

# Democratic Watchman

Bellefonte, Pa., December 2, 1921.

## BEST MONTH TO MARRY.

(According to an old rhyme—)  
Married in January's hoar and rime,  
Sorry you'll be before your prime.  
Married in February's sleety weather,  
Life you'll tread in tune together.  
Married when March winds shrill and roar,  
Your home will lie on a foreign shore.  
Married in April's changeful skies,  
A checked path before you lies.  
Married when bees o'er May blossoms sit,  
Strangers around your board will sit.  
Married in month of roses—June,  
Life will be one long honeymoon.  
Married in July, with flowers ablaze,  
Bitter sweet memories in after days.  
Married in August's heat and drowse,  
Lover and friend in your chosen spouse.  
Married in September's glow,  
Smooth and serene your life will go.  
Married with leaves in October's thin,  
Toll and hardship for you begin.  
Married in veils of November mist,  
Fortune your wedding-ring has kissed.  
Married in days of December cheer,  
Love's star shines brighter from year to year.

—Home Notes.

## DRINKING HABITS OF ANIMALS.

To me, it was an astonishing statement that there are animals that never drink. I went into the matter for a thorough investigation.

Really, most of us know but little about the use of water by animals. We know that "meat animals," like dog, lap up water with the tongue, while vegetarian animals, like the horse, suck the water up. We know that all the common animals with which we are acquainted drink at least once a day, some of them many times. If we were asked what animal can do without water the longest, we probably would name the camel.

Most of our pet animals, like the dog and cat, drink nearly as often, and would die of thirst nearly as quickly, as a person. This is partly their nature, but very largely a result of habituation. A horse when he has to do without water several days, though he suffers greatly after the first day.

Camels travel four or five days without drinking, but they are not doing without water all that time. A camel's stomach is peculiarly made, with a number of pouches—"pockets on the sides." Water is stored here when the animal drinks, and he can draw on these "reserve canteens" one at a time for bodily moisture. His keenness in detecting water at incredible distances makes it easy for him to regulate his water rations between drinking places.

Hunters and naturalists say that a giraffe can do without water three or four days. One famous explorer states that in Africa he kept a herd of giraffes under closest observations for a week, and that not one of them drank a single time.

Some of the African antelopes drink but rarely; the eland, in spite of its bulk and fat, goes for weeks without a drink. The hartebeest drinks when water is handy, but goes drinkless without apparent inconvenience when necessary. The klespringer, one of the liveliest of antelopes, and the gerenuk, called by the natives "little camel," are said never to drink. The long-nosed dikdik could not get water even if it so desired; its home is a hot, dry thicket which it never leaves. The jerboa, a sort of kangaroo rat, is another curious creature of the Dark Continent that lives entirely without drink—under conditions of heat and dryness that to a man without water would be fatal within forty-eight hours.

According to Dr. Heller, eminent scientist and explorer, autopsies on these non-drinking animals proved them not organically different from other mammals. The most feasible explanation is that of habituation. It is significant that no flesh-eaters (carnivorous) are among these "water fasters;" it is probable that they, being more ferocious, drove the timid animals from the streams and water-holes back into the high, dry altitudes. As the centuries passed the herbivorous developed, by compulsion, a constitutional tolerance of thirst. We will never know how many generations perished prematurely because of insufficient water; but adaptability, that wonderful power God has given to all His creatures, finally triumphed, and evolved the non-drinking animal.—Our Dumb Animals.

## U. S. Gets Formula to Test Strength of Rope.

How strong is a rope? Tests made at the bureau of standards at Washington have resulted in answering the question with a formula. For three-strand regular manila rope from one-half to four and one-half inches in diameter, the following computation, experts at the bureau state, will give the breaking load of the rope:

The average breaking load in pounds equals 5000 multiplied by the diameter of the rope increased by one. This, experts add, will give the average maximum weight that the rope will hold, but the working load that a contractor may apply with safety would be considerably less than the load given by the formula.

## 134 Years Old.

Ka-Be-Nah-Gway-Wence (Wrinkled Meat), also known to tourists as plain John Smith, of Cass Lake, Minnesota, who recently celebrated his 134th birthday. The skin on his face is almost ossified. The aged Indian is a veteran of nine marriages and six battles with the Sioux. He has the war bonnets of five Sioux chiefs whom, he says he killed. Ka Be came out of the Canadian northwest and settled in Cass Lake ten years ago.

