

ITEMS OF LOCAL INTEREST

Rev. and Mrs. D. R. Keener are spending this week in their respective homes at Myerstown and Fleetwood.

Mr. and Mrs. T. A. Hosterman spent Easter with Mr. and Mrs. Lloyd Kerlin at New Cumberland.

Miss Caroline McClaskey of Pottery Mills made one of her infrequent trips to Centre Hall on Monday, and was a pleasant caller at this office.

Mrs. Mary Stahl, who spent the winter months with her sons and daughter in Altoona, opened her summer home adjoining the borough on the west.

Mr. and Mrs. J. H. Kittleberger, of Curwensville, are delighted over the arrival of a granddaughter, No. 1, born to Mr. and Mrs. William Kittleberger in Palmerton hospital, Carbon county, on April 16th.

Miss Margaret Beveridge of Williamsport, was a guest last week of Miss Alice Spyster, a friend acquired while the young people attended Williamsport Commercial College. Both girls are ready to accept office positions.

C. W. Slack, local justice of the peace, is able to be about in the house since the latter part of last week. He was in bed for three weeks and for a similar length of time had been confined to the house before being ordered to bed by his physician.

One of the Kerlin customers for baby chicks purchased 2500 pullets in mid-January. Ten weeks later he sold them having at that time 2488 of the original lot. This was a loss of only twelve birds in ten weeks from a flock of 2500.

L. E. Stover, a member of the Hosterman & Stover Company, hardware merchants in Millheim, was discharged from the Centre County hospital on Saturday, permitting him to spend Easter Sunday in his home. Mr. Stover underwent a prostate gland operation.

Logan Branch was selected as a fishing stream on the first day of the trout season by the three most expert fishermen in these diggings.—Harry W. Harper, Albert L. Emery and George Goodhart. The trio each captured the limit, and the entire catches were up in size.

Mrs. Donaldson, mother of Mrs. C. A. Spyster, visited her daughter here on Sunday. Others accompanying her were Mr. and Mrs. John Donaldson, Mr. and Mrs. Ernest Garner, Mr. and Mrs. William Wilson and sons William and Warren, all of Marklesburg, and Mrs. Bernice Donaldson, of Canton, Ohio.

At an elimination speaking contest for the Harris Township Vocational school, Kathryn Tussey, Martha Irvins, Lorna Dunkle, Priscilla Ross, and Virginia Patterson won the privilege of participating in the final contest to be held April 26, in the new high school building. The movement is sponsored by the Boalsburg Civic Club.

Mrs. R. R. Finkle and daughter, Dorothy Ann, were guests of Mrs. Finkle's parents, Mr. and Mrs. C. F. Emery, in Centre Hall, from Wednesday until Saturday. Mr. Finkle spent Friday and Saturday fishing for trout, but called here for his wife and daughter on Saturday evening so the family would not be broken up on Easter morning.

Visitors at the Thomas farm near Pottery Mills, on Sunday were Ralph Dobbler and family, Mrs. John Lyon, George Purnell, of Bellefonte; Miss Miriam Mitterling, of Centre Hall; Dr. Guy Ingram, Mrs. Grace Shields and daughter, Ruth, of Lewistown. William Thomas, who is employed at Winfield, was home over the week-end. The gathering proved highly enjoyable.

Harry Hettinger, living on the Hettinger homestead on the south side of Sinking Creek, east of Centre Hill, was obliged to take his bed from sickness. He and his mother, Mrs. Anna Bella Hettinger, and a sister, Lottie, make up the family. At present Elmer Hettinger, of Spring Mills, a brother, and Ida, wife of Herman Long, of Liverpool, also a sister of the sick man, are aiding in conducting the farm and taking care of Mr. Hettinger.

