

**SONS OF THE U. S. A.—ATTENTION.**

Remember this, my soldier lads, wherever you may be  
In this, our own beloved land, or miles across the sea  
There's one sweetheart whose love is sure when all is said and done  
You may depend unto the end on her who calls you "son."  
And don't forget, my sailor lads, the eyes that are more bright  
May gaze into your own dear eyes with love's bewitching light  
There's one dear lonely heart at home; so when your task is done  
Sit down and write to her tonight, the one who calls you "son."  
Yes! soldier lads, and sailor lads, of our loved U. S. A.  
Enjoy your sweetheart—you are young, we would not say you nay.  
But let your thoughts of wander back to that dear lovely one  
Who's kneeling there to breathe a prayer for one she calls "her son."  
—Tom, McDonald.

**THE MAPLE SUGAR INDUSTRY.**

In times of stress, when the supply of many things which are considered necessities of life is either cut off or materially reduced, remedial attention should be given to substitutes. During the winter of 1917-18, there was a shortage among other things of sugar, and any source which will add to or supplement the supply is welcomed.

In this connection the maple sugar industry, which has existed for a long series of years in the New England and Middle States, as well as Ohio and Michigan, is important. The Indians are said to have given the early settlers their first knowledge of this product.

While there are a number of species of maple trees in the sections mentioned whose saps are rich in saccharine material, the production of maple syrup and sugar has been confined almost entirely to the sugar maple tree (*Acer saccharum*, Marshall); also known as rock or hard maple.

The sugar maple is a sturdy, symmetrical tree, with a maximum height of 120 feet and diameter of 5 feet and can be distinguished from the other maples by its leaves which are thin in texture with lobes coarsely toothed, being bright green above and pale green below. It is very common in the northern, eastern and higher portions of the southern sections of Pennsylvania, being next to the chestnut the most common tree in the State.

Where the business is regularly conducted there is usually a grove of sugar maples, of varying size, the sap gatherers either coming each day, or camping in huts on the ground.

The early settlers either boxed the tree or cut large slanting gashes, from the lower end of which a rudely fashioned spout conducted the sap to a bucket. This method was very destructive to the tree, and boring was substituted for it.

The trees should not be tapped until they are about thirty years old, as they will then withstand boring much better. The trunks are usually tapped on the south or southeast side along which sap first rises in the spring. It is said the largest flow can be obtained on the side bearing the most branches or over the largest root. The richest sap is found nearest the whitest sugar. The first tapping is made breast high, and each year the hole is made lower down, although this rule is not necessary or adhered to. The size of the hole made is about three-eighths of an inch, slanting slightly upward, and a metallic spout driven in, to which a bucket is attached. The old style was to have a wooden spout driving a nail in the tree to hold the bucket beneath it, but the nail will rust and contaminate the sap. The holes are usually not more than one or two inches in depth as the sap rises inside the bark through the outer ducts. The hole should be made at a place where the bark is clean and healthy, for decay in the wood will discolor the sap. If not more than one or two shallow holes are made each year the trees do not seem to be seriously damaged, and Prof. C. S. Sargent mentions in his *Silva* of North America trees which are known to have yielded sugar every year for a century, and which while much swollen about the base from repeated wounds are still vigorous and fruitful. When the holes are not more than three-eighths of an inch in diameter they close in two years and are covered with new growth in the third year. Some paint the holes to prevent decay, while others plug them with wood or cork.

The season for maple sugar gathering varies with the weather, starting when the sap commences to run in the spring, and while the season in the "sugar bush" lasts about four weeks, there is usually only 12 or 14 good sap days. The best weather is when the temperature falls to about 15 degrees at night and rises to 50 degrees during the day. Bright, warm, still days and frosty nights induce the largest flow of sap.

Trees differ greatly in the amount of sap produced. In favorable weather an average tree will yield 2 to 3 gallons in 24 hours, and during a good season gives about 25 gallons of sap. It is stated the trees standing on high ground, on uneven rocky land, or on hillsides are usually the best producers. The sap from different trees varies in quality and quantity, and contains on the average 3 per cent. of sugar, and 4 gallons of sap are required to make a pound of sugar, and 35 gallons to produce a gallon of syrup. The best and lightest colored sugar comes from the sapwood and the darker from the heartwood sap.

