

COMRADES OF OTHER DAYS.

Every year they're marching slower, Every year they're stooping lower, Every year the lifting music stirs the hearts of older men; Every year the flags above them Seem to bend and bless and love them As if grieving for the future when they'll never march again.

UNCOMMON WAYS OF COOKING COMMON VEGETABLES.

"Summer squashes and carrots and all the rest are so stupid," announced my neighbor as we cosily darned stockings together one rainy day, "and yet we must eat common vegetables a good part of the time."

"Not of necessity," I replied. "Don't you know enough ways of cooking even summer squash and carrots to make them seem different?"

"I'm afraid not," was the reply. "I know I get into rutts, and the vegetable rutts are the deepest, for I don't really know the ways of getting out of them; I should be only too thankful to learn."

"Well, supposing I tell you a few different rules for cooking the common vegetables?"

Neighbor Bartlett seemed pleased with the idea, and we settled ourselves for a comfortable symposium.

"As for summer squashes," I began, "very few people prepare them as I like them, even in the common fashion. I boil them until tender, tip them out into a colander in which is laid a square of cheese-cloth, gather the ends of the cheese-cloth together, and mash the squash thoroughly so that a good deal of the water is drained out. Then tip the squash out of the cloth back into the kettle. Be sure that it is mashed smoothly; season with salt, pepper, a generous lump of butter, and a bit of sugar—don't forget that. Let it get hot again before serving."

"I never heard of putting sugar in," said Neighbor Bartlett.

"Then you've a new thing to live for," I replied, "and if you haven't put sugar in this, perhaps you don't know that it is a very great improvement added to any and every vegetable—not enough to be sweetish, but enough to take off that tasteless taste! Always add sugar to every kind of squash, peas, turnips, and even beans and corn if it is served cut from the cob and warmed up in milk, cream, or tomatoes."

"But to go back to summer squash; did you ever cook it like eggplant? Just cut one into slices about one-third of an inch thick, dip each slice first into beaten egg, to which two or three tablespoonsful of cold water have been added, and then into fine bread-crumbs, and brown slowly in a frying-pan in pork-fat or any good drippings. Be sure that it is tender before taking up. This tastes much like eggplant and is fully as delicious. It may serve as the main dish for lunch or supper, as it is very hearty. And little bits of summer squash are delicious in any thick soup like barley broth."

"Then summer squash may be cut into inch cubes, boiled till tender, and served with melted butter, salt, and pepper, or a cream sauce. It is very nice done in this simple way, or it may be mashed in the cheese-cloth square, drained, seasoned, and scalloped with grated cheese over the top."

"I'm perfectly delighted," said Neighbor Bartlett. "Do go on!"

"Well, let's take beets next. First, I always thin beets in my garden by pulling the little ones out here and there when about the size of English walnuts, or smaller, and serve them whole with a little melted butter, salt, and pepper. When they are good-sized, I use them freely, of course, in the usual way, and also I take the largest, boil them until tender, hollow out with a teaspoon, and fill with peas, or some diced vegetable—carrots, turnips, or creamed potatoes. Fill them just before serving so that the beet-juice will not redden the contents too much. Any of the above combinations chilled make a delicious salad served on lettuce-hearts or shredded lettuce. Finely chopped, 'lattice' or 'shoe-stringed' in the handy little vegetable shredders, beets make a wonderful salad all by themselves, if chilled and served in lettuce-cups."

"Carrots are very nice diced, boiled tender, and served with peas which have been previously boiled. Add butter, pepper, salt, and the essential pinch of sugar, and serve very hot. These make a pretty garnish for any hot meat served on a platter, such as steak, chops, fricassee, and so forth. Another very nice way of preparing them is to slice 'boiled' carrots thin, and then let them simmer for ten minutes in two tablespoonfuls of melted butter, a half teaspoonful of sugar, and salt and white pepper to taste. Tip out on a very hot dish. Both the tiny whole ones, and the larger ones diced, sliced, or 'lattice', are very delicate prepared with a cream sauce. I also think carrots are the very nicest of all vegetables to use in casseroles."

"Do you raise Swiss chard? It is one of our standbys. We boil the white part alone, cut into three-inch lengths the size of a lead-pencil, and serve it with melted butter, Hollandaise, or cream sauce, plain or on toast. The same-sized pieces cooked and chilled make a very nice salad. Arrange them in little bundles enclosed in a ring of beets, or green or red pepper and serve on lettuce, with a French or mayonnaise dressing."

