

THE CENTRE REPORTER
ISSUED WEEKLY.

CENTRE HALL, PENN'A.

SMITH & BAILEY, Proprietors
S. W. SMITH, Editor.
EDW. E. BAILEY, Associate Editor and
Business Manager.

Entered in the Post Office in Centre
Hall as second class matter.

TERMS.—The terms of subscription to
the Reporter are \$1.00 a year, in advance.
Legal advertising at the rate of ten
cents per line each insertion.
Display advertising rates made known
on application.

SUNDAY CHURCH SERVICES

FARMERS VALLEY LUTHERAN CHURCH
(Rev. L. Arthur Wagner, Pastor)
Farmers Mills—9 to 10 A. M.
Georgetown—10:30 A. M.
Centre Hall—7:30 P. M.

CENTRE HALL REFORMED CHURCH
(Rev. Delas R. Keener, Pastor)

Tusseyville—
9:00—Church Worship.
10:00—Church School.

Centre Hall—
9:30—Church School.
10:30—Church Worship.

EVANGELICAL
(Rev. W. K. Hosterman, Pastor)

Centre Hall—
Sunday School, 9:30 A. M.
Communion Service, 7:30 P. M.
Rev. W. J. Dice, District Supt., will
preach the sermon.

Spring Mills—
Worship Service, 9:15.
Sunday school, 10:15 A. M.

Bethesda—
Worship Service, 10:30 A. M.

METHODIST EPISCOPAL
(Rev. Seth Russell, Pastor)

Centre Hall—
9:30—Morning Worship.
10:30—Sunday School.

Sprucetown—
Unified Service, 9:45 A. M.
Fourth Quarterly Conference at
Sprucetown Tues., Jan. 26, 7:30 p. m.

Spring Mills—
9:30—Sunday School.
7:30—Evening Worship.

PRESBYTERIAN
(Rev. J. M. Kirkpatrick, Pastor)

9:30—Sunday School.
7:30—Evening Worship.

DEATHS.

MARTZ. — Mrs. Lavina (Bubb)
Martz, widow of John Martz, a Civil
War veteran, died at the home of
her grandson, Ralph Martz, on Tues-
day evening, following an illness from
influenza.

Funeral services will be held from
the home of her son, John A. Martz,
in Centre Hall, on Friday, 2:00 p. m.,
and burial made in the local cem-
tery, Rev. D. R. Keener to be in
charge of the services.

Mrs. Martz was born in Northum-
berland county, July 14, 1848, making
her age at death 88 years, 6 months
and 5 days. She is survived by two
children, John A. Martz, Centre Hall,
and Miss Mary, Pleasant Gap; also by
grandchildren and great-grandchil-
dren.

QUALIFICATIONS FOR NURSES
SET MANY CENTURIES AGO

Nurses wore a uniform at least
2500 years ago.

It was a bodice, with knickers to
the knees, and over all an apron, with
tapes to go around neck and waist.

And at a time when Alexander the
Great was conquering everything in
sight, and Nebuchadnezzar was sitting
on Babylon's throne, nurses were
just as highly regarded as they are
today. Nurses said the Hindus should
be "loving, pure in body, speech and
mind, capable and intelligent."

It was 1878 before the first trained
nurse was graduated in the United
States; during the Revolutionary war
our Continental nurses received \$4 a
month and an allowance of one meal
a day. What a test of their devo-
tion!

There are nearly 300,000 fully trained,
registered nurses in the United
States.

NEW YORK ADOPTS

"WELFARE OF MAN"
AS THEME OF FAIR.

New York—The New York World's
Fair of 1939, which, according to Grover
Whalen, President of the Fair, will be a
\$125,000,000 show, will have a theme—
"Building the World of Tomorrow."

This was announced for the first time
by Mr. Whalen, following the adoption
of the theme and the design by the
Board of Directors.

"The Theme," said Mr. Whalen, "en-
compasses the well-being of man, the
betterment of life. It will be carried out
in our exhibit zones, in our amuse-
ments, and in a beautiful 'Theme Tower.'
We will display to the visitors all the
goods, all the materials, all the re-
sources and powers man has amassed,
to the end that by studying them, one
may learn how to plan and to attain
a more admirable future."

The design, a simple and practical one
that is motivated by consideration for
the hundreds of thousands of people
expected every day, divides the main
section into ten zones. These zones will
display exhibits of clothing, shelter, the
arts, the basic industries, health, sus-
tenance, recreation, government and co-
operation, education, and public and
social services. Each exhibit will be al-
located to its proper zone. There will be
no haphazard or scattered display. For
the first time, visitors need not walk all
over a fair grounds to see what they
want to see, and only what they want
to see.

