

## Democratic Watchman

Bellefonte, Pa., July 17, 1931.

### FIRST REUNION OF THE DREIBELBIS FAMILY.

The first annual reunion of the Dreibelbis family was held in Holmes' grove, two miles west of State College, on July 4th. It proved a great success and was enjoyed by 11 of the 138 members of the clan present. A bountiful lunch was served on the grounds.

Preparations were started for the celebration of the two hundredth anniversary of the coming to this country of the original members of the family, which was on October 3rd, 1732.

The following officers were elected: President, Ernest G. Dreibelbis, of State College; treasurer, Arthur E. Dreibelbis, of Bloomsburg; secretary, Dorothy A. Dreibelbis, of State College.

The reunion next year will be held in Berks county in honor of the first Dreibelbis family, which settled in that place.

Following are the names of those present at the reunion:

Mr. and Mrs. Charles Dreibelbis, of Philadelphia; Mr. and Mrs. William Dreibelbis and son, of Shoenakersville; Mr. W. H. Dreibelbis, of Sunbury; Mr. and Mrs. John Dreibelbis, of Shamokin; Mr. and Mrs. A. E. Dreibelbis and family, of Bloomsburg; Mrs. Anna L. Dreibelbis, of Bloomsburg; Mrs. William Dreibelbis, of Philadelphia; Mr. and Mrs. T. Orner and family, of Orangeville; Mr. and Mrs. William Dreibelbis, of Mifflinburg; Mr. and Mrs. Glenn McLees and daughter, of Williamsport; Mr. and Mrs. John Cromley and daughter, of Lewisburg. Mrs. Sarah Bowersox, Mrs. Mary Dreibelbis and daughter, Mr. and Mrs. George Lutz, Mr. and Mrs. Lewton Dreibelbis and daughter, Mr. Jacob Krumrine, Mr. John Dreibelbis and family, Miss Mary Dreibelbis, Miss Maud Dreibelbis, Mr. and Mrs. William Dreibelbis and family, Mr. and Mrs. Walter E. Dreibelbis and family, Mr. and Mrs. Paul Wrigley and family, Mr. and Mrs. Cecil J. Irvin and family, Mr. and Mrs. B. Tate and family, Mr. and Mrs. Bruce E. Dreibelbis and family, Mr. and Mrs. Carl Dreibelbis and son, Mr. and Mrs. Daniel Lutz and daughter, Mr. and Mrs. Albert Lutz and family, Mr. and Mrs. Henry Illingworth and family, Mr. and Mrs. Ernest Trostle and family, Mr. and Mrs. Walter A. Dreibelbis, Mr. and Mrs. William E. Dreibelbis, Mr. and Mrs. John Dreibelbis and son, Mr. and Mrs. Robert Hussey and daughter, Mr. and Mrs. John Hubler and family, Mr. Jeff Hubler, all of State College, and Rev. and Mrs. W. C. Vink.

### SCIENTIST, WHO GAVE UP MILLIONS, DIES

Invented Butterfat Testing Method; Dr. Stephen Moulton Babcock, 87-year-old scientist, who invented the standard butterfat testing method and spurned the opportunity to become a millionaire by dedicating it to the public, died July 2.

The inventor, whose method of determining milk's butterfat content has been the basis of building up dairy herds and grading milk throughout the world, was busy at scientific explorations almost up to the hour of his death.

"The test is not patented," were the words Dr. Babcock used in announcing his test to the world. He refused to benefit personally by the invention and deeded it to dairymen everywhere.

The Babcock test brought an end to the sale of "watered" milk to dairymen, enabled dairymen everywhere to determine the worth of each cow in their herds, and established a milk standard of inestimable value to hospitals, sanitariums and physicians.

A neighbor who went to the Babcock home found his body lying on the floor. He had died early in the night.

