

# FARM AND GARDEN

## HOW TO RAISE HOGS.

It is a fact that the greatest profit in raising hogs for the market lies in forcing their feeding from time of birth until ready to go into the market. One day's careful attention and good feeding will more than equal two days' poor feeding. Do not neglect them a single day. A business man can not neglect his store two or three days in the week and expect to profit as the man who gives it his careful attention every day. Neither can you neglect your hogs and make the profit your neighbor does by careful daily attention. If you raise hogs, and give them only half care, you will be disappointed by not receiving satisfactory returns. They need careful attention and the best of feed to make you successful in rearing them up. They must be warm in winter and cool in summer, and you must always be on your guard against disease. The man who uses his brain is the man who makes the money, and not the man who performs labor without thought. A man to be successful in raising hogs must use his brains as much as a man in any other business. Many people overlook the great importance of study and careful attention in the breeding of live stock. The successful breeders of hogs are making more money and easier than any other class of people. No money is made by making a poor selection, or by making a good selection and then not giving them the proper food and careful attention. Be careful in your selection of breeders to secure strong, vigorous constitutions, and do not use animals for breeding purposes that have been overcrowded; this will do for the pork barrel, but never for breeders. Young breeders are apt to overlook this point—so be very careful in your selection. Grow nothing but well-bred hogs, and give them the best of care and they will give you the largest profits and quickest returns of any branch of the stock business. In so doing we fully realize the large profits to be made by raising well-bred hogs.—E. L. Morris in the Epitomist.

## EARLY PREPARATION OF THE SOIL.

The movement of water in the soil, usually designated as capillary action, depends upon the tension of soil particles. It is evident then, that the finer the particles are the stronger the capillary action will be. The compactness of the soil will also have much to do in the matter. If then, the soil of any piece of ground be of a compact nature and it have the soil particles reduced to fineness it is plain that it will retain a higher degree of moisture than otherwise. All laws of philosophy settle this fact. What follows then, as a necessary sequence? Plainly it is that every piece of land designed for cultivation should be thoroughly pulverized and that too, early in the season. And this intimates the fact also that deep plowing is important. If the farmer would hope for a good crop year, he should very early in the season break up his ground, ploughing it very deep and subsoil it thoroughly. Then before planting the crop, cross plow, harrow, mulch and lastly, roll it well to insure compactness. If, before cross plowing, humus, or decayed vegetable matter, be spread over the surface, much will be added to the moist retaining qualities. By this is meant stable manure, rotten straw, leaves, wood and such like. Indeed any kind of good fertilizing agent. The ground thus prepared means that the main part of the labor necessary to a good crop has been performed. It also means that a good crop is almost a certainty even though the season be a comparatively dry one. Of course, other work will be necessary. After the crop has reached the growing stage, it will need plowing, harrowing and rooting out of weeds and sprouts. But in doing this the farmer's heart will be cheered by the rapid growth of his crops caused by the retention of moisture in the soil as a result of the early preparation of the soil. Should a drought come, keep stirring the ground with plow or harrow until the drought is over and a good crop is assured.—T. E. Richey.

## POULTRY NOTES.

A chick that becomes stunted seldom attains good size or weight. Keep them growing. Chicks should never be kept on board floors. Such floors should be well covered with dry earth and litter.

Supply the fowls with grit, charcoal and oyster shells three hundred and sixty-five days in the year if you would have them healthy.

Well-kept, well-ventilated and thoroughly clean houses should be proof against the sickness of any kind in the flock.

Those who know the value of using only the best stock obtainable in the breeding pen are the ones who make high class poultry pay.

It is not advisable to give a male more than ten females to take care of, ordinarily, although more than this number can be given an extra vigorous male.

It is a waste of time, space and food to attempt to grow exhibition birds of merit from inferior stock. The very best will throw quite enough of the poorer quality.

No one is justified in raising mongrel poultry in this day and age of the world. It has been amply proven that extra prices can everywhere be obtained for good stock, be it horse, cow, pig or chicken, and it costs no more to raise pure-bred stock than cheap scrubs.

Some male birds are so gallant that they will stand around and let the hens eat all the food. It is a good plan to take the male bird out of the pen every other day and feed him by himself. The male bird needs a generous supply of food, but if enough is thrown into the pen to furnish him a sufficient amount the hens are liable to overeat and become too fat.

Never use an immature pullet in the breeding pen, and if you use mature pullets discard their first eggs. Some poultrymen make it a rule never to use any of the first forty eggs a pullet lays for hatching. We believe this an extreme measure, however, and would not hesitate to use the eggs after the first twenty the pullet produces.