"Peppers I stuff with almost everything—besides the conventional cook-book materials. Even hash becomes quite an impressive dish when put into halves of sweet green peppers and browned nicely in the oven! I scald the peppers in boiling water two or three minutes before filling. They are delicious stuffed with a mixture of nicely seasoned corn and tomatoes, or any kind of cold meat or fish mixed with a nice tomato sauce. "Green corn can hardly be bettered by any out-of-the-ordinary method, but let me give you a rule for a 'corn pudding' that I got 'down South' from an old colored cook. Cut raw corn from six ears, first cutting down the middle of each row; add two well-beaten eggs and a half a pint of hot milk in which has been melted a good-sized piece of butter. Beat the whole well, add two teaspoonfuls of sugar and a little salt; bake in a deep buttered dish about three-quarters of an hour in a good oven."

"Left-over corn—another Southern recipe—we think is delicious warmed a bit in stewed tomato. You may add a bit of minced green pepper if you like—I do! Season the stewed tomato with pepper and salt, sweeten to taste, and add two cloves and a little minced onion while cooking. Allow a good lump of butter. Use enough of this tomato to steam the corn thoroughly. This is entirely suitable for a main dish for lunch or supper, especially if put into a buttered dish, covered with buttered crumbs, and browned in the oven."

"Dishes made of sweet corn are very often spoiled by the corn being cut off the cob wrongly. This is of the first importance, and makes the essential difference between a very fine dish and a very poor one. This point can not be too strongly emphasized. Take a sharp knife and score down the middle of each row; then shave off the tips of the kernels; then with the back of the knife remove all the rest of the pulp and 'milk.' In this way not a particle of the dry, unpleasant hulls is retained, and the result is a sweet, tender, moist dish of real corn. I also use cut-off corn, both cooked and raw, in omelets, and in any good omelet after it is ready to be put into the frying-pan; to my mind, this makes one of the very best of all omelets."

"We mustn't forget string-beans, which may be varied in lots of different little ways. Pick them very small, and serve whole in a nice cream sauce, and place the larger they may be shredded—a handful at a time—into tiny diamonds or oblongs, or cut lengthwise into matches. Turn a cupful of cream instead of butter over them just before taking up. Another very delicious way of varying them is to drain off the water half an hour before dinner, and add to them half dozen tomatoes cut up fine, a small shredded onion, a tablespoonful of sugar, and salt and pepper to taste. Let all simmer until serving-time—and then add a generous lump of butter. By the way, always conserve all your string beans for winter use by cutting in pieces of the size of putting them into stone crocks with alternate layers of salt. They will keep perfectly. Soak overnight before using."

"When we come to tomatoes, there are so many unusual ways of preparing them that I hardly know where to begin, but I shall give you just a few. What is a common stewed or scalloped tomato, always add a slice of onion and a clove or two. You will find it makes all the difference in the world in the taste. We slice both ripe and green ones into half-inch slices without peeling, dip them in flour, brown them in butter, and surround them with a sauce made by pouring a cupful of milk or thin cream into the frying-pan, first shaking in a heaping tablespoonful of flour and stirring until blended with the buttery juice. Stir the sauce until smooth and rich, and season with pepper and salt. This may be served on toast as a main dish for lunch. But do not skin tomatoes for baking or stuffing. Raw tomatoes, with the pulp removed and then chilled, make the best of salads when filled with almost any diced vegetable. For lunch or supper the cavity may be filled with a stuffed or plain boiled egg. Set on a lettuce-leaf or two, and pour over a spoonful of mayonnaise or French dressing.—By Florence Spring.

"When one reads in the description of a storm at sea about waves fifty feet high one wonders what is actually meant by such a description. Careful measurements and observations have somewhat recently been made, showing the actual height of the waves that can be produced by different types of storms. A continued storm, with a wind sixty miles an hour, may produce waves about forty-five feet in height, and this is very rarely surpassed under any circumstances. Isolated observation seems to have been made of waves fifty feet, and some rather uncertain observations have been recorded of waves sixty to seventy feet high, but these are probably only as the result of continued hurricanes, and are so rare as to be practically unknown. Ordinary storms produce waves far below these figures."

"The big event for which the youngsters and grownups have been impatiently waiting is drawing near, for on Tuesday June 13 Ringling Brothers' circus is to exhibit afternoon and night in Altoona. Expectancy never ran so high before and it is likely that this district will send a large delegation to feed the elephants. Unusual interest centers around the gigantic spectacle, 'Cinderella,' with which the famous showmen are this season opening their wonderful main tent program. 'Cinderella' is probably the best loved of all fairy tales and to see it produced with more than 1000 persons, hundreds of dancing girls and glorious pageants, indeed gives promise of becoming true. In the same program will come the marvelous circus number, which 400 men and women performers, scores of trained animals and a galaxy of special features are introduced. The majority of the acts are entirely new to America, the Ringling Bros. having secured the pick of those European performers who have been obliged to disengage themselves in this country because of the war. The all-new street parade will take place show day morning."

