

30 Years Ago

Items of news which interested those of a generation ago, taken from the files of The Reporter, year 1907.

December 12, 1907—

The Keller property in Centre Hall, occupied at present by L. G. Reardon, was sold by D. C. Keller to Thos. L. Moore. The dwelling house was erected by Samuel Floray. Mr. Moore expects to occupy his new possessions after April 1st.

Since the snow is gone farmers will be able to gather the remainder of the corn crop.

Centre County Pomona Grange opened its quarterly session Wednesday morning. The Grange Encampment committee made its annual report. The Grange Fire Insurance company presented its quarterly report. There was a large gain in the amount of insurance written during the quarter. The company now carries insurance amounting to nearly six and one-half million dollars. The biennial election of officers resulted as follows: Master Leonard Rhone; overseer, Austin Dale; lecturer, Willard Dale; chaplain, George L. Goodhart; steward, George Gmigerich; treasurer, Frank Musser; secretary, D. M. Campbell; gate-keeper, Wm. Grove; crier, Florence Marshall; pomona, Anna Dale; flora, Carrie Bradford. Directors of Patrons Rural Telephone Co., Leonard Rhone, S. W. Smith, John Dale, J. C. Gilliland, Willard Dale.

C. H. Gramley of near Rebersburg, killed one of the heaviest peckers slaughtered in British Valley. It weighed 580 lbs.

Clayton Homan came back from Johnstown the latter part of last week after disposing of a carload of apples and potatoes.

The timber tract on the W. S. Bressler farm has all been cut and manufactured into lumber and now Charles Bilger, who operates the mill, has moved it to the timber tract purchased from Miss Mary Potter, a short distance west.

Last week while assisting Elmer Royer at Old Port, to cut down trees, Benjamin Emerick received a serious injury to one of his legs. A tree lodged and a cut was being made several feet from the butt when the stick parted, one of the pieces striking Mr. Emerick. Dr. P. H. Dale found the bone at the ankle fractured.

A fall down a stairway, Saturday evening, caused serious bruises on the back and other parts of the body of Mrs. John Breen. The Breens live at Rhoneymede, and Saturday evening Mrs. Breen was on the second floor and was crossing the hall from one room to another, lost her bearings and fell down a stairway. Dr. Dale found no bones broken.

A marriage license was granted Wm. E. Krape of Spring Mills, and Margaret Stiver, Centre Hall.

Public Sale

AT MY BARN, 118 E. LOUTHER ST. CARLISLE, PA.

SATUR., DEC. 18

One O'clock P. M.

16 HEAD

OF EXTRA GOOD, BIG COMING

2-YEAR-OLD MULES

40 HEAD

OF GOOD BIG 2- TO 4-YEAR-OLD

HORSE & MARE COLTS

Percheron and Belgian Breeds.

with a lot of weight size, and conformation.

ALSO—

40 Head of Broke Horses and Mules

CHARLES McHENRY

The Centre Reporter, \$1.50 a year.

WHO AM I?



"I guard the health of children and grown-ups!"

MEET ME HERE—

NEXT WEEK

FARM CALENDAR.

Timely Reminders from Pennsylvania State College School of Agriculture

Keep Eggs Cool—Eggs will not freeze until the temperature goes below 29 degrees, but for best results they should be held in a temperature between 40 and 50 degrees. Penn State poultry specialists say that it is important also to have high humidity in the storage room.

Get Good Varieties—The most satisfactory varieties of peaches to grow commercially in Pennsylvania are Belle of Georgia, Elberta, and J. H. Hale, according to fruit specialists of the Pennsylvania State College. There are many other varieties which possess special market possibilities.

Beware of Disease—Tuber-bone diseases are the worst enemies of next year's potato crop. Such diseases as leaf roll, mosaic and giant hill are carried over in the tubers and cannot be detected. Only reliable seed should be planted, according to plant pathologists of the Pennsylvania State College.