Deaths

JACOBS.—After an illness from
complications since September, during
practically all of which time she was
confined to bed, Mrs. Martha Eliza-
beth Jacobs peacefully passed out of
this life Friday morning at 10:00
o'clock.

Mrs. Jacobs was born in Boalsburg,
a daughter of Daniel and Elizabeth
(Hunsacker) Moser, and at time of
death was aged 83 years, 4 months
and 11 days.

Funeral services were held at the
home Monday afternoon at 2:00 o-
clock, Rev. L. A. Wagner officiating,
and burial made in the local cem-
tery.

Mrs. Jacobs and her husband, the
late Dr. William A. Jacobs, located in
Centre Hall in December of 1875,
where the physician practiced until
his death on August 16, 1899. Mrs.
Jacobs has since lived here.

The deceased is survived by an only
brother, John Moser, in Sacramen-
to, Calif., who is 81 years of age, and
by three children, namely, W. Leslie,
at home; Guy W., of Steubenville,
Ohio, and Miss Margaret Elizabeth,
at home.

Mrs. Jacobs was long a member of
the Lutheran church, which she at-
tended regularly although for a num-
ber of years was obliged to walk on
crutches, as the result of a fractured
hip, sustained in a fall. She bore her
affliction with marked courage and
true Christian fortitude and attended
the services of her church with the
assistance of a member of the family
or a friend. She was of most kindly
disposition and devoted to her children
and home.

MITTERLING. — Leroy Mitterling,
son of Mr. and Mrs. Charles Mitter-
ling, Chicago, Ill., died on Sunday fol-
lowing a heart attack, aged about 27
years. He is survived by his parents,
a wife and a daughter, six years old;
also by a sister, Miss Vera. Funeral
services were held on Wednesday.

The notice of the death was received
through a telegram by D. C. Mitter-
ling, an uncle, on Monday, and on
Tuesday he left by train for the home
of the bereaved family.

LUSE.—Funeral services were held
Tuesday afternoon from his late home
in State College for John M. Luse,
who died Saturday morning at 9:30
o'clock at the home of his nephew,
William C. Luse, east of Centre Hall,
following a heart attack. Mr. Luse
had been in poor health for the past
six months.

Services were in charge of Rev. J.
F. Harkins, pastor of the Grace Lu-
theran church, and interment made in

the Centre Hall cemetery.
Mr. Luse was born August 24, 1870
at Farmers Mills, the son of Abraham
and Hannah Ream Luse, both now
deceased. He was 66 years, 4 months
and 22 days old at the time of his
death. The deceased was united in
marriage on December 14, 1896, to
Miss Eva D. Carter, who survives with
one daughter, Edna, at home, and one
grandson. One brother, Milford, of
Centre Hall, and a sister, Mrs. Emma
Nessee, of Auburn, N. Y., also survive.

Mr. Luse was a carpenter by trade
and was a member of the Lutheran
church and the Centre Hall I.O.O.F.

OSMAN.—Sara Alice Runkle, Os-
man suffered a heart attack January
2nd, which with complications ended
in her death on Friday last.

She was born March 16, 1862, at
Tusseyville, and passed away at her
home at Glen Iron. She was the
daughter of James and Catherine
Spangler Runkle, now deceased, of
Tusseyville. The following children
survive: J. C. Osman and S. E. Os-
man, Sunbury; Mrs. R. H. Confer, of
Newberry; Mrs. Ren Bowersox, Mid-
dleburg; Mrs. J. Fred Slack, Centre
Hall; Mrs. N. N. Haas, Winter Hav-
en, Florida. Also the following brothers
and sisters: W. G. Runkle, Esq.,
Tusseyville; Hugh Runkle, Bellefonte;
Mrs. Harry Buttort, Milesburg; Mrs.
Chas. Sullivan, York; Mrs. James
High, Bellefonte; Mrs. Frank Musser,
State College. There survive also
twenty-four grandchildren and three
great-grandchildren.

Mr. Osman preceded his wife to the
grave thirteen years ago.

KORMAN.—Mrs. Catherine Eliza-
beth Korman, wife of John Korman,
of near Milesburg, died at the home
of her daughter, Mrs. Aaron Petzer,
in Milesburg, Friday morning, Ill for
several years, she had been confined
to her bed for the past four months.
Complications was given as the cause
of death.