A four-inch water pipe was laid over Main street and down School street to the high school building last week. It is one of two WPA projects to be carried out on that street. The pipes used were a John Mansville product, a composition of cement and asbestos, very similar in its compound to the asbestos roofing made by the same firm and is known as transit pipe. The connections, other than those joining sections of the transit pipes, are the standard cast iron. The line was thoroughly tested before being covered, and not a single leak was discovered.

Roy Emerick and son, Gale Emerick, both extensive farmers near Elmwood, Peoria county, Illinois, motored to Salona to attend the funeral of Mrs. Bertha Brungard, a sister of the former. The trip was made in twenty-two hours driving. They returned home Saturday. The former Mr. Emerick tenanted the farm he lives on now continuously for thirty years. Crops in Peoria county were most excellent last year. Oats on some farms yielded as much as 165 bushels per acre. Mr. Emerick's crop averaged 80 bushels. The corn yield was probably never higher per acre. The corn crop is harvested almost exclusively with double-row pickers, just now being introduced in this section. The Emericks were entertained in Centre Hall by Mr. and Mrs. A. H. Spayd and Mr. and Mrs. Roy Dutrow. The elder Mr. Emerick is a brother of Mrs. Spayd.

LOCALS.

Dean Fetterolf, son of George Fetterolf, is on crutches due to an injury of an ankle sustained in a friendly tussle.

Mr. and Mrs. Harold Keller and daughter, Janet, of Laurel, Del. Mr. and Mrs. James Keller and sons, of Lancaster, and Miss Charlotte Keller, were at the parental home in Centre Hall over Easter.

Mr. and Mrs. George W. Boggs, of Herminie, were guests over the Easter season of Mr. and Mrs. J. S. Booser and Mr. and Mrs. J. W. Bradford. Mr. Boggs is a member of the faculty of a high school in the Herminie region.

Nelson E. Robb, of the Bellefonte Trust Co., on Tuesday was taken from a Philadelphia hospital to Warm Springs, Georgia. His condition after three weeks at the Philadelphia institution has not improved. The symptoms in his case are very similar to infantile paralysis.

Joseph Swabb is making improvements to the Martin Shade property at Farmers Mills purchased by him. A water plant has been built, bathroom fixtures and electric light installed. Mr. Swabb, formerly a farmer, will give his attention to the sale of insurance.

COUNTY ODD FELLOWS HAVING A BUSY MONTH

April is a busy month in Odd Fellowship because the officers of the lodges are installed this month and the celebration of the anniversary of the founding of the Order comes in April also.

Almost every evening installation ceremonies and receptions for the new officers are being held in the various lodges of the county. The installing officer for the northern half of the county is S. E. Quirk, of Milesburg and H. C. Zeigler of Rebersburg has charge of the southern half of the county.

Last evening (Wednesday) at Bellefonte was held the annual anniversary banquet which is sponsored by the Centre County Past Grand's Association. W. E. Wion of Bellefonte is president and V. A. Auman of Centre Hall is secretary of the association. A fine entertainment program was worked out by the committee under the chairmanship of Harry Longberger of State College.

This year the Order is celebrating its 119th birthday as the Order was founded in this country in 1819 by five Englishmen in the city of Baltimore.

The anniversary festivities will be continued at Bellefonte on Thursday evening, April 21, at which time the officers of Centre Lodge No. 153 will be installed by H. C. Zeigler and his competent staff from Rebersburg and the Grand Patriarch of Pennsylvania, John L. Price, of Munhall, will be the speaker of the evening.

PUBLIC SALE

Carload Nebraska Horses and Mules At the Old Fort, Saturday, April 23, at 1:30 P. M.

I loaded these horses in Nebraska on Monday. They will arrive Friday.

I have several teams weighing 2400. Five teams are nicely mated; four odd ones. Have one team with a little age; the rest are young. Three span mules. They are mules to suit anyone. They are tame weigh about 2500 a team. One miler in male, age 4, a real broke one. Am bringing a black pony horse up from home I shipped in last load that I never saw his equal.