Publication Available—A revised edition of Circular 115, "Poultry Housing for Pennsylvania," has been published by the Pennsylvania State College and may be obtained from your county agent or the Agricultural Mailing Room, State College, Pa.

Control Leaf Curl—Spraying for control of peach leaf curl should be done while the peach buds are dormant. Bordeaux mixture is recommended by Penn State plant pathologists. Ask your county agent for detailed information.

Feed Cows Well—Cows freshening in good flesh and well fed during the lactation period will give enough extra milk to pay twice over for all extra feed used to get them in good condition, say Penn State dairymen.

PUBLIC SALE REGISTER.

SAT., DECEMBER 18, at 1 p. m. W. C. Auman, at Spring Mills, will sell lot of household goods.

Boy's Dress Oxfords

\$1.79

YEAGER'S, Bellefonte

EXECUTOR'S NOTICE.

In the Estate of Margaret M. McCommon Haines, late of Centre Hall Centre county, Pennsylvania.

Letters testamentary on above estate having been duly granted the undersigned, all persons knowing themselves indebted to the estate are requested to make immediate payment, and those having claims against the same to present them duly authenticated for settlement.

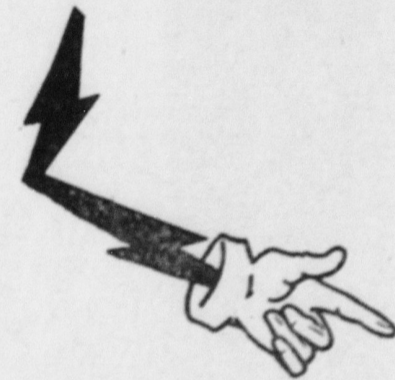
PERRY L. UBER, Executor, Butler, Pa., R. 6.

Dress Oxfords for Men

\$1.89

YEAGER'S, Bellefonte

WHO AM I?



"I make your home a better place to live!"

MEET ME HERE—

NEXT WEEK

FOR SALE—A new all-steel saw-frame; price reasonable.—R. M. Royer, Pottery Mills; phone 515 (Centre Hall) 245

Forced to Reduce

MY STOCK OF LEATHER SHOES due to the unsatisfactory business conditions of the last Two Months.

Yeager's -- Bellefonte

INSURANCE AND REAL ESTATE

WANT TO BUY OR SELL? SEE US FIRST.

C. D. BARTHOLOMEW CENTRE HALL, PA.

GOOD NEWS FOR SANTA CLAUS!

GENERAL ELECTRIC'S NEW 1938 MODELS ARE READY FOR CHRISTMAS GIVING!

America's Finest and Thriftiest Refrigerator... First Choice of Millions... Now Popularly Priced!



YOU SAVE MONEY 3 WAYS!

More beautiful than ever! More convenient than ever! And at prices and terms that will not blast Santa's budget to bits. Come in and see! Help yourself to health and happiness... and save three ways! Here's the bonnie gift that will save the lady no end... save money, too.

Hosterman & Stover Co. "The Department Hardware Store" MILLHEIM, PA. Phone 11-R-2

Men's \$5.00 Shoes \$2.79 YEAGER'S, Bellefonte

PRACTICAL CHRISTMAS GIFTS FOR ALL THE FAMILY

China Dinner Sets Glassware Enameled and Aluminum Utensils "Fiesta" Dinnerware and Ovenware "Pyrex" and "Harker" Ovenware Electric Appliances I. E. S. Lamps

OUR GIFT DEPARTMENT FEATURES A LARGE ASSORTMENT OF USEFUL GIFTS AT—

25c » 50c » 75c » \$1

HOSTERMAN & STOVER CO.

The Department Hardware Store Phone 11-R-2 MILLHEIM

Have a MERRY CHRISTMAS Trip! AT LOWEST COST. GREYHOUND. Happy Savings on holiday travel. Greyhound round trip fares are only 1/3 the cost of driving a small car.