Mrs. Korman was born in Potter
township, March 3, 1867, a daughter
of James S. and Margaret Carson
who preceded her in death. Her hus-
band, John Korman, survives together
with the following children: Roy, of
Stomastown; Clarence, Milesburg;
Ward, Rahway, N. J.; Clark, Hartle-
ton; Rufus, Bellefonte; R. D.; Laird,
Mount Eagle; Mrs. Aaron Petzer,
Milesburg; Mrs. Mervia Hoy, Jack-
sonville; and Mrs. Larue Lutz of near
Zion. Surviving also are three sisters
—Mrs. Walter Armstrong, Mrs. John
Sperely and Mrs. Harry Lyons, all of
Bellefonte, and one brother, Clark
Carson, of Bellefonte.

More than 1800 daily newspapers
6172 weeklies and 537 radio stations
are co-operating to publicize Birth-
day Parties and Balls for the Presi-
dent in 6999 cities and towns 1900
more than during any previous year.
The President will become 55 at this
closely approaching anniversary.

HINES.—Mrs. Russell Hines, of
Peru, near Pleasant Gap, died Tues-
day of last week in the Centre Coun-
ty hospital at the age of 31 years.

Mrs. Hines was born February 1,
1905, the daughter of C. M. and Lydia
Sheffer Houser, and was married De-
cember 8, 1935, to Russell Hines, who
survives her death. She was a mem-
ber of the Houserville United Breth-
ren church.

In addition to her husband she is
survived by one son, Paul, her father,
and the following brothers and sisters:
Charles, of State College; Martin, Jean
and Leona, at home; Mrs. P. B. Yorks
and Mrs. Elwood Smith of Canton,
N. C.

Funeral services were held Friday
afternoon from the Houserville United
Brethren church, in charge of the
Rev. Homer Gaunt. Interment in the
Houserville cemetery.

SWARTZ. — Mrs. Elizabeth (Royer)
Swartz, 57, widow of the late Elmer
Swartz died at her home in Madis-
onburg Wednesday morning of last
week, the victim of a heart attack.

Mrs. Swartz was born at Madis-
onburg, June 6, 1879, the daughter of
Jacob and Sarah Royer, both deceased.
Mr. Royer's death occurring on
November 1, 1936.

The deceased is survived by a
daughter, Mary, at home, and also by
a brother, Oscar Swartz.

She was a member of the Madis-
onburg Reformed church.
Funeral services were held on Sat-
urday forenoon in the Madisonburg
Reformed church, with Rev. A. J.
Miller officiating.

Burial in the Reformed cemetery.

FARM CALENDAR.

Timely Reminders from
Pennsylvania State College
School of Agriculture

Milk Keeps Longer—Discovery of a
new method of sterilizing caps and the
tops of milk bottles after being
filled has resulted in greatly increas-
ing the keeping quality of milk. Pre-
liminary tests showed that milk bot-
tled in this process will remain fresh
for 48 hours at ordinary room tem-
peratures and certified milk stayed
fresh under refrigeration for six
weeks, say Penn State dairy special-
ists.

Reduce Soil Losses—One of the best
methods of reducing soil erosion is
strip farming, according to Penn
State agronomists. When the slope
is divided into strips about 100 to 150
feet wide, and these strips are alter-
nated with tilled crops, sod, and win-
ter grain, the water will not run far
until it strikes sod which slows it
up, spreads it, and strains out most
of its load of silt.

Produce Quality Eggs — Keep a
strain of birds which lay large,
smooth shelled eggs. Penn State poultry

specialists recommend. Feed cod
liver oil to all birds in confinement.
Limit green feed to five pounds daily
per 100 birds. Keep grit and shell-
forming materials before the birds at
all times.

Prevent Farm Fires—Fire exting-
uishers are an essential part of the
farm and home equipment. Loss of
property often can be prevented by
use of a handy and effective exting-
uisher, Penn State agricultural en-
gineers explain.

New Flower Available — Burgundy
petunia is a 1937 All-American flower
selection. It is a large-flowered type
with 3 1/2-inch diameter blossoms. The
colors range in shades of purple or
carmine with a white throat and tube
with violet veins, report Penn state
floriculturists.

Plan the Garden—It is not too early
to plan the 1937 vegetable garden.
This should be done before ordering
the seed supply. Provide for veget-
ables—fresh, stored and canned.

SNOOK'S ONE-STOP
CENTRE HALL MARKET

Week-End Specials
JANUARY 22 & 23

- P & G SOAP 5 cakes for 19c
- PINEAPPLE large can 19c
- SWANSDOWN CAKE FLOUR 25c
- NOODLES lb. pkg. 13c
- BAKING SYRUP 2 cans for 25c
- DILL PICKLES quart jar 15c
- CHEESE pound 20c

MEAT SPECIALS

- HAMBURG pound 15c
- RING BOLOGNA lb 15c
- WEINERS lb 16c
- ROUND STEAK pound, 25c and 19c
- BEEF ROASTS pound, 20c and 18c
- BOILING BEEF 2 lbs for 25c
- FRESH SAUSAGE lb 25c

FRESH GREEN GOODS
and Fancy Oranges, Grapefruit, Lemons
and Bananas

Banish Spots and Stains



Prompt treatment by pouring boiling water through the stain will
remove beverage and fruit spots in washable material.

