

The Centre Democrat.

BELLEFONTE, PA.

AGRICULTURAL.

NEWS, FACTS AND SUGGESTIONS.

THE TEST OF THE NATIONAL WELFARE IS THE INTELLIGENCE AND PROSPERITY OF THE FARMER.

Every farmer in his annual experience discovers something of value. Write it and send it to the Agricultural Editor of the DEMOCRAT, Bellefonte, Penn., that other farmers may have the benefit of it. Let communications be timely, and be sure that they are brief and well pointed.

Be careful about turning the hogs into the potato lots to hunt up the small potatoes. In these days of bugs and Paris green mischief is likely to result unless the tops have been carefully gathered and burned, or thrown upon the compost heap.

Now is the time to prepare for winter and spring flowers by planting bulbs, and making all those little preparations so essential to success in this direction. No better aid for this work can be had than Vick's Illustrated Magazine. Mr. Vick's instructions are of the plainest sort, easily comprehended, and to follow them is to insure success.

TAKE advantage of the pleasant October weather and hurry up the corn husking. The corn will not thoroughly dry in the field, and there is no use in long waiting. Two or three weeks standing after being cut off is as good as more, and the husking can be done more easily and rapidly, and therefore more cheaply, now, than if delayed until rough weather comes.

AND still we have to write "dry and warm," and that to a degree beyond anything within our recollection. The whole country about is parched like a desert. Wells, springs and streams, never before known to fail, have gone utterly dry, and water is husbanded as carefully as milk. Fall sown grain cannot sprout, and would die if it could. The only hope is that it may remain dormant until rain comes.

WE call the attention of our readers to the paragraph in italics at the head of this column. We believe there are very few farmers anywhere who do not in the course of a year's work and observation learn something in connection with their business which would prove to be new and valuable to others, and we submit that it should be a matter of conscience to give the farming public the benefit of these experiences. "To do good and communicate forget not."

If you are going to build that poultry house this fall in time to give your fowls the full benefit of it for the winter, you cannot begin too soon. Before you begin, however, send to Wilmer Atkinson, No. 144 North Seventh street, Philadelphia, for a copy of the October number of his Farm Journal. Enclose a two-cent stamp for return postage, and he will send you a copy free of charge, and in it you will find a plan of a poultry house, made by the Journal's poultry editor, Dr. Dickie, which, to our thinking, is the best for every day farm use that we have ever seen. There is enough of simplicity, utility and economy in it to commend it to every poultry raiser.

Small Fruits.

Our lively and reliable little contemporary, the Farm Journal, gives a paragraph of advice upon this subject which is "good as far as it goes." As an improvement upon its plan we urge the DEMOCRAT's plan of combining fruit and vegetable garden in one, by planting the blackberries, currants, rhubarb, asparagus, and so on, in rows ten feet apart, and growing the summer vegetables between them. A row of early blackberries, ten or twelve feet distant from another of late ones, with a single row of peas between them, put in with a horse and cultivator, to be followed by celery or late cabbage, or turnips, will prove a more economical use of ground for "living purposes" than the Journal's plan of a fruit garden by itself.

Half an acre of small fruits, or even one-fourth of an acre, will give an abundance of fruit for any common family. But a short time is required to bring a patch into bearing; thus plant-

ed now, blackberries, raspberries, currants, etc., will bear a crop in the summer of 1881. Such fruit will be promotive of the health of the family and will cost but little. According to the Country Gentleman eight square rods of strawberries will afford him at least five bushels of fruit, or four quarts daily for six weeks, with moderate or fair cultivation. Two rods with currants will give a copious supply for a month or two. Six rods of raspberries will supply three quarts daily for three or four weeks. The same area of blackberries will extend the fruit till near the end of August. Ten rods with vines will give five hundred pounds of grapes, part of which may be kept until Christmas. All this on less than one-fourth of an acre. But two or three days are needed to plant such a patch and it may be cultivated by horse power, with little cost of labor. Why not begin now?

Asparagus.

