## THE CENTRE REPORTER, CENTRE HALL, PA.

. . . . . . . Miss Marian Smith, R. N., returned Miss Betty Springer, daughter of between 400 and 500 children over the temperature for the week was much **ITEMS OF** • ions, also registered nurses, on a lege playground. Miss Springer, who LOCAL INTEREST sight-seeing trip to Florida, where they was graduated from the College in as Miss Pearl Runkle. . . . . .

Mary Kling, is visiting her sister in tering in the South. Attoona

.

Sanday, under observation.

William Lucas, at the Lucas homeed to be ill from pneumonia.

Frank Miller, of Millheim, is reported as having died suddenly while around Altoona. working on the road in eastern Penns Valley.

R. M. Smith and Max Herr made a committed at the Noll Brothers genweek.

Mrs. Lena Etters, Mrs. Roy Bloomquist, Mrs. Harry Ulrich and Mrs. Mrnest Benner visited Mrs. Paul M. not discovered until the proprietors entered the store in the morning. Fetterolf, Tuesday.

indefinite time.

Mr. and Mrs. Bruce Henry and conflict with the sale by Mrs. Talitha daughters Nancy Jane and Ruth, of Delaney, at Old Fort, scheduled for the of Mr. and Mrs. Fred Homan.

David, ten years old, son of Mr. and the operating room at the Centre trouble.

hanquet to be held in the C. H.-P. Heltman's absence. high school building, Thursday evening, 11th inst.

Postmaster C. Wm. Boozer for the past three weeks has been confined next week.

Loner, 30, were jailed on Friday on in Half Moon township.

ral mail carrier from the Spring Mills fecting the state of the nation. post office will be held at the Centre Hall high school building on Saturday, March 6th, 9:00 a. m. Paul Fetterolf, of the local post office, will be in charge.

F. V. Goodhart, A. E. Mingle, Ralph Shook and Herbert Stover were among others from the south side of the county to attend the Centre-Gearfield Thompson banquet held at whe University Club, Harrisburg, on Tuesday evening.

Misses Betty Shields, Lock Haven; Lois Peters, Renovo, and Jane Bitner, Youngstown, Ohio, accompanied Miss Roberta Smith to her home in Centre Hall for the week-end. The young ladies are all students in a Williamsport commercial college.

mained while her husband came over into Penns Valley, and in so doing found his way to this office, Mr. stead along Sinking Creek, is report- Wagner is secretary of the Shaeffer Stores Company. He reports business conditions generally improving in and

Entering through a cellar window -12 by 16 inches--a robbery was

business trip to Syracuse, Rochester eral store, Pleasant Gap, Monday and other New York State citles, last night. A variety of articles, valued at between one and two hundred dollars, are missing. The robbery was

Manna Kline, of Bellefonte, was a visitor at this office on Monday to Mrs. Keemer Runkle and young advertise his sale. It will be noted mughter, Yvonne, of Middleburg, are that Mr. Kline has changed his sale suests of Miss Laura Runkle for an date from the 16th to the 13th of

March, made necessary so as not to

Williamsport, were guests on Sunday 16th of the month. Miss Mabel Heltman, supervisor of

Mrs. Gilbert Rimmey, south of Cen- County hospital, is leaving Thursday tre Hall, has been seriously ill since to take a six months' post-graduate Sunday from pneumonia and ear course in operating-room technique and management, at the Jewish hospital, Philadelphia. Miss Mary Thomp-Members of the Methodist church son, of Steubenville, Ohio, is relieving

will serve the food at the Masonic in the operating room during Miss

## PRESIDENT SPEAKS MAR. 4TH

to his home because of an attack of President Roosevelt will speak over flu. He is gradually recovering, how- a nation-wide radio hook-up on ever, and hopes to be at his task by Thursday evening, March 4, and on Tuesday evening, 9th, at 10:30 o'-Melvin E. Thomas, 16, and Nelson President warned newspapermen at a the charge of having stolen wheat- limb in predicting an address on the 18 bushels of it—on two occasions court issue, there was well-founded from the granary of Clifford Seigle, indications he would touch on that

> **TO REGAIN ENERGY** AFTER THE FLU When the Flu has left you weak and discouraged you need something to put a keen edge on your appetite and to brace up your digestive system, to turn your gestive system, to turn your food into strength-giving, red blood. Hostetter's Stomachic Bitters speeds up recovery. You'llfeel bet-ter with the first dose. Phoneyour drug storeright away and get started quick-ly. America's tonic since America's ton 1853. Tastes good, does good. 18 oz. bottle, \$1.50. **HOSTETTER'S BITTERS**

• to Philadelphia a few days ago. She Mr. and Mrs. Guy Springer, State Col- summer. Miss Springer's mother, when below that of the previous week, will join two of her close compan- lege, is a co-director of the State Col- a girl in Centre Hall, will be recalled A. E. Mingle, who is at the home of his son, William Mingle, in Ak-• will be guests of the parents of one the physical education curriculum We had continuous wintry weather ron, Ohio, is not improving physical-Mrs. Mary Depew, mother of Miss of the Philadelphia young ladies, win- this month, is now doing graduate during all of last week. Snow that ly. He is suffering \* from a heart

ering in the South. Mr. and Mrs. W. A. Wagner, of summers she has had charge of the week, lay in all open places. For three condition. Mr. Mingle, a resident of the week, lay in all open places. For three condition. Juniata, motored to Bellefonte on athletic program at a welfare camp days much of the "beautiful" clung to Coburn, is the father of Mrs. G. H. the Lewistown City hospital since Tuesday, where Mrs. Wagner re- near Philadelphia, which takes care of branches of trees and shrubbery. The McCormick, Potters Mills.