In large camps the old method of bringing in the sap in buckets, evaporating the surplus water in a large kettle hung over a wood fire in the open, has been greatly improved. Metal pails are now made with covers, which are hung on metallic spouts, a sleight on which is a large tub lined with metal goes from tree to tree—the buckets are emptied and

replaced. At the sugar house there is a large tank with a strainer into which the sap is dumped. It is again thoroughly strained by passing through cloths, and then must be promptly boiled, as the sap deteriorates rapidly—fermentation starting in a few hours. The evaporator-pans in which the sap is now placed are 6 inches deep, and 30 to 40 inches wide, and 8 to 15 feet long, flues underneath leading from the fire box to the chimney. The pan may be one piece the entire length or several connected pans. At intervals of 8 or 12 inches partitions are placed in the pan, which are open at alternate ends, the sap running in at one end from the storage tank, then flows across the pan backward and forward several times around the end of the partitions until it reaches the outlet at the finishing end, when it is reduced to syrup of the required density. Any impurities which may rise to the surface are carefully removed. Granulation is secured at 238 degrees, and at 245 degrees hard cake sugar is made.

A well managed "sugar bush," it is said according to the late Col. Wm. F. Fox, will often yield 10 to 12 per cent. on the investment; and in these times of conservation all these sources of supply should be used to the utmost.

F. L. B., in Forest Leaves.

**Home Gardens Made Too Early.**

Washington, D. C.—Home vegetable gardens are being planted prematurely in some communities in the northern part of the United States, according to advices to the United States Department of Agriculture. The Department urges that inexperienced gardeners make themselves absolutely sure of the safe planting dates. They should consult with others more experienced, or should write to the gardening specialist of the Department or their state colleges. Latitudes is not a guide as the earliest safe date, for one locality might be premature or even late for another on the same parallel.

Seed is scarce this year and the home gardener who plants too early loses not only his time, labor and money, but reduces the potential food stock of the nation.

Garden crops are divided into four groups with respect to time of planting the seeds or setting out the plants. First come early cabbage plants from hotbed or seed box, radishes, collards, onion sets, early smooth peas, kale, early potatoes, turnips and mustard.

Group 2, about two weeks later—Beets, parsnips, carrots, lettuce, salsify, spinach, wrinkled peas, onion seed, cauliflower plants, celery seed, parsley, sweet corn and Chinese cabbage.

Group 3, after two additional weeks—Snap beans, okra and tomato plants.

Group 4, when the ground is well warmed up—Lima beans, pepper plants, eggplant, cucumbers, melons, squash and sweet potatoes.—Christian Science Monitor.

**Another Famous Woman.**

To the long list of famous women lifted above the heads of the mass of their sex for great deeds of diversified character New York asks leave to present one more, one of the recently enfranchised citizens of the Empire State—Mrs. Carrie Dawley. It is apropos perhaps that Mrs. Dawley's claim submitted by proxy is based upon the methods of political success the women of her State asserted they knew something about and could engage upon with as much eclat as men.

But really the most luminous feature of Mrs. Dawley's sudden greatness arises from the fact that she was not the only successful candidate for village treasurer of Cleveland, N. Y., but the defeated patriot was her own husband. That would seem to be glory enough for any woman, but the new village treasurer of Cleveland has one more detail to round out a thrilling victory at the polls on her first attempt—Mrs. Dawley's husband had been a successful, satisfactory and unopposed village treasurer of his town for 12 years.

Whether defeat has changed his mind about the sphere of women in politics has not been known, but probably the political wound may cause less suffering from the fact that at worst the job stays in the family. There must be some loss of pride when a man's own wife beats him for a place he has filled for a dozen years with pleasure to himself and confidence on the part of fellow citizens.

But New York gains one more famous woman.—Pittsburgh Dispatch.

**Ground Glass Tales are Not Verified.**

Investigation by the government of thousand of stories of ground glass in food has disclosed but one case in which glass actually was found by inspectors. That one instance, the Committee on Public Information announced, was the work of a disgruntled employee of a Fort Smith, Ark., bakery who drove his employer crazy by putting glass in a loaf of bread sent to an orphanage. Some of the orphans had their lips cut, but no more serious injuries resulted. The baker, accused of being a German agent, had to close his shop.

