



## How Easter is Celebrated at Jerusalem

Surely nowhere on earth at present is the festival of Easter celebrated with greater pomp and enthusiasm than at Jerusalem by Jew, Mahometan and Christian alike, its symbolic meaning only slightly varied by the devotees of the world's three great faiths.

To the devout Jew it is still the Feast of Passover; to the Moslem it is the anniversary of Isaac's release from death on Mount Moriah; to the Christian it is infinitely more, for here are Gethsemane, Golgotha and the Holy Sepulchre, which speaks to him most eloquently of the Resurrection. Wonderful to Western eyes are those Easter ceremonies in the Orient. Rarely does the Greek and Latin festivals fall upon the same date. It therefore happens that for weeks pilgrims from both churches pour into Jerusalem from the four quarters of the earth. Every hospice is crowded, every dwelling has its guest; and far out on the hills—especially on the

vociferating and bargaining with the herders for choice.

A great flock of fleecy white sheep vanishes in ten minutes, bought by one man, probably the Mufi or his agent or one of the two great ruling houses of Jerusalem—Khalid or Houshmani—according to a man's rank and position must be the number of sheep bought.

Here a little black kid has been purchased by a fellow of the lowest grade, brutal of face and dirty of garment, yet, like all his race, absolutely faithful to the custom of his sect.

Often the animals must be carried away by main force in the arms of the Arabs, because they cannot be driven from their shepherds. Hour after hour the sale continues, the magnificence of embroidery and sumptuousness of color displayed by buyers in holiday finery contrasting keenly with the rags, dirt and squalor of the shepherds.

All these sheep are to be killed and

Holy Sepulchre, covers the staircases, outflows upon the roofs in front balconies, and fills every niche which offers support for toe. It is the day of foot-washing, and the ceremony takes place on a platform in the center of a court, the Greek Patriarch and twelve priests performing it with great pomp and dignity.

Their robes are magnificent with gold embroidery. Jewels dazzle the eye, tender strains of music touch the heart, and in the closing moments of the scene a flock of doves drops into the court and circles about the head of the Patriarch.

In the Armenian Church, built on the site and largely out of the debris of Herod's palace, the same ceremony takes place in the afternoon; and as this church is the richest and most magnificent of all Oriental Christendom, it is a wonderful pageant, with the priests, in dazzling vestments, surrounding the Patriarch at the high altar, the golden lamps, the voice of offerings and the gold mosaics of the walls.

Good Friday brings the procession of Neby Mousa, in which all male Mahometans must join who can, going out from the Mosque of Omar—which has been closed to infidels since Wednesday morning—passing eastward through St. Stephen's gate, the only green flags flying, bands playing, Turkish troops escorting, attended by the Governor of Jerusalem and the Mufi, who is the head of the Mahometan Church.

All the Moslem youth of the city, in superb robes and on horseback if rich, on foot if poor, follow this procession down the eastern road into the Valley of Siloam, over the brook Kedron, past Gethsemane and over the south spur of the Mount of Olives, winding in and out among the gray-green olive groves and over brown hills like a wonderful glittering Crusader's army going to worship God at the tomb of Moses.

With this procession, which marches twenty miles and remains a week may go no women, but Neby Mousa Day is the sole time of the year when a chance breeze lifts a Muslim's veil and shows her blushing loveliness to the brave youths passing at her feet Allah will forgive.

While this pagan passes, all devout Christendom seems gathered at the Holy Sepulchre. It is estimated that this year 12,000 Greek Christians from Russia are seeking salvation in Jerusalem in company with 2,000 from Egypt, a few hundred from India, 800 Americans and about 3,000 nondescripts of various nationalities, all pilgrims to the sacred shrine.