It is a mistake to plant too many kinds of plants. A bed with nothing but phlox, for instance, is far prettier than one with a dozen species of plants. The massing of colors is more effective than scattering them.

Ringling's Circus to be in Altoona on Tuesday.

The big event for which the youngsters and grownups have been impatiently waiting is drawing near, for on Tuesday June 13 Ringling Brothers' circus is to exhibit afternoon and night in Altoona. Expectancy never ran so high before and it is likely that this district will send a large delegation to feed the elephants. Unusual interest centers around the gigantic spectacle, 'Cinderella,' with which the famous showmen are this season opening their wonderful main tent program. 'Cinderella' is probably the best loved of all fairy tales and to see it produced with more than 1000 persons, hundreds of dancing girls and glorious pageants, indeed gives promise of becoming true. In the same program will come the marvelous circus number, which 400 men and women performers, scores of trained animals and a galaxy of special features are introduced. The majority of the acts are entirely new to America, the Ringling Bros. having secured the pick of those European performers who have been obliged to disengage themselves in this country because of the war. The all-new street parade will take place show day morning."

It is a mistake to plant too many kinds of plants. A bed with nothing but phlox, for instance, is far prettier than one with a dozen species of plants. The massing of colors is more effective than scattering them.

THE FIRST ROSE OF SUMMER.

'Tis the first rose of summer just swelling to view, With its mates on the bushes, that are just peeping thru, To enrapture our senses, with its sweetest perfume. As it bursts forth in brightness, in beauty, and bloom.

Life is checked with love, sorrow, and joy, As we pass along this rose checkered way, That is smooth, without milestones, or ruts, Life, and time flies! And we hope to be among sweet blooming roses, When closing our eyes.

—By Robert Reid.

FOR AND ABOUT WOMEN.

Reason is progressive; instinct, stationary. Five thousand years have added no improvement to the hive of the bee nor the house of the beaver.—Colton.

Almost every nation has breads peculiar to itself, but not all of these attract the attention of tourists. Some recipes find their way into our cook-books; others, however, become known by word of mouth. All dishes of other countries have to be carefully prepared, or they will not keep their popularity so far from their home atmosphere. The Scotch housewife is often frugal in her use of the richer ingredients, and to get her results must follow her methods."

Scotch Oat Cake—Put a half pound of fine Scotch oatmeal into a mixing bowl. In a cup put a pinch of baking soda and a piece of butter the size of a hazelnut; add a half cup of hot water and stir until the butter is all melted. Then mix with the meal in the bowl, using a thin bladed knife; when the mixture is blended, turn out on to a molding board and knead it with the knuckles keeping it round and not letting it crack at the edges. Strew plenty of dry meal over it and roll with a crimped roller, brushing off all the loose meal which does not adhere to the dough. Roll about as thick as an old copper cent; then cut the cake in three pieces and place them on a griddle to toast. As they get done, move them to a hotter place. Try them with the thumb nail to see when they are done, and, if they have ceased to be doughy, remove them to a toaster to dry but do not let them burn. Stand them carefully on edge to cool. The cakes may be made to replace the number on the griddle and the toaster as fast and as many as desired."

Scotch Shortbread—Beat one pound of butter to a cream and sift into it gradually two pounds of flour, a quarter of a pound of sugar, half an ounce of candied orange peel, and one ounce of blanched sweet almonds chopped fine. Work the paste until it is very smooth then cut it into six pieces, putting each on a square piece of writing paper; roll it square and about an inch thick. Pinch the edges, prick the surface and ornament it with a few pieces of the candied peel, and bake about a half hour."

Scotch Cakes—Cream together one pound of butter and three-quarters of a pound of brown sugar, a tablespoon of caraway seeds, a teaspoon of cinnamon and a pound and a half of flour. Mix well, roll, cut in squares, and bake."

Scotch Scones—Put one quart of flour in a mixing bowl with one teaspoon of sugar, a half teaspoon of salt, and two teaspoonfuls of baking powder. Rub in one large tablespoonful of lard, two beaten eggs and three quarters of a pint of milk. Mix the dough smooth and turn it on to the molding board. Roll it out an eighth of an inch thick, cut into squares the size of a soda cracker and fold over the diagonal corners to make them three-cornered. Bake on a hot griddle 8 or 10 minutes, cooking them a delicate brown on both sides."