## A Long List.

"Goodson is an awful bore—always parading his virtues."  
"Yes, and they take so long to pass a given point."—Chicago Post.

## FARM NOTES.

—Although lard is often considered a by-product, it is one of the most important of the various foods to be found within the well-stuffed hide of the fat hog. Fat makes up a high percentage of the dressed weight and, therefore, a good deal of care should be exercised in preparing and preserving the lard made from it.

Lard comes from the various parts of the hog and the quality varies with its source. The leaf or kidney fat that clings to the back walls of the abdominal cavity yields the best grade of lard. Persons experienced in butchering remove these layers of fat first in order to facilitate cooling of the meat. The removal is best accomplished by peeling the fat upward with the fingers, beginning at the bottom. The kidneys, which are in this fat, are removed. The leaf fat is then hung up to cool.

The fat on the intestines and the membranes connecting them is known as "gut fat." It often has a rather strong odor and is generally kept separate from the other lard stock and rendered by itself. It should be thoroughly washed and left in cold water for several hours before rendering.

The leaf fat makes the best lard, but the back strip of the side also make a good quality, as do the trimmings of the ham, shoulder, and neck. Leaf fat, back strips, and fat trimmings may be rendered together.

To obtain the best and clearest lard it is necessary, first, to remove all skin and lean meat from the trimmings. To do this cut the fat into strips about 1 1/2 inches wide, then place the strip on the table, skin down, and cut the fat from the skin. When a piece of skin large enough to grasp is freed from the fat, take it in the left hand and with the knife held in the right hand inserted between the fat and the skin, pull the skin. If the knife is slanted downward slightly, this will easily remove the fat from the skin. The strips of fat should then be cut into pieces and hashed or ground.

When the fat is ready for rendering pour into the kettle about a quart of water and fill it nearly full with fat cuttings. The fat will then heat and the grease will be brought out without burning. Render the lard over a moderate fire. At the beginning it is best to have the temperature around 180 degrees F., and it should be gradually brought up to 240 degrees. When the cracklings begin to brown reduce the temperature to approximately 200 degrees, but not to exceed 212 degrees, to prevent scorching. Frequent stirring is necessary to prevent burning.

When the cracklings are thoroughly browned and light enough to float, the kettle should be removed from the fire. The lard is then pressed from the cracklings. Then strain it through a muslin cloth into the containers, and to aid cooling stir it frequently. Straining also tends to whiten the product and improves the grain, an important point to consider if the lard is to be sold. White lard also helps the appearance of the dishes in the preparation of which it is used.

Lard which is to be kept for a considerable time will remain in better condition if placed in air-tight containers and stored in the cellar or other convenient place away from the light. These precautions have much to do in preventing rancidity. Fruit jars make excellent containers for lard, because they can be completely sealed. Glazed earthenware containers such as crocks and jars, may also be used.

All containers should be sterilized before filling, and if covers are placed on the crocks or jars, they also should be sterilized before use. Lard stored in air-tight containers away from the light, has been found to keep in perfect condition for several years.

In order to have the lard keep well in the jars that have been opened for use it should be removed evenly all the way across. Do not dig down into the lard and take out a large spoonful, leaving a well with a lot of surface exposed. A thin coating left around the walls of the container is almost sure to turn rancid because of the action of the air.

Lard is not a hard product to handle, but a little extra care at butchering time and in putting it away will insure a product that will be better than the kind the average man makes. If you have customers for the surplus, this little difference, as in the case of sausage, hams, and bacon, will help greatly in building up and maintaining a good demand.

—The impression that hog cholera is a disease that will be eliminated before many years through the use of anti-hog cholera serum has been spread throughout the country, but there is little ground for such a belief, says the United States Department of Agriculture. The serum treatment, when properly given, will protect hogs against the disease, but it does not go to the source and eliminate the germs from the country, which would be necessary if hog cholera is to become a thing of the past. It might be possible to eliminate the disease if every hog in the United States could be kept immunized all of the time, but such a measure would be impractical, if not impossible.