The importance of asparagus in a sanitary sense, is not duly appreciated by one out of ten farmers, who, more than any others, are so situated as to have it with little trouble or expense. It is a permanent thing, requires planting but once in a lifetime, and comes very early in the spring, just at a time when the appetite of the farmer who has lived during the winter months upon bread, potatoes and meat, demands "something green," and the good housewife is longing for "something to cook for a change." We copy the following plain instructions as to its culture from Vick's Illustrated Monthly, and suggest that it be used as one of the "permanent rows" in the horse garden which all who want to make the most of their garden are now preparing:

There can be no better time than the present to make asparagus beds. Deep spading or plowing, and working in a good body of well-rotted manure upon a piece of well-drained soil are the essential preparations for the crop. Good, strong plants, one or two years old, should be procured, and of a good variety. Conover's Colossal is the best, and we advise it in preference to any other now in the market. There is a great difference in practice about the distance apart, the plants are set. For culture on a large scale by means of the horse-shoe or cultivator, three feet by two feet are not too great distances; but in the garden, where it is necessary to economize space, the plants may be set closer—if the cultivator is to be used, the rows may be three feet apart and the plants set one foot from each other in the rows; if the hoe and the fork only are to be employed, they may be set as closely as one foot each way. To set the plants a trench about eight inches wide and six inches deep should be dug along the line, and in this the plants carefully placed, so that the roots shall spread out freely in every direction; after this cover in the plants, being careful to work in soil that is fine about the roots; this last caution is hardly necessary, for it is supposed that the preparation given the soil is so thorough that every spadeful is fine and mellow. After planting, cover the ground with a dressing of old manure, but do not use fresh manure, as it nearly always contains more or less of weed-seed ready to germinate in the spring.

Cultural Uses of Lime.

The Journal of Forestry, (English), in an article on the cultural uses of lime, chemical and mechanical, and as to its influence on both the organic and inorganic constituents of the soil, gives a summary of its chief benefits, from which we make the following extracts:

A larger produce of cereal crops of superior quality. This is especially the case with wheat, which becomes thinner skinned, and yields more flour. The peas grown upon limed lands are better boilers.

Upon deep alluvial and clay soil it increases the crop of potatoes, and renders them less waxy. Sprinkled over potatoes in the store heap it preserves them, and when riddled over the cut sets, it wonderfully increases their fertility.

Lime eradicates the finger and toe disease in turnips, and gives greater soundness and more nutritive qualities to the bulbs.

It gives, when applied to the meadow lands, a larger produce of more nutritious grasses, and checks the foot rot in sheep pastured upon them. It also exterminates bent as well as coarse and sour grasses, destroys couch grass, and acts powerfully upon the rye grasses.

Upon arable land it destroys corn marigold and weeds of various kinds. It rapidly decomposes vegetable matter, producing a large amount of food for plants in the form of carbonic acid gas.

It destroys or neutralizes the acids in the soils; hence its adaptability to sour soils.

It acts powerfully on some of the inorganic parts of the soils, especially on the sulphate of iron found in peaty soils, and the sulphates of magnesia and alumina.

It proves fatal to worms and slugs, and the larvae of injurious insects, though favorable to the growth of shell bearers.

It destroys the germ of smut upon the seed of wheat, barley and oats, and is especially acceptable to the barley crop, which is generally of good quality upon chalky soils. Slacked lime added to vegetable

matter causes it to give off its nitrogen in the form of ammonia. Upon soils in which the ammonia is combined with acid, it sets free the ammonia, which is directly seized upon by the plants.

Its solubility in water causes it to sink into and ameliorate the subsoil. When the soil contains fragments of granite or trap rocks, lime hastens their decomposition and liberates the silicates.

Its combination with the acid in the soil produces saline compounds, such as potash, soda, etc.

Its exerts a marvellous effect upon rape, though it is said to injure flax, which in Belgium is not grown for seven years after liming.

Strewn over young plants, it destroys or drives away the turnip fly.

Worked in with grass seeds, the beneficial effects of lime, chalk, marl and shell sand have been visible for a period of thirty years.

It is generally supposed to hasten the ripening of corn (cereal) crops. It promotes the formation in the soil of what are called the double silicates. This process starts with the clay, or silicate of alumina, and is afterward continued through the S. of alumina and lime, the S. of A. and soda, A. and potash, and A. and ammonia.

