

TREES IN BOOKS.

Probably the Most Curious Collection of Volumes in the World.

There is perhaps one of the most curious collections of books in the world to be found in a small town of the continent of Europe, says the London Tit-Bits. It is really a botanical collection. Outwardly each volume presents the appearance of a block of wood, and that is what it actually is. But an examination reveals the fact that it is also a complete history of the particular tree which it represents. At the back of the book the bark has been removed from a space which allows the scientific and the common name of the tree to be placed as a title for the book. One side is formed from the split wood of the tree, showing its grain and natural fracture. The other side shows the wood when worked smooth and varnished. One end shows the grain as left by the saw and the other the finely polished wood. On opening the book it is found to contain the fruit, seeds, leaves and other products of the tree, the moss which usually grows upon its trunk and the insects which feed upon the different parts of the tree. These are supplemented by a full description of the tree. In fact, everything which has a bearing upon that particular tree secures a place in the collection.

THE RUINS ON THE HILL.

Where Richard of the Lion Heart Dwelt in France.

Perhaps the loveliest spot in all the winding miles of beauty along the river Seine between Rouen and Paris is Petit Andely. Ragged and shattered looking, the stony hills rear proudly up above the placid river and sleepy town, and squarely upon its crest looms the ruin of Richard the Lion Heart's Castle Gallant, a great, burst keep and a few bits of massive wall. Once the castle flaunted its menacing leopard standards against the blue and white and gold of the Frankish skies, but that was before Philippe Auguste stormed and smashed it and smashed the townsfolk while he was doing it. Now, ghostly and wan, the stark ruin shimmers upon its hill, with never a single spear to glint from keep or barbican. The spears are still growing far below—the stout young poplars on the river bank and island sendingling through golden days when the river is gleaming jade, in the fiery sunsets, when it mirrors back every sturdy limb and feathery frond, and all the silent blue nights, when the stars bend crackling down to whisper and coquette and the ripples chuckle softly against the rich brown banks.—Arthur Stanley Riggs in National Geographic Magazine.

The Parson Bird.

Among the feathered inhabitants of New Zealand there is a bird called the parson bird, or tui. It is about the size and shape of a blackbird, but has a pair of delicate white tufts at its throat and is a glossy dark green otherwise, which looks black in the sunshine. It can be taught to crow, to speak, to whistle tunes, and, besides these tricks, it has a repertory which is not often equaled by any other feathered songster. At vesper it has a note like the toll of a bell or the clear, high note of an organ. It can mimic every bird in the bush to perfection. It will break off in the middle of an exquisite melody and indulge in a strange melody of sounds which are impossible to describe, but if you can imagine "the combination of a cough, a laugh, a sneeze, with the smashing of a pane of glass," it will be some approach to the idea.

From Medicine to the Drama.

The earlier part of Victorien Sardou's career was beset with many trials and difficulties. His parents wished him to take up a medical career, and he began his studies with some zeal. The love of the drama, however, was far greater than the love of the pill box, and in the interval of the other work Sardou was busy upon a play. Life was a struggle for him, for he had little money, though he managed to get journalistic work to supplement his more slender income. His first play was a failure, and Sardou rushed from the theater vowing never to enter one again. He fell seriously ill, was nursed back to health by Mile, de Brecourt, an actress who lived on a floor below, and from that time his fortune was made.

Ship of the Desert.

For safety and endurance in traveling in desert regions the camel has been found unequalled by any other animal. Its foot is a soft cushion, peculiarly well adapted to the stones and gravel over which it is constantly walking. During a single journey through the Sahara horses have worn out three sets of shoes, while the feet of the camel, traveling over the same course, were not even sore.

Not Grasping.

"What a grasping fellow you are, Hawkins! You've bothered me about this bill fifty times in ten days."
"You wrong me, Jarley. I'm not grasping. I've bothered you about the bill, I admit, but I haven't been able to grasp anything yet."

Cholera.

Cholera was first recognized by the Portuguese in India as far back as the middle of the sixteenth century. It has the peculiarity of following a well defined route, with progress just equal to that of an average journey on foot.

FOR AND ABOUT WOMEN

DAILY THOUGHT.

There is no duty we so much underrate as being happy. By being happy we sow anonymous benefits upon the world which remain unknown even to ourselves.—Stevenson.

The French designers say full skirts will not last. Hips are still flat, and there is no sign of a curve in them, but the normal waist line may lead to the small waist, which in turn, will call for rounding hips.

Quite the latest thing in dance petticoats are the loose scalloped, or petal flounced skirts, as they are called. The petticoat is of organdie, in sheath model to the knee. From it depends a flounce of scallops or petals six inches wide gathered full enough to hang close together, though each scallop is trimmed all the way around the flounce by a beading through which the ribbon is run. The flounces are of dotted Swiss lace and insertion trimmed of dainty shadow embroidery, in dainty ruffled net, and in lace medallions, with lace insertion and edging. Two other new petticoats worth

mentioning are the ones in pique and satin. They have darts enough to fit well without being bulky, and are finished with six-inch embroidered or tucked ruffles at the bottom. Their special appeal is that they are not transparent under thin gowns.

The coachman's cape coat is a new spring fashion. It is made of black and white check imported material with a line of royal blue, which is repeated in the lining. Besides the cape there is a small square back collar and a high broad turnover.

New styles among the practical mid-season suits include whipcords in a new tan, black and blue; broadcloths in brown, mouse-color, blue and black; serges with taffeta gores in their coats and taffeta ruffles in their sleeves; serges with cording and godet effects; rose-colored gabardines and dark gabardines.