Hog cholera is of varying prevalence, both as to the time of the year and as to the periods of several years. In the fall—October and November—there is more of this disease than in the other months. The number of hogs per thousand affected by it changes greatly from year to year, also. There have been years, such as 1887, 1897, and 1913, when cholera raged throughout the Corn Belt, causing great losses to farmers. In the years intervening between these high points the losses were relatively low.

Since 1913 hog cholera has been but slightly prevalent as compared with the worst years, but there is no assurance that other great waves of the disease will not occur as they did before serum was used. It has been but eight years since the last high point in losses from cholera, and the records of the Department of Agriculture show that the period between the high points of prevalence is usually ten years or longer. This fall there are reports of increased losses from cholera, but some increase is to be expected every fall.

## FOR AND ABOUT WOMEN.

### DAILY THOUGHT.

#### YOUTH.

Deep in my heart a spirit dwells  
That cheers me on my way;  
His laughing face and merry spells  
Enliven all my day.  
His hopeful smile, his happy shout,  
His mien so full of fun,  
All care and worry put to rout  
As clouds before the sun.  
Ah, little guest, I prithee hold  
Thy Kingdom strong for Truth—  
Thou treasure richer far than gold,  
The Spirit of my Youth!

—Harper's Weekly.

The Fagot Party.—A fagot party can only be given where there is an open fire, and is prepared for by the children, who should gather as many bundles of fagots as there are people at the party. The fagots can be of ordinary wood or of the artificially prepared driftwood which is sold at many of the shops. It may also be sprinkled with incense if desired. The guests assemble around the fire, punch and cake are served and the guest of honor is bidden to place a fagot upon the fire and to tell a Christmas story, which shall last until the fagot goes out. Each guest in turn places a fagot on the embers and tells the story, a prize going by vote for the best story-teller and a booby prize to the worst.

A Novel Description Contest.—A correspondent asks for a simple, yet amusing way to entertain twelve men and twelve girls, "to cost as little as possible and something which has not appeared as yet in your department." An everybody uses your suggestions and the ideas are generally soon snapped up.

It seems to me that a new kind of observation game of which I heard recently would fill such a program with satisfaction to hostess and guests.

The game itself costs nothing whatever, except the customary prize, the character of which with that of the refreshments will depend on the fund in hand.

The fun consists, like that of the better known observation party in a test of the observing powers of the company, but of this guests are not made aware until the psychological moment arrives.

The hostess proposes to show that it is possible for a man to converse all the way from five to ten minutes with a young woman without having a sufficiently definite idea of her appearance or costume to describe either with any degree of accuracy.

Naturally the incontestable proof of her theory afforded by the game results in much fun.

When the last guest had appeared each man in the room is given a dance card on which are written the names of the different girls of the party.

"Please converse with the lady whose name is at the head of your card," whispers the hostess to each man. Needless to say each list begins with a different mansion that a conversation party is intended and usually succeeds in throwing the players completely off the scent, which is what is intended.

In reality the conversation counts for nothing in the game and the player who exerts himself to produce gems of thought or scintillations of wit is destined to feel completely "sold" at the end of the round.

When from five to ten minutes have elapsed, a bell is rung as a signal that the conversations are over.

The hostess then withdraws all the girls of the party into an adjoining room.

If possible portieres only should be drawn and the doors rolled back or a sheet suspended in the opening in order that the feminine contingent can hear what transpires.

Each man is then asked to write a detailed description of the young woman with whom he has just conversed, dwelling upon her personal appearance and also giving material, cut, garniture, etcetera, of her gown.

Their struggles to recall the color of eyes, hair and the contour of the features are only exceeded in amusement by the necessity of distinguishing between mousseline de sole and tulle, panne velvet and liberty silk.

After fifteen minutes which will seem all too short to the harrassed gentlemen, a bell is rung as a signal to discontinue the description.

The latter are then collected and read aloud, the girls being, of course, recalled.

It adds to the fun if each lady is asked to rise and face the company while her pen portrait is being read. When all have heard the company casts votes as to the respective merits of the description.

The clever man whose work is pronounced best should receive a picture of some celebrated beauty (a photograph from some masterpiece) in an artistic frame, or he could be rewarded with a book made up of portraits of fair women of the past.

The girl whose description won him the prize should also receive some gift in appreciation of the part she has played in the success.

A pretty hand mirror would be one suggestion for this present, or a wee mirror to be carried in the purse could be substituted.