Applied to the rot heap, lime effectually destroys the seeds of weeds.

To sum up its advantages, when properly applied to the soil it purifies and stimulates its action, thereby promoting the growth of healthy vegetation of all kinds.

Improving Country Roads.

"Agricultural Engineer" in Country Gentleman.

One of the greatest drawbacks to the ease and pleasure of a rural life is the general badness of country roads. The wretched system by which they are mismanaged is conducive to waste of money and labor, the injury of horses and vehicles, the destruction of harness, the inconvenience of the rough driving, and the most disagreeable walking, in clouds of dust or deep mud as the case may be, and to a very great extent, a great additional cost of transportation on every load of produce taken to market, and every load of supplies brought in.

Roads, to be most useful, should be as short, straight, level, smooth and hard as possible. A straight, level road is the shortest road, and a deviation from straightness is to be preferred, rather than to lose the level. For the use of a road is measured by its least effective part, and if a hill is to be surmounted about once in 10 miles, the load of a team for the whole distance must be regulated by that one difficult spot. The increase of distance in a horizontal curve is comparatively little; a road 10 miles long may curve so much that not more than a fourth of a mile can be seen from any one point of it, and yet the whole distance will be increased only 150 yards over that of a straight line. This corresponding increase of cost in construction is a trifle as compared with the avoidance of a hill that would require a load to be decreased one-fourth to surmount it. The effect of grades is very great in increasing the resistance to traction. A horse that can draw a ton upon a level road can draw only 1,500 lbs. upon a grade rising 1 foot in 45; only 1,000 lbs. upon a grade of 1 in 25; and but 500 lbs. upon a grade of 1 foot in 10. Otherwise he must exert an increased force of four times his usual power in the 1 in 10 grade, and twice his power in that of 1 in 25. The frequent repetition of so great an exertion upon our ordinary roads, is a prevalent cause of lameness and disease in farm horses. So in descending grades, the departure from a level of more than 1 foot in 35 is exceedingly destructive of horse-flesh, as causing injurious and unusual strains upon the tendons and joints. At the slope mentioned, a vehicle upon the smooth surface of the best made road will descend of its own weight; all steeper grades, therefore, tend to the rapid wear and tear of horses and harness. Moreover, as the speed must necessarily be decreased in traveling up and down slopes, that is equivalent to the lengthening of the distance to double the length of the slopes. The common idea that it rests a horse to travel up and down hill, is contrary to fact and common sense—as much so as that it would rest a man to go up and down stairs, rather than to walk upon a level floor.

The previously mentioned conditions of a road refer to its location; its smoothness, hardness and the contour of its surface refer to its material and construction. These are the all-important points of this subject; for a road may be undulating if not hilly, and yet, by reason of its excellent surface, may be a really good one for all purposes, while a straight and level road, such as are common in the western prairie States, may be utterly impassable, because it is badly constructed, or made of poor material. Again, of the two—material and construction—the latter is by far the most important, for it is difficult to mention any kind of soil, except one almost wholly of vegetable origin, that cannot be used successfully, in a greater or less degree, in making roads, by means of skillful methods of construction. Thus, any mater-

ial, except loose sand, may be packed and consolidated by proper methods, so that it may furnish a hard and solid road bed, while it may be so shaped on the surface as to cause water to flow off quickly without penetrating it, and may be sub-drained, so that whatever water may enter it, shall be quickly removed, and the surface dried. I shall recur to the question of materials in greater detail hereafter.

Evaporated Fruits.

From the Ohio Farmer.

The time has passed when it is profitable for the producer to depend on the sun or on ovens, or heated rooms, to preserve perishable fruits. The markets everywhere show this. During the past winter sun-dried apples have sold at three or four cents, while evaporated apples have sold at from eleven to twelve cents at wholesale.

Sun-dried peaches have sold at from seven to eight cents, while evaporated peaches have sold, and the market has been emptied, at from thirty to forty-five cents at wholesale; while even unpared peaches evaporated have all been disposed of at from twelve to fifteen cents. The producer must accept the position and adapt himself to it or go under. It is vain for him to contend with the markets in this direction.

