

Paragraphs of News Taken from the Files of the Reporter of 1884.

January 23, 1884.  
Yony Deinger has his town-hall completed. It is one of the largest in the valley.

The Centre county teachers, at the close of their recent institute, presented Supt. Wolf with a handsome gold watch as a testimonial of his efficiency as the head of the schools of the county.

The new Lutheran church at Millheim will be dedicated on Sunday, February 10th.

Dr. Jacobs, finding his practice too extensive, has taken Dr. George Rishel as a partner.

Farmers from Brushvalley haul 100 bushels of wheat, and over, to Coburn station, on a two-horse sled, and make the trip in a few hours. What a contrast to fifteen years ago, when a load was 35 to 40 bushels, market at Lewisburg, time 2 to 2-1/2 days. To do without a railroad now would seem the greatest of calamities to our farmers.

WOODWARD.

Mrs. Effie Motz, from Bellefonte, is visiting friends in town.

Mrs. William Fultz, from Northumberland, is spending a week in town.

Mr. and Mrs. Lewis Orndorf spent a day in Bellefonte last week.

A. C. Slifer, from Lewisburg, and George Sheesley, from Millburg, were callers in town on Sunday.

Samuel Orndorf and family, from Coburn, spent the Sabbath at the home of his mother, Mrs. Phebe Wise.

Mrs. Wilson Ard, from Aaronsburg, came down last Friday to help nurse her husband who is quite ill.

After spending two weeks at the home of the Haines brothers, Mrs. Henry Haines left for her home in Youngstown, Ohio.

Harry Grenoble and family, having spent two weeks with his parents, Mr. and Mrs. John Grenoble, returned to their home in Gregory, South Dakota, last week.

Mr. and Mrs. Calvin Eby, from New York City, and Mr. and Mrs. John Eby, from Portage, were entertained at the home of their parents, Mr. and Mrs. N. W. Eby, Saturday and Sunday.

AARONSBURG.

Master Harry Kreamer is under the doctor's care.

Mrs. Amanda Musser is under the doctor's care.

Arthur Weaver, who is employed at Yeagertown, is sporting a new Ford car. Mr. and Mrs. Forest Leitell left here on Monday morning for their home in Illinois.

Mr. and Mrs. John Otto are on a business trip to Philadelphia and Allentown this week.

The condition of Bright Orwig, who is suffering with influenza, is such as to give his friends deep concern.

Mrs. Cyrus Meyer, of Cobura, was the guest of her cousin, Mrs. E. L. Stover, one day last week.

Farmers are hauling in their corn this week. The crop is turning out to be a splendid one.

J. Hol Crouse took his son Harry to Selinsgrove University, on Friday, where the young man will enter the students army training camp.

Mrs. Annie Stover, who bought the Bower home, has the carpenters busy making improvements about the place. A large porch is being built. She will also put in a furnace.

Mr. and Mrs. Calvin Eby, of New York City, visited the latter's mother, Mrs. Caroline Maize, and the former's parents, Mr. and Mrs. Noah Eby, on Saturday until Monday. Mr. Eby is in the service and his furlough was short, he being required to be at his camp by Tuesday.

State College in Dry Zone.

No licensed liquor-selling place is operated within twelve miles of the Pennsylvania State College, consequently that institution will not be affected by the War Department's proposed half-mile dry zone around colleges giving military training. A special State law forbids the issuing of a license for the sale of intoxicating liquor within two miles of the State College campus.



The report of the War Savings Committee for Centre County for the week ending October 5th, 1918, shows that we had a per capita for that week of 40c, which gives us a total per capita of \$15.80. We retain fourth place in the list of counties in the Eastern District of Pennsylvania.

We have a per capita of \$4.11 to raise before Centre county will "go over the top" in actual sales. ARE YOU SUBSCRIBING FOR YOUR SHARE OF WAR SAVINGS STAMPS?