These horses are right out of work and the sooner they get at it the better for the horse and the buyer. Come to the sale and be convinced how good horses look after 4 days on car. I sure want to sell them.

C. E. SHIVELY

DEATHS.

Harry Seth Williams, at Martha, aged 61 years. Two brothers, R. G. Williams, Martha, and J. Roland Williams, Unionville, survive him.

Harry A. Buttorf, born in Yeagerstown, died at his home in Boggs township on Saturday night. He was aged 62 years.

Mrs. Freda May Lucas, Howard, R. D., died in the Centre County hospital on Sunday. She was aged 26 years. She is survived by four children and her parents, Lott H. and Osa Bitner Neff and her husband, Charles H. Lucas.

Low prices for highest quality garden seeds. That's why we sell W. A. Lee Burpee seeds, and have done so for the past 27 years.—H. P. SCHAEFFER HARDWARE, Bel phone 20, Bellefonte. x18

CENTRE COUNTY HOSPITAL NOTES.

Patients in the hospital from the south side of the county during the week of April 11:

Tuesday, admitted: Harold Schaeffer, Woodward. Discharged: Bernice Zettle, Spring Mills, R. D. Wednesday, admitted: Carribe Emerick, Centre Hall; Florence Harter, Aaronsburg, Saturday, discharged: L. E. Stover, Millheim; Gross Genzel, Spring Mills. A son was born to Mr. and Mrs. Harry Adlemann, of Boalsburg.

PRIVATE SALE OF HOUSEHOLD GOODS

The undersigned will dispose of a lot of household goods at his home in Spring Mills. These include: Cook stove, 10-foot extension table, breakfast table, bedstead, sewing machine, wash machine, wood-box, cross-cut saw, and other items. You are invited to call at any time and see these goods.—HENRY HAUGH.

Britcher's Auction SALE!

The undersigned will expose to sale at his auction barn, 2 miles northeast of MIFFLINTOWN, on

WEDNESDAY, APR. 27 At 12:30 O'clock P. M.

35 Head of Horses

65 Head Dairy Cows

Consigned by G. H. Leshar, Ed. McWilliams, George Swartz, M. Davis, Johnnie Engheart, I. C. Prince and others.

Some fancy big Holsteins, Guernseys, all ready for profitable production.

WE WILL HAVE A LOT OF YOUNG CATTLE & STOCK BULLS 45 FANCY SHOATS & PIGS

FLOYD A. BRITCHER Meals served at auction place.

INSURANCE AND REAL ESTATE

WANT TO BUY OR SELL? SEE US FIRST.

C. D. BARTHOLOMEW CENTRE HALL, PA.

30 Years Ago

Items of news which interested those of a generation ago, taken from the files of The Reporter, year 1908.

April 16, 1908—

The town council is making arrangements to repair the reservoir. Miss Minnie Clark of Bush Addition, Bellefonte, committed suicide by drinking carbolic acid Thursday of last week.

Ross D. Bushman is making good success of hatching eggs in incubat-

ors. He has four machines in operation in his cellar.

A large black bear standing in the middle of the pike the other Saturday night, frightened Mr. and Mrs. D. W. Bradford, of Centre Hall, and Mr. Fleck, of Pleasant Gap, who was walking toward Pleasant Gap. The Bradfords were driving leisurely about midway between the top of the mountain and "Adam's road" when the bear appeared.