The eye and the taste give evidence sufficient of the vastly superior quality of evaporated over sun or kiln-dried fruits. Nor should the statement be received that even the best evaporated fruit is in no wise distinguishable from green fruit; unless the word cooked be inserted before the word green. Then, when made into pies, it is difficult in the winter season or in the spring to discover a difference between "green apple pies" and pies made from the best evaporated apples or peaches, either in the color or by the taste. It is not long since we were eating apple pie where we knew they had a supply of winter apples, and supposed we were eating green apple pie, when we were informed that it was made from evaporated apples. We do not believe one in a dozen could, under the circumstances, have told the difference. The same fruit used as a sauce, simply soaked over night and their slightly sugared, very closely resembles green applesauce. So of peaches and some other fruits. Evaporation, while by the great heat necessary to give freshness to the color and perfection to the process, does modify the taste of the fruit, though less than by any other process of preserving.

It is a philosophical process, carrying out the ripening operations of nature more rapidly by artificial means. Hence there is, while the natural juices of the fruit are removed in the midst of an atmosphere saturated with moisture, an increase of actual grape sugar, not cane sugar, from fifteen to twenty-five per cent.; so that evaporated fruit requires that much less of sugar when used. But it is not all evaporated fruit that is perfect. Ignorant or careless hands make poor fruit. Yet the poorest evaporated is superior to the best sun-dried where the color is no better.

Varieties of apples or peaches give variety to the color. Some varieties scarcely change in color at all. Over-ripe fruit is darker colored than that which is less ripe. The proper point of excellence for the evaporator for peaches, is about forty-eight hours before they are fit to be cut up for table use. Five or six hours in the evaporator will perfect the fruit as much and increase the quality far more than forty-eight hours on a railway train or on the tree.

Three things are essential in an evaporator: 1. The fruit chamber should be at a high temperature, from 212 degrees to 240 degrees, when the fruit first enters. 2. The air in which the fruit is evaporated should be saturated with moisture. 3. A strong current of cold air should enter at the bottom of the evaporator and be carried off above the fruit without stagnating. The more rapidly a current of moist heated air can be made to pass through the fruit, the more perfect the product. Any evaporator which does not secure these results is not a perfect machine. But skill and good judgment to know how long fruit should be exposed to such influences, and care in not allowing the surface to become discolored before it is put into the evaporator, are absolutely essential to the production of the best quality of evaporated fruit. An oven is not an evaporator; it is simply a kiln. In kiln-drying or sun-drying the surface dries first. In evaporating the natural moisture is expelled from the fruit in a moist, hot air chamber, which keeps the surface always moist.

Fruit after coming from the evaporator with only twelve per cent. water in it, should be put up in a dark closet secure against insects, or better, put up in moth-proof packages, when it may be kept in a cool place almost indefinitely without injury.

If all the cabbage heads are not good, big, solid ones they will still be relished two months hence by the fowls, and those that may not be good enough to save for house use may be kept for the hens. A little green food in winter is of use to hens,

Wilson, McFarlane & Co., Hardware Dealers. WILSON, MCFARLANE & CO., DEALERS IN HARDWARE! STOVES, RANGES & HEATERS. ALSO - PAINTS, OILS, Glass and Varnishes, BUILDERS' HARDWARE. ALLEGHENY STREET, HUME'S BLOCK, BELLEFONTE, PA.

OFFICIAL DIRECTORY.