On the night of Good Friday at least 9,000 pilgrims will lie, sit, stand or kneel on the stone floors and benches in the galleries and cloisters, on the balconies and roofs and staircases or in the outer court of the Church of the Holy Sepulchre—silent, prayerful, immovable, waiting for dawn. All night the streets will resound with the "Resurrection Hymn," which on Easter is changed to the triumphal "Christos voshres! Christos voshres!" ("Christ is risen!") And this chorus is the crowning glory of Greek Easter—New York World.

eaten on Thursday, yet no man may eat of his own sacrifice. After death the sheep must be distributed among friends, neighbors and the poor, every man's table supplied at another's expense. At Muna, near Mecca, this scene changes somewhat. Here each grown man must slay his own sheep with his own hand, fling it over his shoulder and fly, not looking back, leaving it to decay in the tropic sun and become a menace to life not alone in Muna, but to the verge of pilgrimage; or the sheep may be taken for food by the poor to sustain what wretched life the cholera may spare.

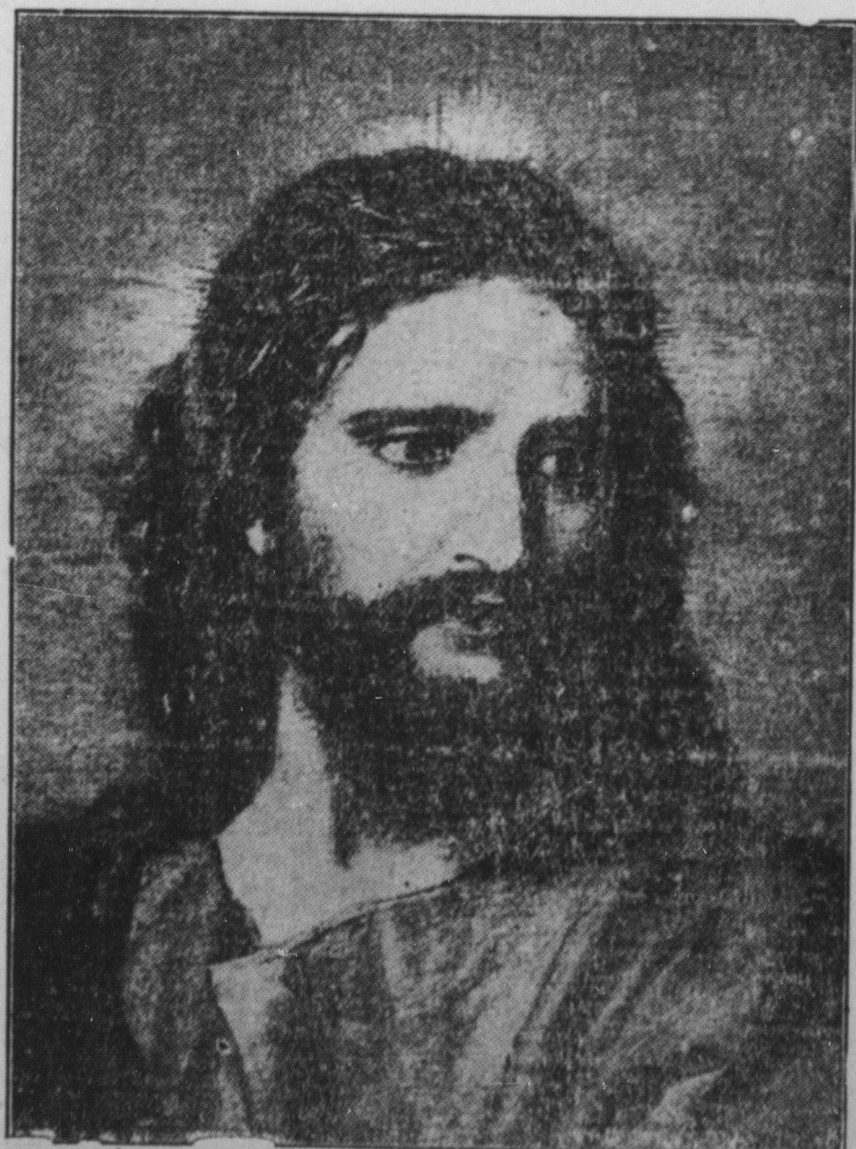
Among Christians Thursday preceding Easter is a day of magnificent ceremonial. Before 8 a. m. a dense crowd fills the court in front of the



Easter Offerings.