Very truly yours,  
W. HARRISON WALKER,  
Chairman War Savings Committee  
for Centre County.

Bellefonte, Pa.

DRASTIC ORDERS TO SAVE FOOD

Every Hotel and Eating Place in State Affected by New Food Rules.

CONSERVING ALL FOODSTUFFS

Severe Penalties Will Be Imposed On Those Dealers Who Violate These Orders—They Must Obey or Go Out of Business.

OBEY OR GO OUT OF BUSINESS

"Where the patriotic co-operation of public eating places cannot be secured by other means, the Food Administration will not hesitate to secure compliance with its orders through its control of the distribution of sugar, flour and other food supplies."

The most drastic and far-reaching orders regarding the conservation of food in hotels, restaurants, clubs and other eating places that have yet been issued by the Federal Food Administration were given out at the office of Howard Heinz, Federal Food Administrator for Pennsylvania, yesterday. These orders affect every public eating place in the State of Pennsylvania and are put into effect with the idea of helping to save the 17,500,000 tons of food which America must ship abroad before July 1st, 1919. This is an increase of 5,730,000 tons over last year's.

This year the Food Administration does not ask the people to save a particular food but to save on all food stuffs and above all to eliminate every bit of waste possible. These are not requests, but orders, and the Food Administrators of various States will enforce them strictly by cutting off the food supply of hotel and restaurant keepers who are not sufficiently patriotic to accept them voluntarily. The orders go into effect on Monday, October 21st.

Administration Means Business.

The following are the general orders:

- (1) All wheat bread served must contain at least 20 per cent of wheat flour substitutes. Only two ounces of Victory bread shall be served to one person at one meal, sandwiches or bread served at boarding camps and rye bread containing 50 per cent or more rye flour excepted.
- (2) Toast or bread shall not be served as a garniture or under meat.
- (3) No bread shall be served until after the first course.
- (4) Only one kind of meat shall be served to one person at one meal. By-products of meat and poultry are included in this.
- (5) Bacon shall not be served as a garniture.
- (6) Not more than 1/2 ounce of butter shall be served to one person at one meal.
- (7) Not more than 1/2 ounce of American cheese shall be served to one person at one meal.
- (8) Sugar bowls on table are forbidden. Sugar must be asked for by the patron before being served, and not more than one teaspoonful per meal shall be served to one person.
- (9) Two pounds of sugar must last for 20 meals, including table and cooking uses, except in hotels holding a bakery license. No sugar secured for baking shall be used for any other purpose.
- (10) No food shall be burned under any circumstances and all waste shall be saved for animal food or reduction.
- (11) Food shall not be displayed in such a way as to cause deterioration so it cannot be used for human consumption.
- (12) Double cream or cream de luxe shall not be served, nor any cream containing over 20 per cent of butter fat.

In connection with these orders Herbert Hoover, Federal Food Administrator, says that they are necessitated by the military program, and in winning the war the part played by the Food Administration is very large and important. It means further self-denial both by the Allies and by ourselves in order that all shall be fed.

Save Half Pound Per Week.

The average consumption in America of bread stuffs amounts to six pounds per week and of meats and fats to four pounds per week per person. A reduction in consumption of less than one-half pound per week per person in each of these food groups will accomplish what the Food Administration desires. Mr. Hoover, however, emphasizes that there is not to be any curtailment in the use of milk for children.

Nearly 9,000,000 people eat at the public eating places and the food consumption is larger than in the average home.

"The willingness of the vast majority to assume individual responsibility in this matter," says Mr. Hoover, "is one of the greatest proofs of the character and idealism of our people. It is necessary that every family in the United States should see if it cannot

buy less, serve less, return nothing to the kitchen and practice the gospel of the clean plate."

In laying down these points the Food Administration emphasizes the fact that the idea is to reduce consumption and waste and save food all along the line; not a particular food, but all food.

In addition to the general orders some suggestions are made by the Food Administration, which with the co-operation of the managers of hotels and restaurants will aid in saving great quantities of food.