Saute Fish Creole.—Bone the fish. Put into a heavy baking pan of either iron or copper, a couple of tablespoonfuls of olive oil; put in the fish flesh side down; turn it; brown on the other side; dish on a heated platter; cover with creole sauce made from solid pieces of tomato and red pepper, nicely seasoned with onion.

Fried Smelts with Sauce Tartare.—Wash the smelts; clip the skin with a pair of scissors and press out the intestines; wash and wipe them again. Dust with salt and pepper; dip them in egg and then in bread crumbs; fry in hot fat.

Fried Oysters.—Drain the oysters; dry them with a soft cloth; dust with salt and pepper. Beat an egg; add a tablespoonful of water; beat again. Dip the oysters lightly in bread crumbs, then in the egg, then again in the crumbs. Fry in hot fat; drain on a piece of brown paper and serve while hot.

## Thrift in the Balkans.

John Stewart Bryan, editor and proprietor of the Richmond News Leader, told a story at the recent Washington meeting of the Council of the Episcopal church, illustrating the fleeting character of human greatness. "A man I heard of," he said, "came in close contact with the ruler of one of the Balkan States, who started out to buy a pair of gloves, the price of which was ten-fifty. He lacked the odd half dollar, and the man advanced it. A short time later, maybe not as a result of the loan, but just because the man was given the Fourth Class Order of Something or Other by the king, when he got home he was pleased, of course, so he took the order out and had it encircled in diamonds. In course of time he was back at the Balkan court of his friend the king, and he naturally wore the order when he entered the presence. The king examined it carefully, and then a pained expression came over his face.

"'What!' he cried, 'Only the Fourth

## HOOD'S SARSAPARILLA.

## Catarrh Means Impure Blood

It is a Constitutional Disease.

When it affects the nose and throat and becomes chronic it weakens the delicate lung tissues, deranges the digestive organs, and may lead to consumption. It impairs taste, smell and hearing.

Take Hood's Sarsaparilla, which by purifying the blood removes the cause of the disease, and gives permanent relief.

"I had catarrh of the head and stomach, and dreadful ringing noises in my ears. I decided to try Hood's Sarsaparilla; my health improved wonderfully, and I adopted Hood's Sarsaparilla as my family medicine." Mrs. M. Jenney Shaw, St. Johns, Ohio.

## FINE JOB PRINTING

—A SPECIALTY—

## WATCHMAN OFFICE.

There is no style of work, from the cheapest "Dodger" to the finest BOOK WORK.

that we can not do in the most satisfactory manner, and at prices consistent with the class of work. Call on or communicate with this office.

## CHICHESTER'S PILLS

THE DIAMOND BRAND. Ladies! Ask your Druggist for Chichester's Diamond Brand Pills in Red and Gold metallic boxes, sealed with Blue Ribbon. Take no other. Buy of your Druggist. Ask for CHICHESTER'S DIAMOND BRAND PILLS, for 25 years known as Best, Safest, Always Reliable. SOLD BY DRUGGISTS EVERYWHERE.



## "A Pleasure"

THERE is hardly a greater pleasure than knowing and feeling that you are well gowned. What downright solid satisfaction to know that there isn't a single fault in your appearance! and to know that your clothes are even more than perfect—that you can pass any inspection

## Fauble Clothes

are the kind that gratify. They lend to you their own true worth, quality and "blue blood" appearance.

Our clothes are made with more-than-custom care and have a better-than-custom "air." The crisp style lines, the distinctive fabrics and the ahead-of-the-fashion correctness of these famous garments has built them an unimpeachable reputation with men who are careful to be well dressed.

The 1921 Fall and Winter models are every inch a treat to the man who knows smart clothing.

## A. FAUBLE

## Caldwell & Son

BELLEFONTE, PA.

## Plumbing and Heating

By Hot Water

Vapor

Steam

Pipeless Furnaces

Full Line of Pipe and Fittings AND MILL SUPPLIES

ALL SIZES OF

Terra Cotta Pipe and Fittings

Estimates Cheerfully and Promptly Furnished.

51-99

## NEW AND ATTRACTIVE

## NOVELTIES AND LAMPS

----ARRIVING DAILY----

## F. P. Blair & Son,

Jewelers and Optometrists

Bellefonte, Pa.

64-22-1f