A fancy box of rare perfume in cut glass bottles, or a dozen envelopes or "sachets" of one's favorite odor are always dainty and acceptable as offerings.

Handsomely bound prayer books and writing desk sets mounted in dark green leather are also selected to go with Easter cards.



HEAD OF CHRIST.

H. Hofmann, 1924.

# FARM AND GARDEN

## GOOD DAIRY SENSE.

At the late Ontario, Canada, dairy Institute, Miss Beale Miller put a great deal of good sense into practical discussion of butter making, which is summarized as follows:

At school we learned that 16 ounces make a pound, and in closing my address I will just mention the 16 ounces that a pound of finished butter should contain:

1. One ounce of wisdom. Let us show wisdom in selecting and demanding the best.

2. One ounce of precaution. We will take the precaution to properly prepare our utensils, and leave them in good condition when through with them.

3. One ounce of concentration. Have your mind on your work and you will make no mistakes.

4. One ounce of cleanliness. This is the dairyman's motto, and needs to be exercised in the whole process of butter making.

5. One ounce of determination. This will help us to overcome all difficulties.

6. One ounce of prevention. The science of butter making is made up almost entirely of preventive measures.

7. One ounce of care. Care is needed at every stage.

8. One ounce of discrimination. This is needed to distinguish flavors. It is also needed in choosing salt, parchment paper, etc.

9. One ounce of forethought. What are the requirements of the market for which this butter is being made? We will consider this, and develop flavor, add salt and color to suit our customers.

10. One ounce of accuracy. By making use of the scales we will know how much butter there will be in a churning, and thus gauge the coloring and salt, so that we may have uniformity.

11. One ounce of judgment. We need to have good judgment in choosing the temperature at which to churn, and for making conditions favorable for churning at a low temperature.

12. One ounce of common sense. If we use this we will stop churning when the butter is in granular form.

13. One ounce of patience. We must have patience in using the thermometer, in draining the wash water off the butter, and in giving the salt time to dissolve.

14. One ounce of experience. This will help us in knowing when the butter is worked enough, and not overworked and greasy.

15. One ounce of neatness. This applies to person and to product, and especially to the printing and wrapping of the butter.

16. This is the ounce of honor. We will do our best, use what is best, and give such weight that the butter will be full 16 ounces when it reaches the consumer. The extra ounce will be that of good humor, which goes with all our work.—Indiana Farmer.

**CUTTING BACK PEACH TREES.** A bulletin from the Missouri experiment station says that of all orchard trees, the peach tree stands in greatest need of regular and severe pruning.

If left unpruned, the tree makes a good growth while young and produces a few crops of fruit. Each year, however, the fruit is farther removed from the trunk of the tree, the wood becomes weaker, the twigs near the body of the tree die, leaving long, straggling, weak limbs, which bear fruit only at their extremities, are liable to break when heavily loaded, and do not shade and protect the trunk of the tree.

The gathering of the fruit from these high limbs is expensive and the fruit itself is of inferior quality.

The object of pruning is to keep the tree low, compact in form, with new fruiting wood as near the trunk of the tree as possible. Under normal conditions, when peach trees have passed the winter safely and promise to produce a crop of fruit, they should be pruned each winter by cutting back the main limbs, so as to leave one-half or two-thirds of the new growth which contains the fruit buds.

When the fruit buds have been winter killed, the opportunity may be seized to cut back the main limbs more severely, thus securing more compact trees, and avoiding the formation of long straggling limbs which the trees have a tendency to form if they are not cut back. The amount of cutting back depends upon the extent to which the trees have been injured.