### WHAT IS THE BABCOCK MILK TEST?

A.—It was invented by Stephen Moulton Babcock in 1890. The test is based on the fact that strong sulphuric acid will dissolve the non-fat solid constituents. A definite quantity of the milk to be tested is placed with sulphuric acid in a bottle having a narrow graduated neck. The bottle is then whirled for a few moments in a centrifugal machine, and water is added to bring the milk fat into the neck of the bottle, which is then whirled a second time, and the column of fat is read off on the graduated scale.

### WILD TURKEYS ARE SHOWING INCREASE

Surveys made by the field officers of the game commission indicate that efforts to restock the woods of Pennsylvania with wild turkeys will be successful, according to C. A. Miller, in charge of propagation for the game commission.

Stock raised at the wild turkey farm and released apparently have survived the winter and are now rising flocks of young ones, the officers reported. Officials are concerned that the wild strain in the turkeys raised in captivity is sufficient to prevent them from becoming domesticated.

Six hundred young turkeys have been hatched at the turkey farm so far this summer. An additional 500 eggs will be hatched during the season.

A Wisconsin lady signing herself "Doubtful" wrote to the Milwaukee leader: "Please tell me," she requested, "who first said 'The early bird catches the worm'?"

"That," replied the editor, "is difficult to verify, but it is credited to wife who caught her husband coming home at 4 a. m. with a young chicken."

## Talks with the Editor

This column is to be an open forum. Everybody is invited to make use of it to express whatever opinion they may have on any subject. Nothing libelous will be published, though we will give the public the widest latitude in invective when the subject is this paper or its editor. Contributions will be signed or initialed, as the contributor may desire.—ED.

### Was it a "Dip" or a Sip.

Niagara Falls, N. Y. July 6, 1931.

Democratic Watchman:

Certainly nice here. Come on up and have "a dip in the foam."

SID BERNSTEIN

The above from Niagara Falls, informs us that Sid Bernstein was there that day for "a Dip in the Foam." Of course its none of our business what any of our friends do when they are away from home, but do they always tell the truth about it. In this instance we have a real suspicion that Sid was actually on the other side of the international bridge having a sip of the foam when he mailed that card.—ED.

### The Watchman's Youngest Subscriber

The Democratic Watchman, Bellefonte, Pa.,

Dear Sirs:

In connection with the red label I have just torn from today's copy of your paper, please find enclosed my check for \$10.00 to cover the continuation of this subscription. I would appreciate it if you would please change the name, however, on the label to M. L. Gray, Jr.

With reference to this request of change in the name of the subscriber, I might add that this little fellow, now about one year old, is the fourth generation of his immediate family who have been successfully, and I think, practically continuously subscribers to The Watchman, starting with his great grandfather, Mr. John L. Gray, and later his grandfather, M. A. T. Gray.

Yours very truly

M. L. GRAY

We fancy that few of our subscribers are in the unique position that young Mr. Gray now occupies. Certainly he is the Watchman's baby and that thought turns our mind to Scripture. Being it's baby he leads all others in the matter of advance payment, for his subscription is marked up to 1938. It is meet that "a little child shall lead them." It would be meat for us, however, if some of our delinquents would follow him.

### WARNING TO SEA SHORE MOTORING VISITORS

Local motorists who contemplate visits to the seashore are warned by the Keystone Automobile Club to be careful about their driving. Due to numerous accidents, strict enforcement campaigns have been inaugurated, and the wise motorist is he who keeps his speed down and his eye on the traffic signs.

A maximum speed limit of 25 miles an hour is insisted on in Atlantic City, Ventnor, Margate, Longport and Ocean City. The motorist who exceeds this speed is almost certain, according to the Club, to find himself facing a magistrate.

In Ocean City, the "Stop Street" law is rigidly enforced. As these signs appear on all cross town streets from the ocean to the bay, motorists are urged to be vigilant in their observance. It is not sufficient merely to slow down, the Club warns. Cars must be brought to a full stop before crossing the intersections.