Among these suggestions are that rolls should not weigh more than one ounce each. It is also important that all cereals should be served sparingly as they are greatly needed abroad and are easy to store and transport.

Prices To Be Adjusted Also.

Another important feature of the orders is that if patrons desire, only one chop should be served and all portions of meat should be large enough only to meet the requirements of patrons. Prices, however, should be adjusted accordingly. It is also urged that as few fried dishes as possible be served in order to conserve all fats. No candies should be served after meals and icings made from sugars should be eliminated and honey, maple sugar, corn sugar and syrup used as sweeteners. Fresh vegetables and fruits should be used wherever possible and canned fruits and vegetables should be used as little as possible in order to save tin and labor.

Hotels and restaurants are also asked to use every possible means to economize in the use of coffee in order to release coffee ships to transport troops and supplies abroad and the service of American cheese with salads and in the form of macaroni and Welsh rarebits should be avoided. Rigid economy is urged in the use of ice as ammonia is needed in the manufacture of munitions.

The Food Administration believes the fourth meal of the day to be unnecessary and unpatriotic, but where suppers are served all meats should be eliminated and sea foods and eggs and by-products of meat should be substituted. Elaborate luncheons and banquets are also considered unpatriotic and should not be served. They are recognized by the Food Administration as necessary for social enjoyment, but such gatherings should be simple and the hours for such functions should be so regulated that the repast can take the place of one of the regular meals.

Saving Labor in Service.

All public eating places are urged to reduce the use of china, linen and silver in order to effect a saving of labor. Wherever possible, food should be served in the dish from which it is to be eaten and service plates should be eliminated. All general bills of fare are to be abandoned and the great variety of dishes listed on them necessitates carrying large quantities of food and spoiling and waste always follow. A simple bill of fare, one for each meal with a limited number of dishes and changed from day to day to give variety is to be arranged and a standard form of menu card, about 6x10 inches is recommended. This is to be printed on paper or card board as of light a quality as possible. The simplified menu card alone will save thousands of tons of paper each year. It is also urged that all menu cards be printed in English only. The Administration encourages the use of vegetables, fruits and animal by-products, such as tongue, liver, kidney, etc.

The table d'hote as served in America also comes under the ban on account of the inevitable waste and tissue is discouraged. Where it is necessary to serve it, it should be limited to a few courses of small variety. All eating places are urged to use local and seasonal foods.

The fundamental principle of the regulation of public eating places depends upon the saving of waste and the use of left-overs to the best advantage. It is better that the people wait a few moments for their food than that an unnecessary amount be cooked in anticipation of a larger number of guests than will be served.

GAS MASKS

How the Children May Save Some Sammie's Life.

Every American has the chance for direct war service that will save the lives of soldiers. Carbon is needed to make millions of gas masks for the American army. Coconuts have furnished much of this material, but coconuts mean ships, and during the present shortage material for carbon must be found nearer home. The pits of apricots, peaches, plums, olives, dates, cherries and plums and the shells of Brazil nuts, hickory nuts, walnuts and butternuts make carbon for masks that will outlast the most diabolical of the German gases.

Here is work for all, every home, church and school. Urge the boys and girls to scour the woods for nuts and incite your patriotic organizations to rivalry in making collections. See that the work is started in your neighborhood. Place collection boxes in schools, churches, banks and stores, and above all in your own home so your boys and girls can see the pile grow. It takes two hundred peach stones or seven pounds of nut shells to furnish carbon for a gas mask and save the life of an American soldier. How many masks can your neighborhood furnish?

Dry the pits and shells before turning them in to the nearest Red Cross chapter. This organization is in charge of collecting all material.

WILL SAVE VAST AMOUNT WHEAT

Thrashing Loss in State Over 1,000,000 Bushels a Year.

FOOD ADMINISTRATION HELPS

Experts to Inspect All Rigs in State and Show Farmers How Their Product Can Be Saved.