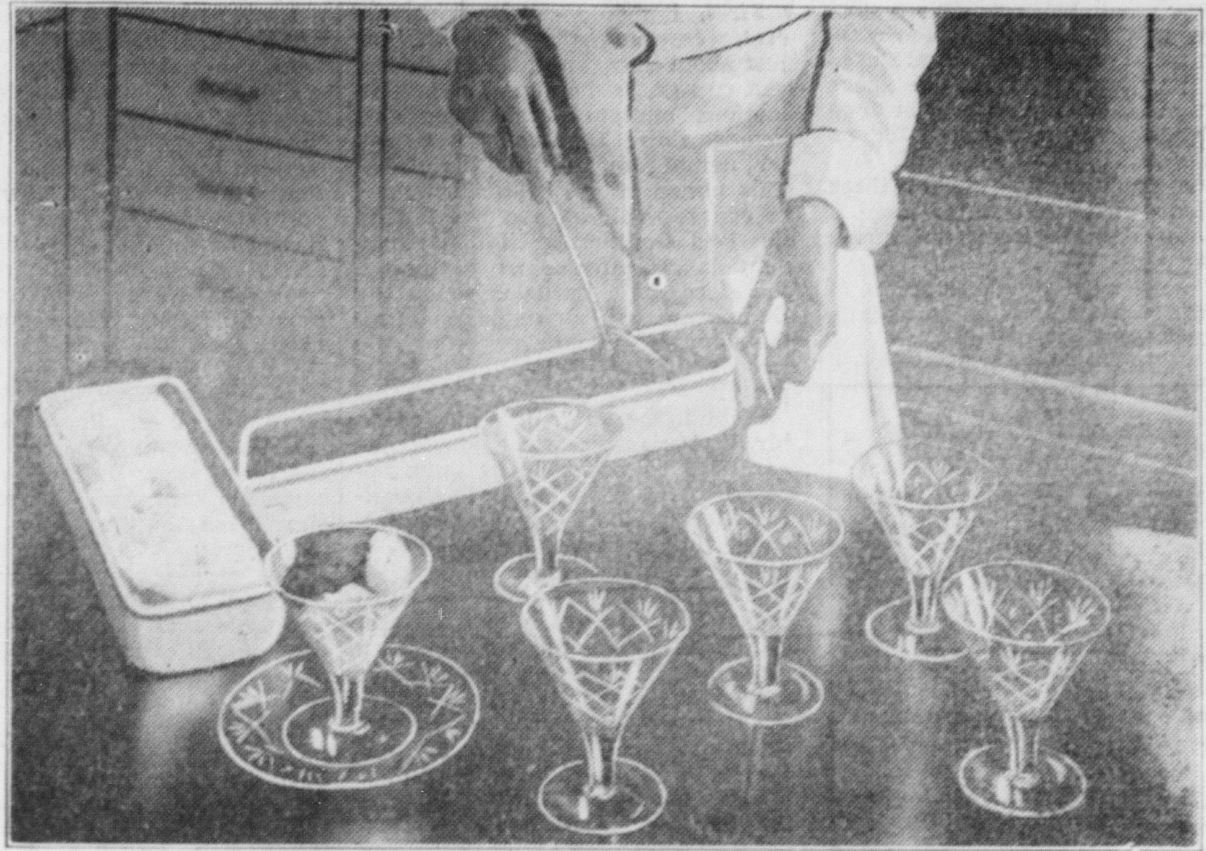
The average price paid for horses at the recent horse sale at Millheim was \$12.

Commencement exercises for Centre Hall high school were held Monday night. The class was composed of six namely, Lella May Fuyett, Bertha C. Strohmeier, Mary Dellinda Potter, D. Ross Bushman, John C. Bailey and Floyd E. Snyder.

[Editor's note: Present day high school students will get quite a "kick" out of local high school yells of yesterday. Note this one: "Hoop, Rah! Boom Rah! — Hip, Rah, Rate! — Centre Hall High! — Nineteen eight" And the junior class yell: "Zig zag, zig zag! — Hip-a-lac, chic-a-lac, — Boom-a-lac, chic-a-lac-ching! — Ray-hawk, Jay-hawk, — We are fine! — We are the class of nineteen-nine."] James L. Decker is now occupying his new house on a part of the Decker farm, east of Centre Hall. He expects to erect a new barn this summer.

School directors of Centre county will convene May 5 to elect a county superintendent for a term of three years. David O. Eiters, incumbent, is without opposition.