The Legal Department of the Keystone Club is advised by the Bureau of Motor Vehicles that the campaign against illegal lights and "one-eyed" cars will continue throughout the summer. Highway patrolmen are disposed to show leniency to drivers of "one-eyed" cars who carry spare headlights. Motorists who show their good faith in this manner are permitted to replace the burned out bulbs and allowed to proceed. These who do not take precaution against failure of their lighting equipment are not considered entitled to this courtesy.

### AMERICAN LIFE IN 1889

In the April Mercury, Menken vividly describes American life in 1889. He writes:

"There was a porcelain spittoon in every decent American parlor, and casters still lingered on dinner tables. The bathroom in the house I inhabited was floored with pine, and the bathtub was a long walnut chest lined with zinc. On the floors in the winter were heavy Brussels carpets with designs suggesting the ravings of John McCullough in the madhouse. Haircloth was going out, but the velvets and brocades that replaced it were ten times worse. A crescent shaped bone-dish stood beside every dinner plate. A pleasant present to an elderly gentleman was a gold toothpick with a ring on the handle to attach to his watch-chain. There was not a single shower bath in all America.

"I wore a polo cap to school and heavy flannel underwear, and traveled on a horse-car. Every winter I had five or six bad colds. The schoolroom I frequented was heated by a stove under the mantelpiece, and the boy who sat next to it fried every day. A business men's lunch consisting of soup, a meat dish, two vegetables, a piece of pie and a cup of coffee, cost a quarter."

Contrast that cultural set-up with the technology displayed at the "Connecticut Yankee" film.

—As chicks grow their capacity for food increases, so more hopper space should be provided, say State College poultry specialists.

### FOR AND ABOUT WOMEN.

#### DAILY THOUGHT

Hustlers are needed very badly. The busy man never complains of lack of opportunity; it is only the man that is too lazy to look for it who does the creaking.

—The hostess' table is a symbol of her taste, and particularly in summer is taste important. It makes the whole dining room look more refreshing and stimulates the appetite. One can get by with very simple food if it is daintily served on the right sort of table and in the proper setting.

This is the season when runners and dollies are used on the waxed table. Lace runners are quite correct for formal dinners, too. Fine linen dollies in the pale shades of ivory, ecru and eggshell are appropriate.

For informal use, gay colors and coarser weaves add interest to luncheons and dinners. Basque linen sets come in daring reds, blues and black. Czechoslovakian luncheon sets are always a happy choice, and handkerchief linen in pastel shades, edged with lace, look cool and lovely against the soft gleam of richly waxed wood.

One way to prevent scratches and marks from heat and water on your best table is to rub the surface with a liquid wax.

And don't forget that salad knives are now correct—good news for the man of the house—and are used at the discretion of the hostess.

—A supper in the open! What tastes better? Nor do you need to worm your way through nerve-racking traffic to enjoy such a luxury if you have a porch or a garden plot. Nothing is more relaxing to business-worn nerves in summer than the final meal of the day in the open. Too, it encourages leisurely eating and complete enjoyment of the meal about which Americans know so little.

If porch suppers are repeated frequently in your household you will quickly learn how to collect those things necessary for your table set-up and consequently save yourself many steps.

Here a tea wagon is almost indispensable. But if you do not own one buy a couple of large natural straw color Japanese trays. These are firmly made and have a large carrying capacity.

On the tray place all the silver, pepper and salt shakers, tumblers and napkins—and remember that paper napkins minimize labor. If it is a plate of cold cuts and salads your plate can be served in the kitchen—which is another way of saving labor and steps.

The shops are showing attractive and inexpensive linen luncheon sets which are very appropriate and colorful for the porch supper table. Some of the smartest come out of Czechoslovakia, and more recently the importers have collected some very lovely ones in Russia.

But we are getting away from the subject of food—you say. No, indeed. And because it is so important to the success of a porch supper with or without company, here is a ready-to-serve menu for you.

—On a hot afternoon when you are tired it pays to eat something sweet—cake, candy, ice cream—or to drink a sweet beverage. It is amazing how quickly this will revive one. Sugar in any form supplies quick nourishment and overcomes fatigue.

