

THE HERO.

It is not the deed but the danger that tests the hero's soul; And the songs of strength are not so rare As the sign of self-control.

THE SINGER AT THE WINDOW.

"Hi, there! Caruso!" A little man down on the second floor stuck his head out of the window and yelled up the air shaft.

"Sing us the one about the perfect day!" God knows it was the one, he added, "but whadda we care about that?"

Allan Harding crossed to the window of the little kitchen where he was washing the supper dishes. He had taken off his coat and tied a big apron around his neck.

"Everybody wants the 'Perfect Day?'" he called down. He was on the fifth floor, the very top one. And as he looked down the stiflingly hot well of the air shaft he smiled at the curious perspective of faces beneath him.

"If it were only myself possibly I'd consent. But have my mother live on charity! You will oblige me by not speaking of this again."

There was silence in the shaft as the last notes died away. Allan did not know that the fat lady had turned her face to the sofa pillow and was wiping her eyes on its dingy cover.

"I didn't mean to startle you. I hope I haven't bothered you with my singing."

"Well, I've got a job!" Allan gayly announced one day.

His plucky little mother smiled back at him for a fraction of a minute, until the smile wavered, broke, and changed to tears.

"Oh, my boy!" she breathed. "Why can't I die!" His arms were around her then, his face pressed to hers, and he looked up at her with eyes so clear, so shining, so courageous, that a light came into her own.

"Mother," he said quietly, "let's have this thing out now. You and I have been pals all my life. Haven't we?" "Yes, boy!"

"Are we going to keep on being pals?" She hesitated, her eyes probing his. When she spoke her voice was as even as his.

"God help me, yes!" "I thought you wouldn't go back on me. Now I'll tell you what we are going to do. I am the proud possessor of not only one job, but two. I am an assistant book-keeper in Smith & Jenkins's office, beginning tomorrow. Lucky I took that business course at home, isn't it? And I've got a choir position in St. Genevieve's beginning next Sunday. What do you think of that? Mr. Lefferts presented it to me today. We're on Easy street, I tell you!"

"Going right on. I don't need five lessons a week any more than a cow needs five legs. I'm to have one on Saturday afternoon, when the office is closed. And—and—I've got to get this out of my system. Then we'll understand each other better."

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He impatiently tore off the apron and threw it behind him.

"I know!" She took pity on him. Then, in turn, she, too, flushed, and the tired lines in her face disappeared in a hesitating smile.

"You mean—you will play my accompaniments, sometimes?" "I'm only studying, too," she apologized. "Of course, but I know it's so much easier to sing if one does not have to do two things at once."

"Oh, if you would! If you will!" He was leaning so far out now that she was frightened.

"Please be careful!" "It's not but a godsend! To my mother and to me." He was almost incoherent. "You couldn't—I suppose you're too tired tonight."

"What are you talking about, Allan?" But he was already opening the door, and she heard the two eager young voices and looked up to see them coming toward her. The room was bright, the light from the window below illuminated the girl's aureole of bright hair as she bent over the couch.

"I'm only Peggy Manning," she said. "I live next door. I've been wanting so hard to come in and see you. I wrote to Mother yesterday, but she asked her to send me a letter of introduction. Any mother can introduce one to another mother, can't she? And then—well, the music got ahead of Mother and introduced us anyway. Do you mind?"

When the requested "letter of introduction" from the girl's mother reached Mrs. Harding not long after that first evening, the recipient easily read between the lines a better reason for the girl's coming than the one she had given. It was the girl's musical education, and her heart warmed to the girl for her pluck and her loyalty.

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MORE PORK FOR CENTRE COUNTY.

Government Asks for 1200 more Hogs from Centre County.

In order to help supply the demand for meat the Centre county Farm Bureau has included some definite work on economical pork production in the Farm Bureau program for 1918.

There has been a big demand for meat for shipment abroad in addition to the needs of the population here at home. The U. S. Food Administration has furnished figures showing that the shipments of meats and fats to allied destinations were for the fiscal year 1916-17, 2,166,500,000 pounds and for the fiscal year 1917-18, 3,100,000 pounds.

Articles on economy in pork production, hog pasture rotations, and cholera will follow in the next week or so.—R. H. Olmstead, county agent.

Help Wilson Win the War.

"Marshal Foch's supreme and centralized control of the allied and American fighting forces is hastening the downfall of Prussian military power more than any other single factor in the war."

"The collapse of Bulgaria is directly traceable to the unity of command which has now co-ordinated all the allied military moves and linked them in perfect harmony with American assistance."

"The fact that President Wilson perceived this disadvantage before the military strategists is evidence of his real vision."

"The American people's task in the pending elections for members of the House and Senate is not only to maintain Unity of Command at home but to intensify it—if possible, by sending to Washington men whose willingness to act in harmony with the President and his administration is an assured fact. Men of the President's party can be relied upon to do this."

Din of Battle Grew Hair on Bald Pate.

Sharon.—If the story related by Harry Vane, a Ferrell boy in France, is to be believed, the crash of cannon, shriek of high explosive shells and the bursting of shrapnel is the best hair raiser on the market today.

—For high class job work come to the "Watchman" office.

FOR AND ABOUT WOMEN.

Charity is a virtue of the heart and not of the hand.—Addison.

It is true that the collarless blouse is here to stay, but so much is said to confirm this fact that the blouse with a collar is rather neglected. This should not be, for never before have collars been so interesting. They are cut in fanciful shapes and appear as fichus and surplises and hang like monks' hoods or form capes.

Buttons are one of the many things that the government has to concern itself about in times of war. It is reported that the stock of buttons in the United States, that is to say, the stock suitable for military purposes, is to be taken over by the government, says an exchange.