Careless application of rice powder to the face is apt to cause a disagreeable affection of the eyes, accompanied by blurred vision, inability to use the eyes for any length of time and severe itching of the lids. The trouble occurs

chiefly among those who use a puff, as this drives the fine particles of powder upward, so that it lodges in the eyeball and forms a mucilaginous substance which produces the discomfort described. A chamois skin does not scatter the powder so much and those who use it are not so liable to irritation of the eyes. From the appearance of many women and girls of the present day one would judge that face powder in large quantities had no terrors for them!

Charlotte Russe.—Line a glass serving dish with lady fingers and pour over them a few spoonfuls of sherry wine. The cakes should be placed very close together so as to leave no open spaces. Then fill with cream whipped very stiff and sweetened and flavored to taste. Pipe high in the center and decorate with candied cherries or cubes of jelly. Serve very cold.

Rice and Meat Croquettes.—Especially good are rice and meat croquettes, which can be made of any leftover meat put through the meat chopper. They call for one cupful of cooked rice and one cupful of chopped meat, one teaspoonful

of salt, a little pepper, two tablespoonfuls of butter, half a cupful of milk and one beaten egg. Put the milk in a double boiler and let it boil, add the meat and rice seasoning. When it boils add the beaten egg and stir thoroughly. Allow it to cool. Then shape in croquettes, dip in egg and roll in powdered bread crumbs. Set aside till the next morning, when they can be placed in the wire basket and fried in deep fat.

Worth Knowing.—Have you ever heard of the medicinal qualities of shoemakers' wax? Long before the virtues of antiphlogistine and peroxide of hydrogen were extolled as healing and antiseptic agents, shoemakers' wax was relied upon in many an old-fashioned home. A bit of shoemakers' wax heated and applied over a bruise or abrasion will draw out any poison that may have entered the wound and prevent danger of that modern horror, infection and its dangerous result, blood poison.

Keep a bit of this old time safeguard in the house, and if somebody steps inadvertently on a rusty carpet tack, or runs a can opener into the fleshy part of the palm, wash out the wound and clap over it a bit of melted shoemakers' wax.

binding a clean bandage over. Or, better still, cleanse the abrasion with peroxide if you have it in the house—as everybody should have—and then apply the heated wax.

Infection gets in its deadly work before the danger is realized in most cases, and by the time a neglected cut or bruise has begun to look angry and the doctor summoned, he may not be able to prevent a long and annoying case of blood poison, if not an actually dangerous condition.

Among the most attractive waists in dark colors are those made of sheer silk crepe, says the Dry Goods Economist. Touches of hand-embroidery, these often showing both silk and metallic threads, are especially well liked. Embroidered silk dots are often outlined with gold or silver, or the small patterns are worked out wholly in the metallic thread. This touch of gold or silver on blue, brown, green, gray or black gives a more dressy effect, thus making the garment suitable for wear with the better tailor-made suits.

—Subscribe for the WATCHMAN.

For 75c—Next Week Only This \$2.50 Aluminum Cooker

Mother's Oats Week

Next week in this city is Mother's Oats week. All the leading grocers will make big displays, featuring this Cooker.

One object is to supply present users of these exquisite flakes the best way known to cook them.

Another object is to win thousands of new users to this delicious form of oat food.

So for one week, at enormous expense, we make this offer to buyers of five packages of standard size or two packages of large size. Any grocer will supply you. And the grocers named below will make big displays, featuring this Cooker.

Don't miss this chance to get this Cooker at one-third retail value. The chance will never occur again.

Other Valuable Premiums

In each package of Mother's Oats you will find a coupon. These coupons have an average worth of 2c each in merchandise. So you really get 12c in merchandise for each 10c you spend for Mother's Oats. The five packages you buy to get the Cooker will give you five coupons to start with.

We will send you our full premium list, showing 250 articles which everybody wants. Some are for men, some for women, some for boys and girls. Some may be had for as low as nine coupons.

These are all in addition to our Cooker offer. And these 250 premiums are for coupons only. No need to send any cash.



Pure Aluminum
Made to Our Order
Extra Large and Heavy
Cereal Capacity, 2 1/2 Qts.

Your Only Chance

This aluminum double Cooker is extra large and heavy. It is made to our order, and is the best cereal Cooker known. If sold at retail it would cost at least \$2.50.

Next Week's Offer

For next week only we make this offer to every home in this city, but no longer.

On each Mother's Oats package appears a picture of one of our mills. Send us the mill pictures from five Mother's Oats packages standard size or two packages large size. You can peel them off—no need to cut the package.

Send us 75c, check or money order preferred, with these pictures and we will mail this Cooker to you by parcel post prepaid. Thus by buying five packages standard size or two packages large size next week you get this \$2.50 Cooker for 75c, and you get coupons good on other premiums.

This offer is good for next week only. No requests will be honored unless mailed next week.

We urge you to accept it.

This Offer is Confined to This County

Address Mother's Oats, 1708 Railway Exchange, Chicago

These Grocers Next Week Feature the Mother's Cooker

BELLEFONTE, PA.

STATE COLLEGE, PA.

- Gross Brothers.
- Gillen's Grocery, 28 S. Allegheny St.
- G. E. Harper, Bishop Street.
- C. C. Shuey.
- Sechler & Company.
- J. C. Jodon.
- Herr & Heverly.

- Gentzel & McEachren.
- Snyder & Behrer.
- L. D. Fye.
- State College Co-Opp. Ass'n.
- J. H. Musser, 140 E. College Avenue.
- MILESBURG, PA.
- Milesburg Store Company.
- T. C. Sprankle.
- J. E. Lenker Lemont, Pa.

This advertisement should have appeared on January 28th, but owing to circumstances over which we have no control did not appear on that date.