REGULAR TERMS OF COURT.—Fourth Mondays of January, April, August and November. President Judge—HON. CHAR. A. MATER, Lock Haven, Additional Law Judge—HON. JOHN H. OVEIS, Bellefonte. Associate Judges—HON. SAMUEL FRANK, JOHN DIVEN, Prof. J. W. GIBSON, J. CALVIN HARPER, J. B. HARRIS, Register of Wills and Clerk of O. C.—E. W. BURCHFIELD, Recorder of Deeds, Ac.—WILLIAM A. TOSHAN, District Attorney—DAVID A. FORBES, Sheriff—JOHN SPANGLER, Treasurer—HENRY YEATMAN, County Surveyor—JOSEPH DUNLAP, Coroner—CHRISTINA CAMERIDGE, County Commissioners—ANDREW GREGG, GEO. SWAN, JOHN DREWLE, Clerk of County Commissioners—HENRY BECK, Attorney to County Commissioners—C. M. BOWEN, Janitor of the Court House—BARTIN GALBRAITH, County Auditor—JAMES T. STEWART, GEORGE R. WILLIAMS, THOMAS R. JENSON, Jury Commissioners—HENRY KELLER, JR., NATHAN J. MITCHELL, Superintendent of Public Schools—Prof. HENRY MEYER, Notaries Public—EVAN M. BLANCHARD, W. W. POTTER, R. C. CHICKERMAN, Bellefonte.

DIRECTORY.

CHURCHES, &c. PRESBYTERIAN, Situated on Spring and foot of Howard streets. Services, Sunday at 10:30 a. m. and 7:30 p. m. Prayer meeting, Wednesday at 7:30 p. m. in the Wigwam, northeast corner of Spring and Lamb. Pastor, W. William Lamb; residence, Spring street, south of Methodist church. METHODIST EPISCOPAL, Situated southeast corner of Spring and Howard streets. Services, Sunday at 10:30 a. m. and 7:30 p. m. Prayer meeting, Wednesday at 7:30 p. m. Sunday school, Sunday 2 p. m. in basement of church. Pastor, Rev. A. D. Youn; residence, Curtin street, west of Spring. ST. JOHN'S ROMAN CATHOLIC, Situated on High street and Lamb street. Services, Sunday at 10:30 a. m. and 7:30 p. m. All other days, 7:30 a. m. Pastor, Rev. A. J. O'Brien; residence, south side of Bishop between Allegheny and Penn. ST. JOHN'S EPISCOPAL, Situated southwest corner of Allegheny and Lamb streets. Services, Sunday at 10:30 a. m. and 7:30 p. m. Wednesday services 7:30 p. m. and Sunday school, Sunday 2 p. m. in basement of church. Pastor, Rev. John L. Smith; residence on Lamb street east of Episcopal church. LUTHERAN, Situated southwest corner of High and Penn streets. Services, Sunday 10:30 a. m. and 7:30 p. m. Sunday school, Sunday in Lecture room of church. Prayer meeting, Wednesday 7:30 p. m. Pastor, Rev. W. A. Bigger; residence, west side of Allegheny south of Episcopal church. GERMAN REFORMED, Situated northeast corner of Allegheny and Lamb streets. Services, Sunday at 10:30 a. m. and 7:30 p. m. Prayer meeting, Wednesday 7:30 p. m. Pastor, J. M. Smith; Post-office address, Bellefonte. AFRICAN METHODIST, Situated south end of High street. Services, Sunday 10:30 a. m. and 7:30 p. m. Prayer meeting, Wednesday 7:30 p. m. Pastor, Rev. W. A. Bigger; residence, west side of Allegheny south of Episcopal church. FRIENDS, Situated end of Logan street, near Clinton Academy. Meetings, Sunday 11 a. m., Wednesday 11 a. m. Y. M. C. A., Prayer meetings are held every Sunday at 4 and every Friday at 7:30 p. m. in the room of the Association above the Post Office. A Union meeting is held in the room the first Sunday of each month at 7 p. m. Room open every night from 7 to 9 p. m., and the National Christian Temperance Union at 7:30 p. m., on Thursdays. THE LADIES TEMPERANCE PRAYER-MEETING meets in the Logan House, Thursday, at 7 p. m. CENTENNIAL TEMPERANCE CLUB, Regular meeting each Monday at 7 p. m. in their rooms in Ross's Arcade, High street.

GREAT REDUCTION. ECONOMY IS WEALTH.

The usual \$70 Machines reduced to only \$25. \$1.50 PER WEEK.

Horse & Wagon Free to Agents.

"THE FAMILY" SHUTTLE \$25 SEWING MACHINE.