Furnish Your Piazza Now—With the warm days the thoughts of the housewife turn to her piazza and the question of making it attractive during the summer. For whether it is large or small, a goodly portion of the day is spent upon it, and it must combine comfort with utility and beauty. All three of these qualities may be claimed for the new porch rugs that are made in squares, like tiles. There are pale gray and white ones that suggest quaint old villas in Italy, red and white ones and a real Dutch blue and white that is especially effective. These rugs may be wiped up with a damp cloth and thus kept clean, and are, by the way, quite as effective in the house as on the porch. Of course, for furniture nothing will do but wicker, or its less expensive but equally good-looking cousin, willow. New chairs for the porch are shown with broad table-like handles to set a cup of tea on, or with deep baskets to hold one's fancy work, while low, comfortable wicker benches and tables are inexpensive and artistic, as are the lamps with their shades of wicker lined with silk. On the wicker table there now come tall vases of wicker lined with metal or glass to hold a bunch of flowers, while a wicker magazine stand that can be carried about may contain all the reading matter of the family. As for the porch pillows, these are nearly all round, instead of square, this year, and, being covered in serviceable cretonne or denim, may be used to sit on or to tuck behind one's head."

In Case of Accident.—A crushed finger should be plunged into water as hot as can possibly be borne. The application of hot water causes the nail to expand and soften and the blood pouring out beneath it has more room to flow; thus the pain is lessened. The finger should then be wrapped in a bread-and-water poultice. A jammed finger should never be neglected, as it may lead to mortification."

It is possible to have smoother hands even if one is a housekeeper and dishwasher. Dissolve a teaspoonful of tragacanth, which can be obtained from any druggist for a very small sum, in three times as much water. Let it stand in a covered cup for 12 hours. Fill the cup with water and apply the thin jelly which has formed freely to your hands after each washing. A few drops of perfume and a little glycerine added to the jelly will improve the lotion."

Coffee Jelly with Nuts.—Make the jelly according to your usual recipe, but when partly cold add half a cup of mixed nuts chopped fine. Mold and turn out when cold. Serve with cream or custard."

Marked with Betsy Ross Flags. Following is a list of the graves in Centre county marked with Betsy Ross flags on Memorial day through the instrumentality of the D. A. R.—NEW CURTIN CEMETERY. Philip Barnhart Mrs. Philip Barnhart OLD CURTIN CEMETERY. Evan Russell Lawrence Bathurst GRAYS CEMETERY. Elijah Chambers James McGasgahan D. H. HENNING CEMETERY. Capt. Richard Miles William Lee Hon. Robert Fleming Samuel Howe Joseph White REBERSBURG CEMETERY. Col. Henry Meyer Philip Meyer George Christian Spangler BOALSBURG AND SLAB CABIN. Jacob Keller Andrew Hunter Henry Dale Eleazer Evans Peter Shuey CENTRE HILL. George Woods Henry McEwen John Watson PENNINGTON'S GRAVE YARD. John Frederick Ream Michael Stiver Christian Miller Jacob Shadacre Thomas Van Doren HECKMAN CEMETERY. John Adams Sunday BELLEFONTE UNION CEMETERY. Col. James Dunlop James Harris Capt. Joshua Williams Hon. Andrew Gregg Elias and Harriet DeHaas JACKSONVILLE GRAVEYARD. Matthew Allison Capt. Thomas Askey Mrs. Mary A. Rishel (Real Daughter) SNYDERTOWN. John Snyder ASKEY CEMETERY. Col. John Holt

Every Man AND Young Man



who knows Good Clothes when they see them and every woman who is interested in seeing men Well Dressed, should see what we are showing in really unusual Clothes for all men this season.

Don't Bring a Penny with you, we want to first prove to you that the best is always here before asking for your patronage.

Everything for Man or Boy.

FAUBLE'S, BELLEFONTE, PENNA.

Dry Goods, Etc.

LYON & COMPANY.

JUNE SALE

We are Preparing for a

Big Clearance Sale

OF

Summer Goods

Cool weather and too much stock gives you this great opportunity

Watch Our Store

it will be interesting to all economical buyers.

Lyon & Co. Bellefonte.

MICHELIN



MICHELIN Red Inner Tubes

have a world-wide reputation for durability for the following reasons:

- 1st: Michelin Red-Rubber Tubes are compounded of certain quality-giving ingredients which prevent them from becoming brittle or porous and which preserve their velvety softness indefinitely. 2nd: Michelin Tubes are not simply pieces of straight tubing with their ends cemented, but are formed on a ring mandrel to exactly the circular shape of the inside of the casing itself and consequently fit perfectly.

GEO. A. BEEZER, Bellefonte, Pa.

Michelin Red Inner Tubes give the utmost economy and satisfaction.

Subscribe for the WATCHMAN