## RAISING CALVES WITHOUT MILK.

H. E. Troy, Penn.: Kindly give a formula for calf feed, a substitute for milk. We take our milk to a cheese factory.

There is no food or combination of foods that will take the place of milk for a young calf. While I know hay tea and flaxseed jelly of tea have been used by some for a half century, a few good calves have been raised that way and a great big lot of very poor weak, scrawny ones that would not sell for enough when one year old to pay for the hay they ate the first winter. For the first week of its life every calf should have its mother's milk, providing she produces normal milk. The next week it can have half whole milk and half skim milk. The third week it may have all skim milk, with a spoonful of flaxseed jelly stirred into it, and fed at about 90 degrees heat. Never heat it above 100. At this time of life calves will begin to nibble at clover hay. Furnish it. Also they will eat some bran and oat chow, or even whey's oats. At this period we can safely leave the jelly out and begin to add a little hay tea to the skim milk; but mix some linseed oil meal in with the oats and bran, about equal parts. By the time the calf is four weeks old we can reduce the milk with hay tea until it is two-thirds hay tea, and allow it all the fine early cut clover hay it will eat; also, allow it about all the wheat bran, oats and linseed oil meal it will eat with a relish. By being careful calves can be raised practically after a month old without milk. But starting a calf without milk is not often done successfully. Wheat middlings can take the place of bran.—C. D. Smead, V.S., in the New York Tribune.

## THE NUMBER OF HENS.

The number of hens that may be permitted to run with a male bird, to insure the eggs produced being fertile, depends on many things. No hard and fast rule can be laid down. It rests, to a great extent, with the male, on the particular breed, and on the conditions under which the birds have been, and are, reared. In a small confined run birds are not so vigorous as when permitted to roam at liberty, or in large enclosures. As a general basis, however, the heavy breeds should have four hens to each cock in confinement, but when at liberty double the number may be run with him. For the lighter breeds, eight in confinement, and about twelve when at liberty is the proportion. These rules must, however, be departed from if the male bird may be very virile, or very oid, or if the weather be severe. The eggs may generally be relied on as fertile seven to ten days after the fowls have been mated. The age of the breeding stock is a question that has been much debated, but a good plan to adopt when breeding fowls for table purposes is to mate very early-bred and well-developed pullets with a strong and vigorous one or two-year-old cock, and one or two-year-old hens with a vigorous, fully-matured cockerel. For laying, the pullets may be permitted to lay right through, their records collected and when the birds are in their second season they may be mated with a year-old cock.—Poultry.

## FARM WISDOM.

Vegetable nature is very much like human nature—it will steal from its neighbor, and in vegetable life we must give back to the tree that which has been taken from it. Lack of moisture may prevent bearing the following year. The full animal duty of a tree is to perfect its fruit and prepare for next year's crop. A continuous moisture supply is necessary to maintain activity in the tree, as it will make a large draft upon soil moisture, while making new wood and large fruit, and if moisture fails then it may be forced into dormancy before it can furnish good strong buds for the following year's bloom. F. H. Sweet in the Epitomist.



## AMERICAN WOMEN IN LONDON.

The American Register, speaking of the luncheon given last week in honor of the fifth anniversary of the founding of the Society of American Women in London, said in the course of a two column story:

"The 300 exquisitely frocked guests, women representing literary, artistic, scientific and philanthropic London, sat at tables brightly bedecked with flowers and under the intertwining flags of Britain and America, making the scene a cheery one. The ladies of the society took advantage of the occasion to present Mrs. Hugh Reid Griffin, who is practically the pioneer of the society, and the retiring president, a badge of the society, which comprises the American flag, the Union Jack, the shield and coat of arms of London, and the American Eagle set in diamonds, an exquisite example of the jeweler's craft.

"Mrs. Griffin, who was a member of the executive committee of the hospital ship Maine, is one of the principal women who has fostered the growth of the society and seen it expand from small beginnings; in fact, the initial step in its formation was taken by Mrs. Griffin herself, in response to a desire expressed by English ladies that they might know more of American women collectively. The organization, which now numbers over 150 members of the most promised American women in London, had its beginning at a tea at which Mrs. Griffin was the hostess. "Great oaks from little acorns grow."

The rooms of the society, formerly at Prince Piccadilly, are now at 5a Pall Mall East, and by the voluntary labor and generosity of the members, they have been made most cheerful and artistically attractive.

Mrs. Griffin has retired from the president's chair with well won laurels, feeling assured that the good work which she so successfully inaugurated will be carried on in the same spirit by her successor, Mrs. Webster Glynes, one of the most charming members of the society, and formerly well known in New York as Mrs. Ella M. Dietz Clymer.