Mounted upon fine polished or oiled black-walnut top table and treadle, complete with a LABOR SAVING assortment of extras than any other machine, and reduced to only \$25. Each machine thoroughly warranted with WRITTEN GUARANTEE for five years. Kept in order FREE of cost; money refunded on return of machine. The most solid, reliable, and satisfactory machine ever invented for all kinds of family work. An acknowledged unquarrelled mechanical success, thoroughly tested, and used in thousands of homes, efficient, silent, rapid, reliable, and ever-ready helper to the weary wife or seamstress, that will do the work of a life-time, or will cost from \$4 to \$5 per year for any one who wishes to sew for a living, and costs less than HALF THE PRICE of any new machine of the quality. Has extra long, large-sized shuttle, easily repaired. Extra large-sized bobbins, holding 100 yards of thread, doing away with the frequent re-winding of bobbins. It makes the shuttle, double-thread, lock-stitch, (the same on both sides of the work), which received the HIGHEST AWARDS at the Centennial. The strongest, finest, and most lasting stitch ever produced. It is built for strength and constant hard work. Interchangeable working parts. Manufactured of fine polished steel. Will run for years without repair; is simple to learn, easy to manage, understood perfectly in an hour, and always ready in a moment to do every class of heavy or fine work at less cost than any other machine. The money cheerfully refunded if it will not work and return any machine at double the price. If you have any other machine, buy this and have a better one. The ease and rapidity of its motion and quality of its work is its best recommendation. It will hem, fell, tack, bind, cut, gather, quilt, ruff, pleat, fold, scallop, shirt, roll, baste, embroider, run up breadths, etc., with elegance, ease and quickness, unsurpassed by any machine ever invented. The Price of our new machines are less than those asked by dealers in second-hand, rebuilt and refinished machines, or those selling out Old Stock to close up business, many such inferior and old-style machines being offered as new at reduced prices. Beware of imitations and only buy new machines. There are no NEW first-class machines offered as low as the "Family," by many dealers. For testimonials see descriptive book, mailed free with samples of work. Goods shipped to any part of the country, no matter how remote the place may be, and safe delivery guaranteed, with privilege of a THOROUGH EXAMINATION before payment of bill, or on receipt of price by Registered Letter, Money order, or Draft. Agents wanted throughout the country for this, the cheapest, most satisfactory and rapid-selling machine in the world. FAMILIAR SHUTTLE MACHINE CO., 755 Broadway, New York.

GIRARD HOUSE.

CORNER CHESTNUT AND NINTH STREETS, PHILADELPHIA. This house, prominent in a city famed for its comfortable hotels, is kept in every respect equal to any first-class hotel in the country. Owing to the stringency of the times, the price of board has been reduced to THREE DOLLARS per day. J. M'KIBBIN, Manager.

BELLEFONTE & SNOW SHOE.

R. R.—Time-Table in effect on and after Dec. 31, 1877. Leave Snow Shoe 7:30 a. m., arrives in Bellefonte 9:20 a. m. Leave Bellefonte 10:20 a. m., arrives in Snow Shoe 11:57 a. m. Leave Snow Shoe 2:42 p. m., arrives in Bellefonte 4:12 p. m. Leave Bellefonte 4:55 p. m., arrives at Snow Shoe 6:27 p. m. DANIEL BROADBENT, General Superintendent.

BALD EAGLE VALLEY RAILROAD.