This food product is not alone good in itself. It is good also in encouraging us to eat many other foods we vitally need by making them more palatable. Essential foods which are the vehicles or carriers of roughage, mineral salts and vitamins are improved with the addition of a bit of sweet.

When sugar is added to acid foods, such as fruits, it modifies their flavor, and it increases the flavor in bland foods. Many vegetables are improved in flavor by sugar. Various meats and sauces are made richer in flavor and more appetizing in appearance when a small amount of sugar is used.

For the convenience of the housewife the sugar companies have put this product on the market in five forms—namely granulated, cut loaf, brown, confectioners' and powdered sugar. Each has a specific use and place in the kitchen and on the table. The most important or extensively used is granulated sugar. In batters and doughs it is a standby. For this purpose always select fine rather than a coarse grain, as the fine-grained sugar gives a smoother and more velvety mixture. This is because it dissolves more quickly than the coarse-grained. If your supply of sugar seems coarse, crush it with your rolling pin.

Thick, creamy icings and luscious candies contain the important sugar ingredient.

Be careful to dissolve it completely before the boiling point is reached. Undissolved sugar may crystallize the entire mass. Remember, too, the mixture must not be jarred, stirred or beaten before it has cooled, and it must be kept free of any foreign substance.

Granulated sugar is used in meringues, in beverage syrup and for seasoning vegetables. By "seasoning" is meant to restore the natural sugar which has been lost in the storage or transit of vegetables, and not to add a "sweet" taste to them.

Powdered sugar we like for sliced fruits and berries; we dust it over pastry and puddings, and some use it on cereals, because it dissolves more quickly and blends more readily than granulated.

Next in order comes confectioners' sugar, for use in making uncooked cake icings, fillings and for candies.

For our tea and coffee we simply open a package of cut loaf or lump sugar, containable in white or colored tablets—the latter flavored with orange, lime or lemon to give a gay touch to our tea tables. Most of you are familiar with the trump sugar, cut in the card suits.

### FARM NOTES.

—One of the secrets of growing sweet peas is to give them plenty of water at all times. A mulch of grass clippings will also serve to conserve the moisture in the ground.

—Causes for onions shooting to seed are planting large sets, high storage temperatures, unfavorable weather checking growth, and heredity.

—A strawberry runner plant developing and taking root in July will produce about four times as much fruit next year as one developing in September.

—As pastures get short, grain feeding to dairy cows should be increased gradually. Watch the daily production of milk and conditions of cows for indications of needs along this line, say State College dairy specialists.

—Conspicuous wood checks or cracks show clearly that the wood is no longer receiving sufficient protection, even though the coating as a whole is apparently intact. If the wood is repainted promptly when wood checks begin to appear, it can be protected indefinitely from weathering.

—Experiments at the Pennsylvania State College show that native Merino lambs are as profitable as western lambs for feeding purposes when the value of the wool shorn from the Merinos is counted.

—Quality, weather, and yield must be considered in deciding the correct time to cut hay. The time differs from clover, timothy, and alfalfa.

—Rutabagas, turnips, beets, carrots, and winter radishes may be planted for winter storage on ground where early vegetables have been harvested. Several small plantings of lettuce, spinach, and kohlrabi may be sown until September. Endive and Chinese cabbage should be planted by the middle of July.

—Where the infestation of potato aphids is not heavy, use one pint of 40 percent nicotine in 100 gallons of Bordeaux mixture. For heavy infestations, increase the nicotine to one and one-half pints. Spray thoroughly so that the undersides of leaves and terminals will get a complete drenching.

—Summer feeding helps to make winter milk. Cows which are to freshen in the fall should be well fed during late summer in order to reduce milk production costs during the winter months.

—Sweet peas should be picked daily to prevent them from going to seed. Apply a heavy mulch of grass clippings to conserve moisture. Water thoroughly and often in dry weather.

—Quality products pay dividends high enough above the market price for ordinary produce to make it profitable and economical to produce them. They also make satisfied customers and get repeat orders.