Round Trip	Round Trip
Johnstown ... \$8.50	Sunbury ... \$2.76
Pittsburg ... 4.60	Tyrone ... 2.00
Seranton ... 5.25	Chicago, Ill. ... 18.10

GREYHOUND TERMINAL
Brooks Service Station CENTRE HALL
Phone 14R

The Christmas Cookie Jar



Gaily wrapped jars of crisp and crunchy homemade cookies make thoughtful gifts

By Louise Brown. LET'S fill up the Christmas cookie jars this year so there will be a supply for between-meal nibbling or for simple desserts during the holidays.

A gaily wrapped package of your homemade cookies makes a thoughtful gift for grown-ups or children. Pack the cookies in small jars or attractive boxes and wrap them with cellophane and bright ribbons for the grown-ups—for the children, fill a toy truck or a little cart with cookies and wrap the whole thing in cellophane.

Choose cookies that will keep well so that they can be made up several days or a week before Christmas and pack them in airtight containers until you are ready to use them. The children will be delighted if you let them help with the cookie making—they'll get a thrill out of rolling the dough, cutting it into fancy shapes and decorating it—and they'll be proud to give some of their cookies to their little friends.

This year, why not make some old-fashioned decorated cookies to

hang on the Christmas tree? Use any simple cookie recipe, cut them in fancy shapes—Santa Clauses, trees, stars, houses—and decorate them with colored icing, fastening a little loop of ribbon or string into the top of the cookie with the icing.

Here are four simple recipes for cookies that keep well and will be wholesome for the children.

SPICED APPLE SAUCE COOKIES

1/2 cup shortening
1 cup sugar
1 egg
2 cups flour
1/2 teaspoon cinnamon
1/4 teaspoon cloves
1/2 teaspoon salt
1/2 teaspoon soda
1 teaspoon baking powder
1 cup thick unsweetened apple sauce.

Cream shortening. Add sugar gradually, creaming continuously. Add egg. Mix dry ingredients thoroughly and add alternately with apple sauce. Blend well and drop from spoon on buttered cookie

sheet about 2 inches apart. Bake at 375° F. 15 to 18 minutes. Remove cookies with spatula before they cool.

BANANA ROLLED OATS COOKIES

1 1/4 cups sifted flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 teaspoon nutmeg
3/4 teaspoon cinnamon
1/2 teaspoon cloves
1/2 cup shortening
1 cup sugar
1 egg, well beaten
3/4 cup finely diced banana
1 1/2 cups rolled oats
1/2 cup chopped nut meats

Sift together the flour, soda, salt and spices. Cream shortening. Add sugar gradually and beat until fluffy. Add egg and beat well. Add banana, rolled oats, and nut meats and mix thoroughly. Then add flour mixture to banana mixture and blend well. Drop by teaspoonfuls onto greased baking pans about 1 1/2 inches apart. Bake at 375° F. 15 minutes.

COCONUT MACAROONS

1/2 cup sweetened condensed milk

2 cups shredded coconut
1 teaspoon vanilla

Mix sweetened condensed milk and shredded coconut together. Add vanilla, if desired. Drop by spoonfuls on buttered baking sheet about 1 inch apart. Bake at 350° F. 10 minutes.

REFRIGERATOR COOKIES

1 1/2 cups melted shortening
1 cup brown sugar
1 cup white sugar
3 eggs
5 cups pastry flour
1 teaspoon salt
2 teaspoons baking soda
1 teaspoon cinnamon
1 teaspoon vanilla

Cream shortening and sugar and add well beaten eggs. Sift flour, salt, baking soda and cinnamon together and add gradually to creamed ingredients. Add vanilla. When thoroughly mixed, pack dough into bread pans or square loaf pans and store in refrigerator for at least twenty-four hours. Then turn out on waxed paper, cut into sections according to size of cookie desired and slice thin. Bake at 425° F. 6 to 8 minutes.