ROAD—Time-Table, December 31, 1877. Exp. Mail, WESTWARD. EASTWARD. Exp. Mail. P. M. A. M. P. M. A. M. 5:55 6:32 Arrive at Tyrone Leave... 7:08 8:39 7:56 6:25 Leave East Tyrone Leave... 7:15 8:37 7:42 6:21 " " " " " " " " 7:19 8:42 7:42 6:03 " " " " " " " " 7:23 8:47 7:29 6:03 " " " " " " " " 7:26 9:02 7:22 5:55 " " " " " " " " 7:14 9:11 7:12 5:47 " " " " " " " " 7:12 9:29 7:05 5:38 " " " " " " " " 7:02 9:31 6:56 5:27 " " " " " " " " 7:01 9:42 6:42 5:15 " " " " " " " " 6:51 9:51 6:33 5:05 " " " " " " " " 6:40 10:01 6:23 4:55 " " " " " " " " 6:29 10:15 6:13 4:45 " " " " " " " " 6:18 10:25 6:08 4:40 " " " " " " " " 6:07 10:30 6:00 4:31 " " " " " " " " 5:56 10:40 5:50 4:20 " " " " " " " " 5:45 10:50 5:39 4:10 " " " " " " " " 5:34 11:00 5:28 4:00 " " " " " " " " 5:23 11:10 5:17 3:50 " " " " " " " " 5:12 11:20 5:06 3:40 " " " " " " " " 5:01 11:30 4:55 3:30 " " " " " " " " 4:50 11:40 4:44 3:20 " " " " " " " " 4:39 11:50 4:33 3:10 " " " " " " " " 4:28 12:00 4:22 3:00 " " " " " " " " 4:17 12:10 4:11 2:50 " " " " " " " " 4:06 12:20 4:00 2:40 " " " " " " " " 3:55 12:30 3:49 2:30 " " " " " " " " 3:44 12:40 3:38 2:20 " " " " " " " " 3:33 12:50 3:27 2:10 " " " " " " " " 3:22 13:00 3:16 2:00 " " " " " " " " 3:11 13:10 3:05 1:50 " " " " " " " " 3:00 13:20 2:54 1:40 " " " " " " " " 2:49 13:30 2:43 1:30 " " " " " " " " 2:38 13:40 2:32 1:20 " " " " " " " " 2:27 13:50 2:21 1:10 " " " " " " " " 2:16 14:00 2:10 1:00 " " " " " " " " 2:05 14:10 1:59 9:50 " " " " " " " " 1:54 14:20 1:48 9:40 " " " " " " " " 1:43 14:30 1:37 9:30 " " " " " " " " 1:32 14:40 1:26 9:20 " " " " " " " " 1:21 14:50 1:15 9:10 " " " " " " " " 1:10 15:00 1:04 9:00 " " " " " " " " 1:00 15:10 9:50 a. m. " " " " " " " " 11:50 a. m. " " " " " " " " 11:40 a. m. " " " " " " " " 11:30 a. m. " " " " " " " " 11:20 a. m. " " " " " " " " 11:10 a. m. " " " " " " " " 11:00 a. m. " " " " " " " " 10:50 a. m. " " " " " " " " 10:40 a. m. " " " " " " " " 10:30 a. m. " " " " " " " " 10:20 a. m. " " " " " " " " 10:10 a. m. " " " " " " " " 10:00 a. m. " " " " " " " " 9:50 a. m. " " " " " " " " 9:40 a. m. " " " " " " " " 9:30 a. m. " " " " " " " " 9:20 a. m. " " " " " " " " 9:10 a. m. " " " " " " " " 9:00 a. m. " " " " " " " " 8:50 a. m. " " " " " " " " 8:40 a. m. " " " " " " " " 8:30 a. m. " " " " " " " " 8:20 a. m. " " " " " " " " 8:10 a. m. " " " " " " " " 8:00 a. m. " " " " " " " " 7:50 a. m. " " " " " " " " 7:40 a. m. " " " " " " " " 7:30 a. m. " " " " " " " " 7:20 a. m. " " " " " " " " 7:10 a. m. " " " " " " " " 7:00 a. m. " " " " " " " " 6:50 a. m. " " " " " " " " 6:40 a. m. " " " " " " " " 6:30 a. m. " " " " " " " " 6:20 a. m. " " " " " " " " 6:10 a. m. " " " " " " " " 6:00 a. m. " " " " " " " " 5:50 a. m. " " " " " " " " 5:40 a. m. " " " " " " " " 5:30 a. m. " " " " " " " " 5:20 a. m. " " " " " " " " 5:10 a. m. " " " " " " " " 5:00 