## MARRIED WOMEN AS WAGE-EARNERS.

The American prejudice against wage-earning by married women appears in the effort occasionally made to make the employment of teachers in the public schools terminate with marriage. But thousands of American married women do earn wages, thousands more would gladly do so if they could, and other thousands would be happier off if they did. The prejudice against it seems disadvantageous, American men, as a rule, prefer to support their wives if they can. If an American married woman works for pay, it is either because it gives her pleasure or because her husband's income is insufficient. She does not do it as a matter of course. How long she can keep it up depends upon what the work is, and upon other circumstances. If she has children, that, of course, interferes with her wage-earning if it does not stop it altogether, and general acceptance of a custom which would restrict or discourage child-bearing is not to the public advantage. Marriage tends, and should tend, to withdraw women from wage-earning, but it need not stop it per se and abruptly. To make marriage a bar to future wage-earning by a woman operates in restriction of marriage, and that is at least as much against public policy as restriction of child-bearing.—Harper's Weekly.

## A TIMELY WARNING.

The brides who are going into new homes full of shiny furniture will save money by spending a little for white oilcloth. I did not lock by barn door until after my horse was stolen. Now, however, under all the scarfs on my dressers and chiffoniers and washstands are covers of white oilcloth, cut the same shape as the linen covers, but a trifle smaller. For the centerpieces and doilies on my polished tables, I cut the mats of thin white rubber sheeting. If the doily is of drawn work or lace, I cut the protector only large enough for the linen center, or just the size of the jardiniere or vase which sits upon it. Compared with the expense of having a table top scraped and repolished or varnished, the oilcloth costs very little.—Good Housekeeping.

## JAPANESE BABIES.

The babies of all except the richest Japanese are carried about on the back of an elder sister or brother from the time they are a few months old. The poorer the parents the sooner the baby is fastened on to the back of some elder member of the family, and it is not uncommon in the poorer quarters of a Japanese city to see a group of children six or eight years old playing in the streets, each of whom bears a tiny baby sister or brother fastened with a few straps to its back.

These straps are just sufficient to prevent the baby from falling to the ground, leaving the comfort of its posture entirely dependent on its

own exertions. As a result, the Japanese baby early gains a surprising control of its muscles, and it is almost impossible to drop even a tiny child from your arms, so firmly does it cling on with both arms and legs.

The dressing of a Japanese baby is a simple matter. It wears nothing but miniature kimonos, the number varying with the condition of the weather. These garments are fitted one inside the other before they are put on. Then they are laid down on the floor and baby is slipped into them. They are long enough to cover the baby's feet, and the sleeves are also long enough to cover the hands. Practically there is only one garment and the process of dressing a Japanese baby takes but two or three minutes of its mother's time.—Chicago Tribune.

## HOME OF MRS. POYSER AND HETTY SORREL.

A picturesque, but unpretentious, old building known as Corley Hall Farm, was recently sold at auction in Birmingham, England, that readers of George Eliot will be interested in.

This house figures conspicuously in "Adam Bede" as the home of the immortal Mrs. Poyser and her unfortunate niece, Hetty Sorrel. The novelist was born within three miles of the place, and American pilgrims to scenes of her early days have always been shown this house on the main road to Nuneaton.

Who has now purchased it, and whether it must go the way of all other romantic landmarks, has not yet been divulged, but once when the Poyser farm was pointed out to a great admirer of George Eliot, the lady said she had rather live in it than in the finest house in Brookline, and I've no doubt she meant it, too.—Boston Herald.

## POSED AS A QUEEN.

A silver-haired American woman is still living who posed for many a day as the Queen of England. And she still recalls with a shudder the burden of forty pounds of royal clothes which she wore for so many weary hours. Shortly after the coronation of Queen Victoria the Society of St. George and St. Andrew of Philadelphia commissioned Thomas Sully to paint a portrait of the Queen in her coronation robes. The artist went to England, accompanied by his daughter, a young lady of eighteen summers. The Queen received him graciously and sat for him till the head was finished. She then relinquished the task to the artist's daughter, who sat dressed in the Queen's robes for many a long day. Mr. Sully received \$40,000 for the portrait, and Miss Blanche was made happy by an autograph letter from the Queen and the present of a diamond ring.

## WOMEN LESS SENSITIVE.

Many great doctors have proved that women are braver when it comes to physical pain than men. They say that women are less sensitive to it. Experiments on over a hundred women led to the conclusion that they were not more than half so sensitive to pain at the top of the first finger as the average man. That this is so is readily believed by surgeons and dentists. It indeed seems a merciful provision of Providence that the sex to whom pain is a birthright should enjoy protection from its sharpest and cruellest pangs.