By Louise Brown
Don't say it's ruined when you
find a spot or stain on your favor-
ite suit or your best table cloth!
Many such spots and stains can be
banished with prompt and skillful
home treatment.

Of course, it's often a discourag-
ing problem and many experts
with a knowledge of fabrics and
chemicals must sometimes admit
defeat. In fact, not even the best
dry cleaners can work magic for
you—some stains just won't come
out. However, a good dry cleaner is
much better equipped to deal with
stubborn spots and stains than you
are at home. When you are doubt-
ful as to what caused the stain,
or when it is on a fabric that must
be handled very carefully, it will
pay you to send it to an expert
cleaner.

Just a word of caution—don't
try to dry clean your clothes at
home. Most cleaning solvents are
dangerous to work with in large
quantities. And besides, it is prac-
tically impossible to do a really
good job of dry cleaning by home
methods.

However, in removing spots,
working with only a small quantity
of the solvent gives the best re-
sults, so it may safely be used. But
make sure you are using a clean-
ing fluid that is not inflammable—
do the work in a well-ventilated
room, and keep the container
closed while you work.

Remember that spots and stains
should have prompt treatment as
many of them become set and then
are almost impossible to remove.
Always get rid of them before
washing a garment. Heat will set
coffee and fruit stains, so they
should be treated before pressing.

Stains from fruit juices and be-
verages can be removed from wash-
able material by placing the
stained part of the fabric over a
deep bowl, and pouring boiling
water through the stain. If the
coffee or tea had cream in it, use
a fat solvent on the stain after the
fabric is dry.

Cod liver oil, cream or salad
oil will come out with a fat sol-
vent, such as carbon tetrachlo-
ride. Place a small pad of cheese
cloth under the stain. Moisten an-
other pad with solvent and sponge
the fabric lightly using straight
strokes. Use only a small amount
of solvent at a time or a "ring"
will form. Let the fabric dry and
then repeat until the stain van-
ishes.

Some stains are a combination
of several things, such as milk,
cream and sugar in ice cream. The
fat solvent will dissolve the fat in
the cream, but not the sugar. If
the fabric is one on which you can
use water, sponge it lightly with
lukewarm water. Then, when the
fabric is dry, use the solvent to re-
move the fat.



"TROUBLE'S
POPPIN'"

"There goes the gang! Trou-
ble's poppin' somewhere I'll bet
—with all this sleet and wind.
Days like this, I'm glad I'm draw-
ing my pension from the com-
pany. Guess I've had my share
of stringin' wire in a freezing
gale. Yet, somehow, every time
the gang goes by, I wish I was
with 'em again. There's some-
thing about the job that gets
under your skin. Maybe it's be-
cause you know that folks are
depending on you to keep their
telephones working—no matter
what happens.

"Telephone calls have got to
go through," the boss used to say.
And the harder it storms, the
more folks need their telephones."

When bad weather or illness
keeps you home, travel by tele-
phone. Rates are reduced on
most long distance calls all day
Sunday and every night after
seven; and recent reductions
give you substantial savings
on calls to distant points.



THE BELL TELEPHONE COMPANY
OF PENNSYLVANIA

SIGHT-SAVING LIGHT
Plus
NEW HOME BEAUTY

WITH
MATCHED
I. E. S. LAMPS

FOR nearly three years I. E. S.
lamps have been making a
hit—because the better light
they provide makes seeing
tasks so easy on the eyes. Now
comes a new vogue in interior
decoration—"matched" I. E. S.
lamps.

They needn't be of the same
pattern to be "matched." Just
so the colors, textures and
general designs blend into an
effective decorating scheme.

You'll want to see the smart
selections of I. E. S. lamps that
local dealers are displaying—
for floor, table and end table.
Individually they are moder-
ate in price. But even though
you decide upon a harmoniz-
ing ensemble—say, three
lamps for your living room—
it is surprising how little
money it takes.

LOOK FOR THE
I. E. S. TAG!
It's your assurance that the
lamp is built to I. E. S.
"Better Light" specifications

Get an I. E. S. Reading and Study Lamp for the school boy or
girl at your house. It makes homework quicker and easier to do.

Better Sight I. E. S. Lamp Dealers