An Oven Dinner for Lent



A baked fish dinner is an easy and delicious solution to the problem of lenten meals.

By Louise Brown

MEALS - WITHOUT - MEAT won't pall on the family's appetite if you serve such delicious food as baked stuffed fish. Fish is a valuable article of diet, too, since it contains substances necessary for health. Fresh fish can be purchased almost everywhere nowadays. Packaged fresh fish, cleaned and ready to put in the pan. comes to most of our markets and is handy to buy and use. And, of Place in a long shallow baking course, there are all the excellent pan across which has been placed varieties of canned fish that can be made into many tasty dishes.

You kill two birds with one flour. stone, as it were, if you serve fish as part of an oven meal. You not only have a grand meal, but the whole dinner may be prepared at one time, popped in the oven or electric roaster, and left to its own devices.

Serve at an attractively set table | Put in a buttered baking dish with with bright conversation, and the water and salt. Cover for baking dinner hour will be a pleasant one Before serving, add the melted

BAKED FISH DINNER

Orange Sauce

Baked Stuffed Fish Parsley Potatoes Buttered Peas Scalloped Apples with

BAKED STUFFED FISH Shell peas. Add salt and water 3 pound White Fish and butter. Place in covered trip-Salt Flour Pepper licate pan. STUFFING FOR FISH 4½ cups bread crumbs 3 teaspoons salt 1 quart apples, cut in pieces 34 cup melted butter 3 cups sof: bread crumbs 3 eggs 1 tablespoon chopped onion 3 tablespoons butter 1 tablespoon chopped parsley 1/2 cup water Clean and wash a three-pound 1/4 teaspoon ground cinnamon white fish. Dry well, Sprinkle all 1/2 cup sugar over with salt and pepper. Stuff. 1/2 teaspoon ground nutmeg Skewer edges with nails or toothpicks and lace up with string Peel and cut apples in pieces. Put the butter in a saucepan; place

SCALLOPED APPLES

on a surface unit and melt over

Medium heat. Add the crumbs

and stir until they have absorbed

the butter. Do not brown. Mix

the apples, sugar, spices and

water. Put one-fourth of the but-

tered crumbs in the bottom of

baking dish. Add one-half of the

apple mixture, then one-fourth

more of crumbs and remainder of

the apple mixture. Cover with

COOKING DIRECTIONS

Place food in a cold oven, set

temperature control and cook for

11/2 hours at 375° F. When us-

ing the electric roaster, follow the

same procedure but increase tem-

perature to 400° F.

strips of cloth by which to lift fish out when cooked. Rub all over with soft butter. Dredge with

PARSLEY POTATOES 6 cups potatoes, cubed 1 teaspoon salt 1/4 cup water

2 tablespoons chopped parsley 3 tablespoons melted butter Cut pared potatoes into cubes crumbs. Bake covered.

butter and chopped parsley.

BUTTERED PEAS 2 pounds fresh peas 1/4 cup water teaspoon salt

2 tablespoons butter



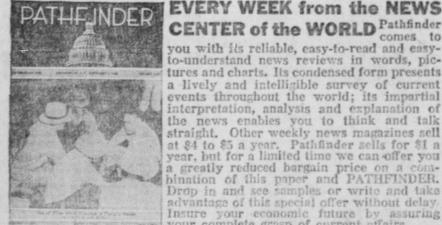
AND 9TH, MAYBE ON COURT

clock, or thereabouts. Although the press conference not to go out on a subject. He said his speech would A civil service examination for ru- touch on a good many problems af-

## **This Paper For One Year and** 52 PATHFINDER

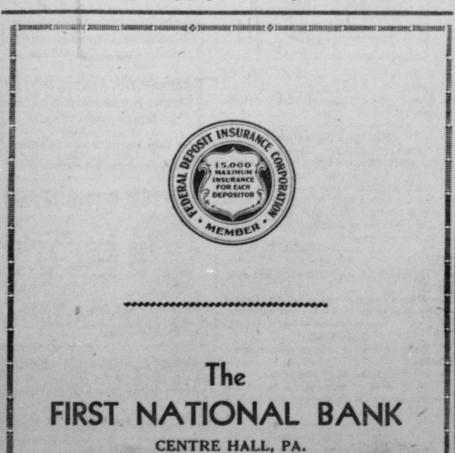
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