Five per cent or one-twentieth of all the wheat raised in Pennsylvania is wasted through thrashing machines which need adjustment or refitting. As Pennsylvania raises roughly twenty-three million bushels of wheat each year it will be readily seen that this loss is more than one million bushels.

The Division of Agriculture Interests of the Federal Food Administration for Pennsylvania, at the direction of Howard Heinz, Federal Food Administrator for Pennsylvania has taken steps during the season just ending to remedy this condition and save for the government this enormous amount of wheat.

Many Machines Out of Order.

In one county alone the experts found that nine out of every ten machines needed some kind of adjustment in order to save the grain that they were capable of saving. The owners and operators of these machines, it was found, are more than willing to follow the instructions given by a person who knows how these conditions can be remedied and the grain saved.

In the county spoken of there are 1000 to 1500 thrashing rigs, as most of the farmers have machines of their own. While there is little waste insofar as thrashing out-of-doors is concerned there is considerable waste because the individual farmer, not having the information he should have for operating the machine to the best advantage, has failed to renew the worn-out teeth and other parts which have been used until they no longer perform their functions properly. The result is the waste above mentioned.

An Important Work.

There are few movements on the part of the Food Administration that need more serious consideration and more careful and thorough inspection work than this examination of thrashing machines and there is scarce anything that would mean more to the cause of saving the necessary food supplies at this time considering the expense connected with it.

Mr. Heinz and the other officials of the Food Administration realize the extreme importance of this movement and it will be vigorously prosecuted.

SAVE THE FEED, SPARE THE FOWL

Danger of Over-Feeding Showed by Food Administration.

WATER A GREAT NECESSITY

A Practical Way of Reducing the Mortality of Fowls Sent to the Markets.

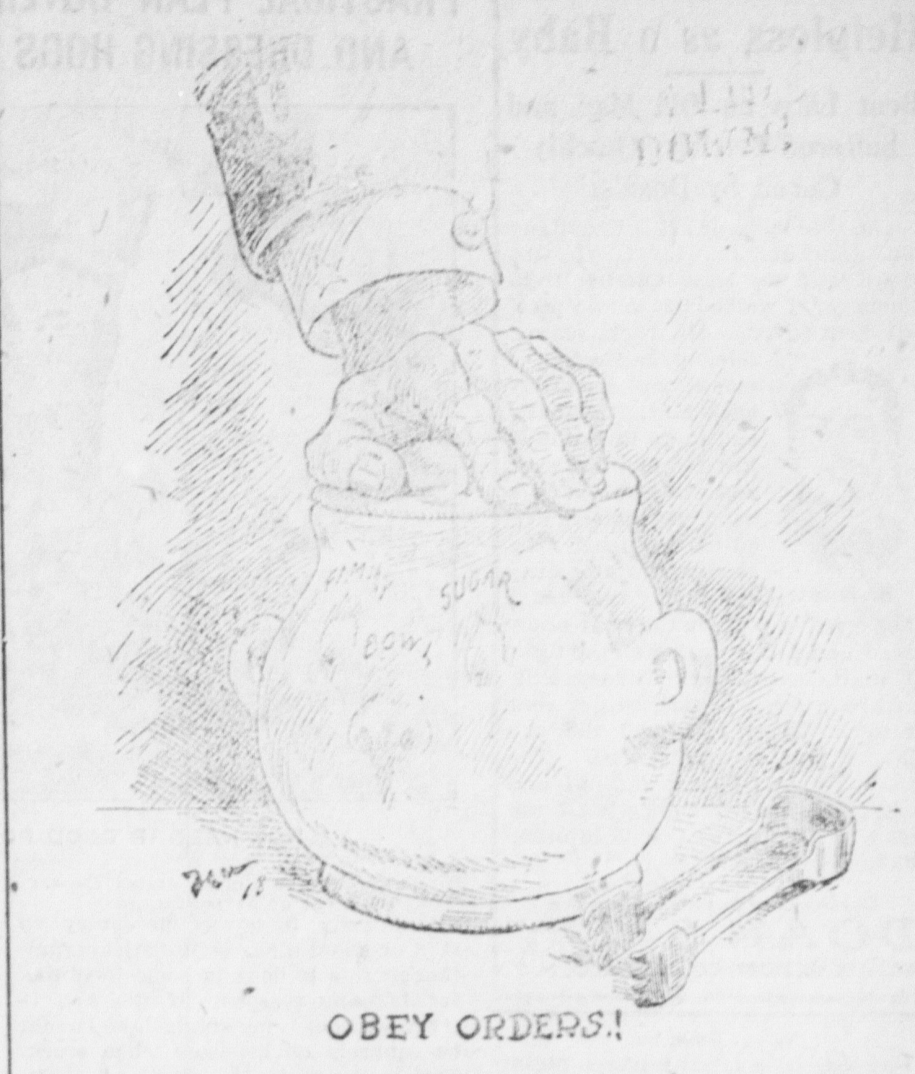
Howard Heinz, Federal Food Administrator for Pennsylvania, issued a warning to farmers that in their own interests, they should not over-feed fowls just before offering them for sale.