Locket rings are the latest thing in jewelry for the soldier. Thousands of the boys mobilized here and abroad go overseas have taken up the fad, which bids fair to become the fashion throughout the army.

Service jewelry will be widely popular and at the same time fashionable. Military emblems will be worn engraved, for the most part, on rings and fobs. Stickpins will carry out the war idea with gold stars, crossed rifles and other military devices.

The fashionable cuff button will be of octagon or irregular shape, flat and of green gold. The more expensive ones will be bordered with platinum and nearly all are made as loose links. The bar button has fallen into innocuous desuetude.

The most popular watch is the extremely thin, open-face timepiece, square, hexagon or round. Watch chains with street clothes will be worn more and more. The tendency is toward the fine link in green gold. The signet or locket ring is the smartest thing in rings.

Funston Bros. & Co., International Fur Exchange of St. Louis, report the fur trade remains good and especially in skunk and muskrat. Manufacturers are very busy and in most cases have larger advance orders than they enjoyed in other years at this time.

Receipts for the next sale, which will take place sometime during October, have been very light so far and heavy shipments of all articles are recommended.

Making bead bags has become quite an industry among disabled soldiers in France, and because of this dealer's predict a drop in the prices of these bags.

FARM NOTES.

—As a result of eight year's trials at the Kansas Station, July plowing increased the yield of wheat 60 per cent, as compared with September plowing.

—The man who thinks that a dairy cow can rough it and still be a profitable milker has some things to learn about cows. No animal shows the bad results of neglect quicker than a cow, and none responds more fully to good care, good feeding and kind treatment.

—Men do not farm themselves into riches in one year. It takes time, patience, perseverance and ability to make farming pay. But what other occupation offers anything for less effort? The farm is about as profitable as other business requiring no more capital, intelligence or labor.

—The New Jersey Experiment station declares that cows in that State producing less than 7000 pounds of milk are unprofitable. The average production last year of 115 cows in a cow-testing association in Cumberland county was 7358. Fifty-three cows produced more than the average and 22 of these each produced upward of 9000 pounds of milk, seven of them exceeding 10,000 pounds.

—Don't skim the milk for children. Let them have it with its cream. Clean, rich, fresh milk and plenty of it makes them grow. It gives them rosy cheeks, bright eyes, strong bodies and good brains. Each child can readily use a quart a day. Refuse the children tea and coffee, but always give them milk. Encourage them to drink it. Put it on their cereals. Pour it on the toast. Make it into puddings. Mix it into custards. And stir it into soups. Yes, use milk and use it freely. Economize on other foods, but don't economize on milk.

—A great part of the value of keeping cream cool on the farm and at the station or creamery, is lost if the cream is exposed to the direct rays of the sun while being hauled from the farm to the point of sale. Far too few people stop to realize the importance of covering their cream cans when bringing them to town. Expensive jacketed cans are not a necessity to keep the cream cool. In summer weather just an ordinary piece of wet burlap thrown over the cans will keep the temperature of the cream as much as 20 degrees below what it would rise to if left uncovered while being hauled over the average hauling distance.

—Pork finds a ready sale because packers know many ways of placing it on the market in attractive and highly palatable form combined with excellent keeping qualities. There is no other meat from which so many products are manufactured. Nearly 50 per cent. of the total value of the meat and meat products which are packed in the packing houses of the United States is derived from the hog.

Our country leads all others in the production of meat and meat products. Three-fourths of the world's international trade in pork and pork products originates in the United States in normal times, and the war greatly has increased this proportion.

If we expect to continue to provide meat to foreign peoples as well as our own, every farmer must put forth his best effort to produce more hogs. They can be kept profitably upon many farms where they are not found today.

—Growing forage crops and grazing them with hogs are very efficient and economical methods of improving run-down land. This statement is based on the opinions and results of a large number of hog raisers and experimental station workers. Practically all the fertilizing elements of the vegetation produced on the farm are kept that stored in animal bodies, goes back into the soil in the manure and litter. The loss is more than offset where extra grain is fed to the hogs. The only danger of injury to the soil is in the trampling by the animals on heavy clays when they are wet. Such injury is easily avoided by permanent sod pasture is available.

—As one of the great needs of most soils is more vegetable matter, hog grazing offers an opportunity of restoring the exhausted humus without the expense of growing and using green-manuring crops. Another benefit which is usually overlooked comes from the hogs eating the weeds in the pasture fields. There are many common plants, usually classed as weeds, which hogs relish. They frequently clean these up first when turned into a new field. This not only makes good use of a number of weeds but also tends to lessen the trouble from these weeds in other crops.

—It is not uncommon to see butter rolls or blocks of good quality and fairly fresh, with a coating of salt crystals all over the outside, giving it a stale and unpleasant appearance. This may be caused in several ways. If the salt used is of poor quality, and particularly if it is too coarse in grain, it fails to be well incorporated in the butter and, changing to brine after the rolls have been made up, it comes to the surface, where it forms a crust. The finest and best salt, not worked into the butter, will act in the same way. Again, if there is too much moisture left in the butter the salt joins with this extra water to form brine. The brine finds its way to the surface, evaporates and leaves the salt covering. The best means, therefore, of avoiding this difficulty is to make the butter by the granular method, wash it very thoroughly, allow it to drain or dry off well while still in the granular form, before adding the salt. Then mix in the salt as thoroughly as possible, having it of the best quality, and as fine as can be got; allow it to stand a little time before working and putting into final form. This gives an opportunity for all the salt to dissolve before the working, and then for removing all surplus brine. All butter, however, contains a pretty large percentage of moisture in the form of brine, and it must be kept in a moist atmosphere, or else the water in the brine will evaporate more or less, leaving the salt visible on the outside. Any good butter will show this dry salt if exposed long enough to very dry air.

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