Persistent circulation of the ground glass story has resulted in inquiries by various branches of the government. The result is told in this letter, written by Major James Miles, of the Food Administration: "We have followed the elusive ground glass story from Maine to California and from the Lakes to the Gulf for the past four months. War intelligence, navy intelligence and the Department of Justice are doing the same, and in the thousands of cases that have been reported we have found but one genuine case of deliberate intent in putting ground glass in food."

**Sell Chickens Gradually.**

Washington, D. C., April 17.—Don't glut the market with chickens, live or dressed, soon after May first when the Federal "closed season" on hens ends. This advice to farmers is given by the United States Department of Agriculture.

"Too many fowls on the market may result in food losses," says the Department. Poultry stock should be sold gradually. Farmers will have better markets if they avoid glutting them.

**FOR AND ABOUT WOMEN.**

**DAILY THOUGHT**

Do not look for the flaws as you go through life.  
And even when you find them  
It's wise and kind to be somewhat blind  
And look for the virtue behind them.

**New Hats for Old.**—No matter how hopeless your straw hat may appear at present, do not be discouraged. First carefully remove all the trimming and lining from it and brush the hat thoroughly. If you find the straw soiled and faded (especially under the trimming), the best thing is to dye the hat a new color. There are a number of hat dyes that can be purchased at the drug store for 25 cents and are really wonderful. The dye is a liquid that comes in a bottle with a brush for applying. It dries in thirty minutes, is washable, and durable. Sixteen colors are offered, ranging from bright cerise to jet black.

If the hat is "out of shape," lay it on the ironing board, cover the brim with a damp cheese cloth and press it with a good hot iron. By inverting the hat you can press the inside of the crown. It is best to press the shape before dyeing it.

One bottle of jet black dye solved the problem of a new hat for a lady of limited means. The hat was a large, becoming sailor with the brim rolled up a little at the edge. The hat was originally a coat blue, but was faded. The jet black dye was used, and a smart, upstanding "fancy" was placed at the front of this good-looking tailored hat.

One schoolgirl is saving part of her clothing allowance to buy thrift stamps. Recently she showed me a lovely spring hat made for less than 50 cents. The hat was from last spring, and was of a bright gold color or straw, trimmed with black-eyed Susan daisies and ribbon. She removed the faded flowers and ribbon and recolored the hat a navy blue.

The shape was a rather small mushroom model and very youthful and girlish. A yard of red velvet ribbon about an inch wide was found in the "scrap bag" and steamed over the tea kettle to renew its freshness.

The velvet was drawn about the crown, ending in a neat, horizontal bow with two or three loops and pointed ends. For 29 cents this clever little girl purchased two bunches of bright red cherries in the 5 and 10 cent store. The cherries were arranged to the left side of the front and were extremely attractive. The hat was carefully relined with a bit of black cambric.

The vogue for glove silk bloomers is big, says the Drygoods Economist. The colors match the dress with which they are to be worn, as khaki when milady dons red motor togs, and navy blue when she wears a suit of blue. Pink lisle envelope chemises are in the market, sometimes made with a camisole top of glove silk and lace, or again entirely of self-material.

Capes are giving the separate coat a hard run this spring. While coats are made much the same as they have been for two seasons, capes offer many dressy and practical styles. If the adorable little bolivia or cashmere velour cape is considered too expensive and frail, there is a wide choice in full length circular capes in tweeds and checks, made severely plain and frankly for utility wear.

By varying the kinds of cereals used and preparing them in different ways the family will not tire of them, and they can be used in larger quantities.

**For the Child's Lunch.**—Make loaves of bread in one-pound baking powder cans. These make little round loaves that can be used for dainty sandwiches, and that delight the child who has to carry her lunch. Grease the inside of the can well, and fill only half-full of the dough so the bread will not run over the top.

An importation from Paris noted by the Drygoods Economist is the enormous vogue of tulle tied about the throat and clinging to the point of the chin. It is worn with tailored cloth dresses as well as with afternoon gowns of silk and satin. A touch of coral or blue tricotine and serge dresses is a prominent item in trimming.

Smocks promise to be as popular as ever with the young girl. Made of crash or voile in bright blues, yellows, pinks, and greens, the smock is finished with variegated French knots and smocking. The young girl will wear middie, as she always does in the summer, but this year's style demands a touch of embroidery on collar and cuffs and pockets.