Feed given to poultry closely confined in crates should not exceed one ounce of grain or other dried feed for every two pounds of live weight. Producers are sometimes tempted to feed fowls heavily just before marketing but in actual practice this is a loss both in money and food. Birds frequently die in farmers' wagons, but more often shortly after they are delivered. In either case a loss is sustained which is ultimately reflected back to the producer.

Water an Important Matter.

By reason of the crating, the fowls are unable to exercise and in addition the water supply is seldom adequate for all the fowls in the crate, either from lack of attention, evaporation, or losses from spilling. The feed consequently cakes in the overcrowded and in warm weather heavy feeding results in over-heating. These are the chief causes of mortality.

The Food Administration urges the desirability of more water and less feed for poultry just before marketing. Experienced poultry handlers have recognized the soundness of this and give their fowls an abundance of clear water and a smaller amount of feed. This has greatly reduced the losses in handling live poultry.



OBEY ORDERS!

**"Don't have to make so many trips now"**

You should have a Perfection Oil Heater, too. No one is sure of getting a full supply of coal this year. When you have a Perfection you can keep warm and comfortable with less coal. And that is what everyone should try to do. A Perfection is safe. Of course you can use any kind of kerosene, but

**ATLANTIC Rayolight**

will give you the most heat. It is known by this special name because it is a special kind of kerosene. It has unusual qualities that give unusual results. No odor, smoke, sputter or charred wicks, but an even, steady heat or a clear, mellow light—always. Use it in your lamps and lanterns.

Go to your dealer now and select your Perfection Oil Heater. They are reasonably priced—\$5.65 to \$10.00.

**The Atlantic Refining Company**  
Everywhere in Pennsylvania and Delaware

**Rayo Lamps**  
A central draught lamp that produces a soft, clear and restful light. Many beautiful designs to choose from. Safe and easy to keep clean. See your dealer.

**Rayo Lanterns**  
Give the most light for oil consumed. Cold and hot blast styles. Easy to light and clean. Stay lighted in the strongest wind. See your dealer.

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The Very Newest and Best in Women's and Misses' Fall & Winter Hats

Such an elaborate showing of really handsome and fashionable hats for Women, Misses and Girls has never been seen in Centre Hall. The most exacting and fastidious taste may be fully satisfied.

We cordially invite your inspection of these goods. It is our earnest desire to please you and thereby merit your continued patronage.

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Room A, joining C. M. Smith Store  
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The Arrival of a Full Line of HEAVYWEIGHT Undergarments and Sweaters and Sweater Coats for Fall and Winter wear, is brought to your attention

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LINDEN HALL, CENTRE CO., PA.  
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