense, which slowly mounts upward, giving a pleasant aroma to the room during the meal. After the Halloween dinner, fortunes are told, games, capers and stunts familiar to everyone are indulged in until 12 o'clock. More Halloween spirit is added to the occasion if every nook and corner is decorated with corn fodder, Jack-o'-lanterns and witches upon broom sticks.

For Halloween Nut Salad—Scoop out red apples, and place with a crisp lettuce leaf upon individual salad plates. Line with a dusting of chopped nuts, sprinkled with orange juice. Now add a part of the apple pulp and several slices of banana. Fill with chopped nuts and garnish with tender celery. Serve with mayonnaise dressing.

For Hickory Nut Wafers—Take two cups sugar, two cups of chopped hickory-nuts or shell-bark meats flour. Beat the butter and sugar into a cream, then add the well-beaten eggs and mix in flour enough to make a thick batter. Now add the finely chopped nuts and mix well. Flatten with the back of spoon and bake in moderate oven. These wafers are very delightful with coffee.

To make cider jelly take two quarts of apples, allow three pints of cider, two cups of sugar and dissolve one package of gelatine in one and one half cups of cold water. Add the sugar to the cider, place on stove, and when hot dissolve the gelatine. Let this cool a minute while beating the white of one egg to a froth, then add it to the cider, and let boil until quite clear. Strain through a fine cheesecloth, pour into fancy molds, and when set, decorate with whipped cream flavored with lemon extract, and candied mint leaves to form a border.

For high class Job Work come to the WATCHMAN office.

The great demand for artificial arms and legs by the European belligerents has developed a large industry with headquarters in Washington, D. C. In the last year this county has shipped monthly 100 artificial arms and 900 artificial legs to the allies. Owing to the great demand this output will be largely increased in the near future, enlarged facilities having been installed at the plants in Philadelphia, Atlanta, Boston, Pittsburgh and St. Louis. The chief companies manufacturing these artificial limbs have established recently branches in London and Paris, which will add largely to the output of artificial limbs. Three-fourths of the artificial legs turned out are nearly full lengths, indicating that a large majority of the amputations are a result of wounds above the knee.

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HOW NOBEL MADE DISCOVERY

Cut Finger Caused Him to Find a Way of Handling Nitroglycerin With Safety.

When that very dangerous explosive, nitroglycerin, was first invented extraordinary precautions had to be taken to prevent accidents while the substance was being handled, but, notwithstanding this, so many disasters occurred that there seemed to be strong probabilities that its manufacture and use would have to be prohibited, says an English paper.

After several governments had actually interdicted its use, however, means were discovered by which this powerful explosive could be used with a minimum of danger to those who handled it.

One of the methods employed was to convert the nitroglycerin into dynamite by its absorption in the infusorial earth known as kieselguhr. This process, however, involved a reduction of the explosive power of the nitroglycerin and explosives chemists persisted in their researches to find some substance which, when added to nitroglycerin, would render it safe for handling without diminishing its explosive force.

One of these chemists was Nobel. It is on record that one day while Nobel was at work in his laboratory he cut his finger, and in order to stop the bleeding he painted some collodion (a liquid preparation akin to gun-cotton) over the cut to form a protective artificial skin.

Having done this, he poured some of the collodion, by way of an experiment, into a vessel containing nitroglycerin, when he noticed that the two substances mixed and formed a jellylike mass.

He at once set to work to investigate this substance, and the outcome of these experiments was blasting gelatin, a mixture containing 90 per cent of nitroglycerin and 10 per cent of soluble gun-cotton. Thus, as a result of a very trivial occurrence, that violent explosive, blasting gelatin, was discovered.

Paderewski's "Pupil."

Paderewski arrived in a small western town about noon one day and decided to take a walk in the afternoon. While strolling along he heard a piano, and following the sound, came to a house on which was a sign reading: "Miss Jones. Piano lessons 25 cents an hour."

Pausing to listen he heard the young woman trying to play one of Chopin's nocturnes, and not succeeding very well.

Paderewski walked up to the house and knocked. Miss Jones came to the door and recognized him at once. Delighted, she invited him in and he sat down and played the nocturne as only Paderewski can, afterward spending an hour in correcting her mistakes. Miss Jones thanked him and he departed.

Some months afterward he returned to the town, and again took the same walk.

He soon came to the home of Miss Jones, and, looking at the sign, read: "Miss Jones. Piano lessons \$1 an hour. (Pupil of Paderewski.)"

Physician of Eminence.

Dr. Richard Pearson Strong, having quelled the epidemic of typhus fever in Serbia, thereby saving countless thousands of lives, now returns to this country to resume his place as professor of tropical medicine at the Harvard Medical school. He had previous plague experience in the Philippines and China. Doctor Strong was born in Fortress Monroe, Virginia, March 18, 1872. It is said that even as a child he was attracted to medicine as a profession, and that the medical officers at the fort were his chosen friends. He graduated from the medical school at Johns Hopkins, winning his M. D., in 1897. Then came a year as resident house physician at the Johns Hopkins hospital. He entered the army July 23, 1898, as assistant surgeon. After his splendid work in China he was induced to attach himself to Harvard university, where he has operated along research lines.

Malayan Rubber Industry.

Since 1897 developments in the rubber industry in Malaya have been enormous. In 1897 about 350 acres were planted to rubber. Year after year more jungle was cleared and the acreage increased rapidly. A tremendous development was felt in 1906. Demand for rubber the world over taxed the supply and speculators rushed to put land under cultivation. It is stated that in that year alone 150,000 acres were alienated for rubber cultivation. In 1912 there were 621,621 acres under rubber, and at the end of 1912 there were 1,055 rubber estates of over 100 acres in extent, the average yield per acre being 260 pounds.

Work for Crippled Soldiers.

One form which Germany's provision for the employment of crippled soldiers is taking is the purchase of two large landed estates in the neighborhood of Magdeburg, where each man will have a plot of ground for growing vegetables and fruit, which can be easily disposed of in the Magdeburg market. One estate cost \$375,000, and the other about the same price.

Reward for Scholar.

Dr. Maude Slye, the University of Chicago medical research worker, who recently established the theory that cancer is inherited and not contagious as a result of ten years' experiments with mice, has been awarded the Howard Taylor Hicketts prize by the faculty of the university medical school.