—Pastures save grain in the production of pork. Experiments and demonstrations have shown that good pastures will save one-half pound of pork produced.

—Relating to the scourge known as the Japanese Beetle, Martin L. Davy says: that the adult beetles begin to operate aggressively shortly after the middle of June and continue until approximately the first of August. The new crop of beetles in the form of grubs will appear about the first of August. They work in the ground and eat the roots of the grass. A special treatment of a combination of poison and fertilizer, which is carried into the soil by rain, kills the grubs and feeds the grass. Mr. Davy's men are aggressively at work combating this pest in the eastern part of the State and are located at 2017 Land Site Building, Philadelphia.

—Rutabagas, turnips, beets, and winter radishes should be planted liberally for winter storage. Lone Island Improved or Yellow Globe, Purple Top White Globe, Detroit Dark Red, Red Cored Chantenay and Chinese White, respectively, are good varieties of these vegetables to grow.

—Apples should be sprayed now with summer strength lime-sulphur to prevent scab and sooty blotch, say Penn State fruit disease specialists.

—Eggs should be collected at least twice daily, during the season of broody hens and hot weather. Egg production may be stimulated during the summer by feeding a wet mash daily.

—Continuous testing for production in dairy herds provides the only means of intelligently weeding out poor cows and improving the milking ability of the herd. This is especially important when prices are low.

—Black locust thrives well in the Middle Atlantic States. Locust trees bordering cultivated fields often become a nuisance because of sprouting. This can be prevented to some extent by girdling the trees in July and August.

—Spray peaches with 16-16-100 self-boiled lime-sulphur for best control of brown rot and scab. Applications should be made four weeks before the fruit starts to ripen to avoid spotting.

—Potato aphids on tomatoes can be controlled by dusting or spraying with nicotine. Undersides of leaves should be thoroughly covered with the treatment. Your county agent can give details.

### TWO NEW BUILDINGS UNDER WAY AT STATE

Two new buildings are under way at the Pennsylvania State College, a new dairy and creamery and a home economics building. Contracts were let last week to Henry E. Baton, Inc., the company which rebuilt Old Main for the college in 1930.

Both buildings will be of brick with white stone trim, conforming with the architectural unit, being located so as to give convenient communication to the dairy barns. The home economics building will be

on the east campus, the second major unit in the development of this section for use of women students.

When it came to the naming of the new mine, the prospector's wife said: "Will you name it after me, dear?" "Yes, darling, I will," said the prospector. "Yes, I'll name it in your honor."

And from that day to this, gentlemen one of the richest gold mines in the Black Hills of South Dakota has been known as "The Holy Terror."

### CONDENSED STATEMENT

## THE FIRST NATIONAL BANK

BELLEFONTE, PA.

June 30, 1931

### RESOURCES

Liberty Loan Bonds	\$ 94,350.00
U. S. Bonds for Circulation	100,000.00
Other investments	2,202,714.00
Cash on hand and in Reserve Banks	251,908.00
	\$ 2,648,972.00

### LIABILITIES

Capital	\$ 200,000.00
Surplus and Profits	340,294.00
Reserves	23,000.00
Circulation	100,000.00
Due Federal Reserve Bank	75,000.00
Deposits	1,910,678.00
	\$ 2,648,972.00

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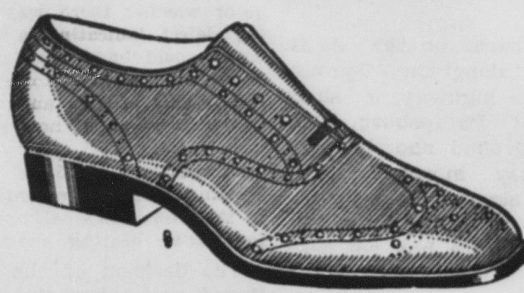
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\$4.35

They are all "Walkovers"—there are about 200 pair of them. Come in early and get yours.

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