## ENGLISH STORY OF AMERICAN WOMEN.

King Edward recently left some cherry stones on his plate at a public function. The moment he left the table a crowd of American ladies scrambled for them, with the object, it is said, of handing them down to their descendants as family heirlooms.—London Daily Mail.

## MORE RIDE-ASTRIDE SKIRTS WORN.

After long centuries, the fashion in ladies riding skirts is changing. The old form of side-saddle skirt is giving way to the new style of ride-astride skirt. Orders are coming in for divided skirts in increasing numbers.—The Ladies' Tailor.

## FADS OF THE SEASON.

Another fad is the windmill bow, with a fancy rhinestone button sewed in the middle.

Still another fancy is a metal button, with a little frill of lace set around it. And there is also a ribbon chou, which has wings like butterfly wings, with a long, slender pin fastened in the middle to represent the body of the butterfly.

The covering of button molds may make a very fascinating and wholly useful pastime for the woman who is ingenious. Button molds are covered with Japanese silk and are then touched up with water colors. Water color designs are seen upon many of them to make the colors more vivid.

Button molds are covered with velvet and these are set in the center of lace knots with lace tabs hanging from the lace knot. And there are molds that are covered with bright silk, with lace sewed over the silk.



## DEEP RUST SPOTS.

When there are deep rust spots on steel that resist all the usual methods of polishing it will be wise to try a paste made from fine emery and kerosene. There are few spots that will not yield to this. After applying the paste—and rubbing the spots thoroughly—let it stand for several hours, then polish with oil.

## COOKING ODORLESS ONIONS.

A remarkable way to make the cooking of onions absolutely odorless is given by an expert cook.

"People in flats," she says, "are often disgusted by the penetrating odor of onions and for that reason refuse to have the vegetable as an article of diet as often as they should. As a matter of fact, there is no need for excluding the onion or the other of fending eatables. The simplest way in the world to solve the difficulty is this: Have the cook put into the cooking vessel with your onions just a piece of stale bread about as big as your fist. Somehow or other the bread absorbs the odors, and you don't know onions are on your menu until you sit down at the table.—New York Journal.

## THREE MEALS FOR AN INVALID.

Breakfast: Baked apple; wheate with cream; baked sweetbreads, previously parboiled, then seasoned, with a very little water, and put into the oven to "finish"; bread and butter; cocoa.

Dinner: Chicken broth nicely seasoned; baked potato; rice well cooked and dressed with a little cream and salt; chicken stewed; bread and butter; tea; orange (for dessert) served daintily.

Supper: Toast, with little salt and hot cream poured over when eaten; soft boiled egg kept hot by placing cup in a dish of very hot water; bread and butter; prunes or ripe fruit in season; weak tea or milk.—Nursing World.

## FRESHENING UP THE HOUSE.

In her bedroom, the exposure of which was southeast, she had painted the woodwork white, paying \$1 for enough ivory white paint to give it the three coats which seemed needed. The paper in this room she had put on the wall herself, with the assistance of her little son. She took plenty of time to do it, and the work was exceedingly well done. This paper costs 10 cents a roll. It had little white satin stripes on a pearly ground, with clusters of small blue flowers scattered over it. The striped papers, she said, were easier to put up than those of an all-over design. But great care had to be taken in matching the widths.

She had also done wonderful things to her narrow windows. Close against the glass in parlor and dining-room she had hung curtains of sheer white muslin, made with three inch ruffles across the bottom edge and from sides. These were drawn back and tied in the middle with cord and tassels, which she had also made.

A rod, painted black, like the wood work, was at the top of each window and extended six inches on each side beyond the actual window casing. In the parlor, the curtains which hung from this, outlining and broadening the window, were of sateen—a white ground with clusters of yellow roses and green leaves upon it.

As these curtains came well down to the lower edge of the sill and hung straight, the illusion of a wide window was perfect. The material costs 18 cents a yard.

In the dining-room she had made curtains and hung them in the same way, of plain moss-green denim.—Woman's Home Companion.

## RECIPES.

Green Pea Soup.—Boil a beef bone for two hours, then add the hulls of the peas and let them boil for an hour strain out the bone and hulls and add two quarts of peas and boil another hour. About fifteen minutes before serving add two large tablespoons of flour creamed in as much butter, pepper, salt and parsley. Serve with cold bread or toast.