**Potato Dumplings.**—This is an old-fashioned recipe that is said to be delicious, especially when served with a sour roast—that, as some do not know, consists of beef soaked for about three days in vinegar and spices. This recipe is contributed by a housekeeper who does not measure her ingredients; she has made these dumplings so many years that she does not need to. But she has tried to give the measurements of the various ingredients as carefully as she can. First, she says, boil 4 large white potatoes until tender, and when they have been cooled, peel them and grate them into a mixing bowl. Add to them 1 egg, well beaten, a good pinch of salt and a dash of grated nutmeg. Add a large handful of flour and mix thoroughly. Flour the hands and, taking up a little at a time, roll the mixture into small balls. Have a kettle of boiling, salted water ready and drop the dumplings in; they will sink to the bottom at first, but will soon rise. They should boil steadily for 20 minutes, in an uncovered kettle. Then lift them out of the water, upon a hot platter, and pour a little browned butter over them.

As a result of the first vote ever cast by women in Vermont eight towns became dry, including Burlington and St. Albans, two of the largest cities.

To make false faces for French soldiers who have been so horribly mutilated that they cannot appear in public unmasked, Mrs. Maynard Ladd, the American sculptress, has opened a studio in Paris.

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**Boy Labor for Farms Proposed.**

How the United States expects its boys between 16 and 21 to supply much of the labor to raise the great crops needed to win the war, was explained at the opening session of the convention of the National Cannery Association in Boston, by C. B. Fritsche, on behalf of the United States Department of Labor.

Mr. Fritsche said the limiting element in the country's war preparations is the supply of labor, and consequently the Department of Labor had decided to turn to the boys old enough to be unaffected by the child labor laws, and young enough to escape the draft. There are about 5,000,000 of these in the United States, he said; 2,000,000 normally attend school in the winter, and are available for this purpose in the summer; "and," he added, "we propose to use every one of these boys to help in farm production."

The boys, he said, will either live with the farmers or will be cared for in camps. As evidence of the need Germany has about 80,000 expert States has 400, in addition to 5000 who have welded but are not expert. And presently it will need 50,000. To supply them, he said, it is going to take men wherever it can get them and train them by means of an intensive course in welding. "It's not a question," he said, "can such a man make good?—he's got to make good. And it's the same with the boys. They've got to make good."

One duty of the canners of the country, he said is to overcome whatever skepticism the farmers may have concerning the plan, and convince them that they should make application for some of this boy labor to the various States; then take the boys in and make good farmers out of them—that they could not be said to be doing their full share if they allow any of their land to lie idle on the ground that they can't get help, when this great supply is to be had for the asking. "Go back and get busy," he told the canners.

The work of organizing the boys is being handled by the United States Boys' Working Reserve of the Department of Labor, and already is being pressed actively in 31 States. Indiana has about 7000 boys enrolled.

Other speakers at the first day's session of the convention emphasized the extraordinary importance of the production and preservation of food. "Daily it becomes more evident that the present struggle is a war of food and that food will win the war," said Henry Burden, president of the association, in his address. The canners are mobilized, he said. "Following a pack of 4,000,000,000 cans in 1916, the output in 1917 will reach probably 6,000,000,000 and tinplate makers are now being asked to anticipate a demand of 7,000,000,000 in 1918."

—Christian Science Monitor.

—The clouds in a thunder storm may be from two to five miles deep, or even more.

**FINE GROCERIES**

ALL GOODS in our line are thirty to sixty days late this season. Prices are somewhat, but not strongly above the level at this time last season. It is not safe to predict, but it does seem that prices are just now "passing over the top" and may be somewhat more reasonable in the near future.

**We Have Received**

New Evaporated Apricots at 25c and 30c a lb. Fancy Peaches 20c and 22c lb. Very Fancy Evaporated Corn at 35c a lb. or 3 cans for \$1.00. Fancy Selected Sweet Potatoes 5c a lb.—some grades at 3c to 4c a lb. Very Fancy Cranberries at 15c per quart or pound. Almerin White Grapes, Celery, New Paper-shell Almonds, California Walnuts, Finest Quality Cheese.

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