Refreshing Desserts With The Refrigerator



Two trays of dessert are better than one, and Angel Food Ice Cream and Cherry Sherbet blend lusciously to make a refreshing end to a spring meal.

By LOUISE BROWN

Now that the days are growing longer and warmer, all outdoors seems to be calling us. However, spring is a busy time for housewives, and there's plenty of work to be done indoors. Housecleaning, for instance! Even if you are a modern housekeeper and don't go in for semi-annual upheavals, there are still special jobs to be done. And then there's the problem of spring clothes for yourself and the family.

With all these matters needing attention, you are often hard put to it to plan meals that will take a minimum of work and yet please the family. Desserts, especially, are a lot of trouble. This is a good time to look up your recipes for frozen desserts in the electric refrigerator. Ice creams and sherbets have just the light refreshing touch needed on a warm spring day—they are nutritious—and mighty easy to make. You can mix them in the morning before you are busy with other tasks, pop them in the freezing tray—and there they are, ready to serve at dinner time.

Many frozen desserts don't even need stirring during the freezing process, which saves a lot of bother, although some are smoother if they are taken from the tray once and given a quick beating with the electric mixer. Modern refrigerators do a speedy freezing job, which also makes for a more velvety texture. Of course, you always set the temperature control of the freezing compartment to the coldest position for quick freezing which is the secret of

smooth textures. And did you know that if the control is set to the coldest point 15 or 20 minutes before the dessert is placed in the freezing compartment, you'll have quicker and better results?

Have you ever tried making two trays of dessert at a time—an ice cream and a sherbet, for instance? In this way you'll have enough dessert for two days—serving some of each, or one one day and the other the next day—that is unless someone raids the refrigerator before bedtime. Aside from this sort of piracy, you needn't worry about the frozen desserts keeping in the refrigerator, for when the temperature control is set at the proper place, they stay firm.

Angel Food Ice Cream and Cherry Sherbet are delicious served together, a spoonful of each in a sherbet glass. I'm giving you the recipes here, and you'll notice that the Angel Food Ice Cream does not need stirring during the freezing period, while the sherbet is removed once in order to beat in the egg white. The sherbet has a grand fluffy texture, and, by the way, you can substitute any fruit juice in place of the cherry.

Angel Food Ice Cream

- 1 cup sugar
- 1/2 cup water
- 4 egg whites beaten stiff
- 1 pint whipping cream
- 1 teaspoon vanilla

Boil sugar and water together until the syrup threads when dropped from tip of spoon. Pour slowly on beaten egg whites and

continue beating until the mixture is cool. Fold the cream, beaten until stiff, in carefully. Add the vanilla. Pour the mixture into the freezing compartment of the electric refrigerator. The temperature control should be set to the coldest position 15 to 20 minutes before the dessert goes into the refrigerator. When the cream is sufficiently frozen, reset the control to 3 or 4 points below normal to hold firm until serving time. This ice cream is not stirred during the freezing period.

Cherry Sherbet

- 3/4 cup water
- 3/4 cup sugar
- 1 cup cherry juice
- 2 tablespoons orange juice
- 1/16 teaspoon almond extract
- 1 unbeaten egg white

Heat the sugar and water together and cook 5 minutes. Add to the cherry juice and cool the mixture. Add the orange juice and flavoring, pour into the refrigerator tray, and place in the freezing compartment. Set the temperature control at the lowest point 15 to 20 minutes before the dessert goes into the refrigerator. Freeze mixture until firm. Remove to a cold mixing bowl, and using High speed on mixer, beat the frozen fruit juice until it becomes mushy in consistency. Then add the unbeaten egg white and continue beating until mixture is light and fluffy. Return to freezing tray and freeze without further agitation with control at coldest point. When sherbet is frozen, reset control to 3 or 4 points below normal to hold.



For SMALLER BILLS

You'll be AHEAD with a

CHEVROLET

MILLER MOTOR CO. CENTRE HALL, PA.