Nut Biscuit.—One quart of flour one fourth of a cupful of sugar, half a pound of ground nuts, one fourth of a pound of butter, three eggs, two rounded teaspoonfuls of baking powder and a pinch of salt. Sift the salt baking powder, sugar and flour together and rub in the butter. Beat the eggs, stir them together into the dry mixture with the nuts, and add a little milk or water, if necessary, to mix to a soft dough. Roll out and cut as ordinary biscuit. Bake in hot oven.—Delineator.

Peppermint Drops.—Dissolve a pound of sugar in just enough water to form a stiff paste that can be dropped and stir on the fire until the first bubble shows. Take off the pan instantly and when the contents are nearly cool add essence of peppermint to taste. Drop the mixture from the tip of a spoon on oiled tins or cut each drop off the tip of the oiled tins with a wire.

Ethiopia buys about \$600,000 of American cotton sheetings and the United States uses more than \$800,000 of Ethiopian coffee each year.

## Spring Mills Hotel

SPRING MILLS, PA.  
PHILIP DRUMM, Prop.  
First-class accommodations at all times for both men and beast. Free bus to and from all trains. Excellent Livery attached. Table board first-class. The best liquors and wines at the bar.

## Centre Hall Hotel

CENTRE HALL, PA.  
JAMES W. BUNKLE, Prop.  
Newly equipped. Bar and table supplied with the best. Summer boarders given special attention. Healthy locality. Beautiful scenery. Within three miles of Penn's Cave, a most beautiful subterranean cavern; entrance by a boat. Well located for hunting and fishing. Heated throughout. Free carriage to all trains.

## Old Fort Hotel

ISAAC SHAWVER, Proprietor.  
Location: One mile South of Centre Hall. Accommodations first-class. Good bar. Parties wishing to enjoy an evening given special attention. Meals for such occasions prepared on short notice. Always prepared for the transient trade.  
RATES: \$1.50 PER DAY.

## Penn's Valley Banking Company

CENTRE HALL, PA.  
W. B. MINGLE, Cashier  
Receives Deposits . . .  
Discounts Notes . . .

## Hotel Haag

BELLEFONTE, PA.  
F. A. NEWCOMER, Prop.  
Heated throughout. Fine Stabling.  
RATES, \$1.00 PER DAY.  
Special preparations for Jurors, Witnesses, and any persons coming to town on special occasions. Regular boarders well cared for.

## ATTORNEYS.

J. H. ORVIS C. M. BOWER E. L. ORVIS  
ORVIS, BOWER & ORVIS

ATTORNEYS-AT-LAW  
BELLEFONTE, PA.  
Office in Crider's Exchange building on second floor. 1796

DAVID F. FORTNEY W. HARRISON WALKER  
FORTNEY & WALKER  
ATTORNEYS-AT-LAW  
BELLEFONTE, PA.  
Office North of Court House. 1798

## CLEMENT DALE

ATTORNEY-AT-LAW  
BELLEFONTE, PA.  
Office N. W. corner Diamond, two doors from First National Bank. 1790

## W. G. RUNKLE

ATTORNEY-AT-LAW  
BELLEFONTE, PA.  
All kinds of legal business attended to promptly. Special attention given to collections. Office, 2d floor, Crider's Exchange. 1796

## S. D. GETTING

ATTORNEY-AT-LAW  
BELLEFONTE, PA.  
Collections and all legal business attended to promptly. Consultations German and English. Office in Exchange Building. 1790

## H. B. SPANGLER

ATTORNEY-AT-LAW  
BELLEFONTE, PA.  
Practices in all the courts. Consultation in English and German. Office, Crider's Exchange Building. 1790

## LIVERY

Special Effort made to Accommodate Commercial Travelers.....  
D. A. BOOZER  
Centre Hall, Pa. Penn'a R. R.

## PATENTS

TRADE MARKS  
DESIGNS  
COPYRIGHTS & C.  
Anyone sending a sketch and description may quickly ascertain our opinion free whether an invention is probably patentable. Communications strictly confidential. Handbook on Patents sent free. Oldest agency for securing patents. Patents taken through Munn & Co. receive special notice, without charge, in the Scientific American.

A handsomely illustrated weekly, largest circulation of any scientific journal. Terms, \$1 a year in advance, \$1.50 a year in arrears. Sold by all newsdealers.  
MUNN & Co., 361 Broadway, New York  
Branch Office, 625 F St., Washington, D. C.

## BARGAINS!

The readers of this paper are constantly upon the alert to ascertain where goods can be purchased at the lowest prices, and if a merchant does not advertise and keep the buyer conversant with his line of goods, how can he expect to sell them?

## THINK OVER THIS!