a. m. " " " " " " " " 4:50 a. m. " " " " " " " " 4:40 a. m. " " " " " " " " 4:30 a. m. " " " " " " " " 4:20 a. m. " " " " " " " " 4:10 a. m. " " " " " " " " 4:00 a. m. " " " " " " " " 3:50 a. m. " " " " " " " " 3:40 a. m. " " " " " " " " 3:30 a. m. " " " " " " " " 3:20 a. m. " " " " " " " " 3:10 a. m. " " " " " " " " 3:00 a. m. " " " " " " " " 2:50 a. m. " " " " " " " " 2:40 a. m. " " " " " " " " 2:30 a. m. " " " " " " " " 2:20 a. m. " " " " " " " " 2:10 a. m. " " " " " " " " 2:00 a. m. " " " " " " " " 1:50 a. m. " " " " " " " " 1:40 a. m. " " " " " " " " 1:30 a. m. " " " " " " " " 1:20 a. m. " " " " " " " " 1:10 a. m. " " " " " " " " 1:00 a. m. " " " " " " " " 12:50 a. m. " " " " " " " " 12:40 a. m. " " " " " " " " 12:30 a. m. " " " " " " " " 12:20 a. m. " " " " " " " " 12:10 a. m. " " " " " " " " 12:00 a. m. " " " " " " " " 11:50 a. m. " " " " " " " " 11:40 a. m. " " " " " " " " 11:30 a. m. " " " " " " " " 11:20 a. m. " " " " " " " " 11:10 a. m. " " " " " " " " 11:00 a. m. " " " " " " " " 10:50 a. m. " " " " " " " " 10:40 a. m. " " " " " " " " 10:30 a. m. " " " " " " " " 10:20 a. m. " " " " " " " " 10:10 a. m. " " " " " " " " 10:00 a. m. " " " " " " " " 9:50 a. m. " " " " " " " " 9:40 a. m. " " " " " " " " 9:30 a. m. " " " " " " " " 9:20 a. m. " " " " " " " " 9:10 a. m. " " " " " " " " 9:00 a. m. " " " " " " " " 8:50 a. m. " " " " " " " " 8:40 a. m. " " " " " " " " 8:30 a. m. " " " " " " " " 8:20 a. m. " " " " " " " " 8:10 a. m. " " " " " " " " 8:00 a. m. " " " " " " " " 7:50 a. m. " " " " " " " " 7:40 a. m. " " " " " " " " 7:30 a. m. " " " " " " " " 7:20 a. m. " " " " " " " " 7:10 a. m. " " " " " " " " 7:00 a. m. " " " " " " " " 6:50 a. m. " " " " " " " " 6:40 a. m. " " " " " " " " 6:30 a. m. " " " " " " " " 6:20 a. m. " " " " " " " " 6:10 a. m. " " " " " " " " 6:00 a. m. " " " " " " " " 5:50 a. m. " " " " " " " " 5:40 a. m. " " " " " " " " 5:30 a. m. " " " " " " " " 5:20 a. m. " " " " " " " " 5:10 a. m. " " " " " " " " 5:00 a. m. " " " " " " " " 4:50 a. m. " " " " " " " " 4:40 a. m. " " " " " " " " 4:30 a. m. " " " " " " " " 4:20 a. m. " " " " " " " " 4:10 a. m. " " " " " " " " 4:00 a. m. " " " " " " " " 3:50 a. m. " " " " " " " " 3:40 a. m. " " " " " " " " 3:30 a. m. " " " " " " " " 3:20 a. m. " " " " " " " " 3:10 a. m. " " " " " " " " 3:00 a. m. " " " " " " " " 2:50 a. m. " " " " " " " " 2:40 a. m. " " " " " " " " 2:30 a. m. " " " " " " " " 2:20 a. m. " " " " " " " " 2:10 a. m. " " " " " " " " 2:00 a. m. " " " " " " " " 1:50 a. m. " " " " " " " " 1:40 a. m. " " " " " " " " 1:30 a. m. " " " " " " " " 1:20 a. m. " " " " " " " " 1:10 a. m. " " " " " " " " 1:00 a. m. " " " " " " " " 12:50 a. m. " " " " " " " " 12:40 a. m. " " " " " " " " 12:30 a. m. " " " " " " " " 12:20 a. m. " " " " " " " " 12:10 a. m. " " " " " " " " 12:00 a. m. " " " " " " " " 11:50 a. m. " " " " " " " " 11:4