If only the fruit buds have been killed and the wood of the tree is uninjured, trees of compact form if they have been annually pruned should have their main limbs shortened so as to leave only a few inches of the new wood. If, however, the limbs are getting long and straggling, they may be cut back into two or even three-year-old wood. Before severe cutting is done the grower should be certain that there are not enough live buds left to produce fruit. The peach sets such an abundant quantity of fruit buds that if a small percentage of them have escaped injury there may be still enough to produce a proper paying crop.—Detroit Free Press.

## POULTRY ON THE FARM.

There is not a farm that can be called complete which has not a poultry yard. The poultry yard is the main source of continual income to meet the everyday expenses of the family, for it brings, or ought to bring, an income every day. I know how handy the few dollars are which the pultr give to me every week.

The great point in poultry keeping is that we can start in the business with a small capital and have an income from the beginning, and when we increase our flock the income increases also. The required capital for a start is what keeps lots of people out of business, but it is not so with the man who wants to go into the poultry business. Of course every farmer does not want to go into the work heavily, but it will pay every farmer to keep some good poultry. Whichever branch of poultry raising we engage in, it is necessary that we have the breed especially adapted to it. If we want eggs we must have the kind that "lay eggs." I find by experience and observation that there is a difference, and a great difference. For my choice I would take the Rose Comb White Leghorn. I do not believe they can be excelled in egg production. I know I get more eggs than my neighbors who keep the other kinds. But if I were going to raise broilers, I would choose one of the larger breeds.

Hens need a variety of food; the greater the variety the better. Don't forget the water; keep pure water before them all the time. I feed all kinds of grains and vegetables. About twice a week I give a potato mash, and that is what counts, especially in the winter. I mix with it some cornmeal, bran, etc., and in this mash is the best place to give any medicine or preventive which we may wish to give.

Careful management is the main point of success, and the nearer we have it to perfection, the nearer we will be to success in the work. It will not do to neglect some of the necessary points. Grit is essential and must not be neglected. I use broken crockery pounded in fine particles, and occasionally I give a bucketful of coarse gravel, and I always have plenty of eggs, and eggs are what I want. I find that careful management, a variety of food and pure water will bring success to the poultry raiser if he keeps his eyes open.—Tribune Farmer.

## RETOPPING SWEET APPLE TREES

A correspondent recently sent to the Maine Agricultural Experiment Station the following questions, which were answered by Professor W. M. Munson, as below:

"Can sweet apple trees be successfully grafted? Will it pay to retop a large sweet apple tree, a foot or more in diameter? Should an orchard of one hundred trees be all of one variety?"

It is very doubtful if the flavor of the fruit has any relation to the value of a given tree for purposes of grafting. Tolman Sweet is often used as a basis for top working.

Apple trees up to a foot in diameter may be top worked if unsatisfactory. Care, however, should be used that too much of the top is not removed in any one year. Cut off about one-third of the top of the first year and insert clons and stubs not more than two or three inches in diameter. The next year remove more of the top and insert other clons and the following year complete the work.

It is not advisable to plant a solid block of one hundred trees of one variety unless there are other trees in the immediate vicinity. Some varieties are self-fertile and will give satisfactory results if planted alone; but it is always safer to provide for cross fertilization. In large orchards every third or fourth row should be of a different variety. Two or three varieties are enough for a commercial orchard, however, and it is seldom advisable to plant more.

## An Eccentric Historian.

Like most men of genius, the late Prof. Mommsen, the great German historian, had striking eccentricities. One of these was absent-mindedness. He permitted his hair to be frizzled off by a candle by whose light he was reading. But the most characteristic incident was his thrusting an infant into his waste paper basket when it cried. Bismarck had not much respect for Mommsen as a public man, but it would have gladdened the old Chancellor's heart to see the scholar publicly reproaching the language of the Kaiser not long ago. No other man outside the Socialist ranks dared have done such a thing in Germany.—Leslie's Weekly.

The Western Union Telegraph Company transmitted 80,000,000 messages last year for which it received \$20,000,000.

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