

ITEMS OF
LOCAL INTEREST

Dr. Charles H. Light of Centre Hall is ill in bed with the grippe.

Barbara Potter and Janet Priest are home from Camp Shekinah. They report a very pleasant time.

The Claude Dutrow and Ernest Homan families left Wednesday for a motor trip through the mid-western states.

Mrs. Jerry Confer of Reedsville is staying for a short time with Mrs. Clyde Bradford. Mrs. Confer is a sister of the late James Smetzler.

Mr. and Mrs. D. Wagner Geiss of Bellefonte and son, George Geiss, of Philadelphia on Friday visited at the home of Mr. and Mrs. F. V. Goodhart.

Miss Marjorie Morrow, daughter of Dr. and Mrs. Hugh Morrow formerly of Centre Hall, is visiting with her former school chum, Miss Lillian Rickert.

The Earl Lutz family motored to Gettysburg on Sunday to look over the encampment which will take care of many old soldiers back for their last big reunion.

Dr. Joe McWilliams, Mrs. McWilliams, of Gowanda, N. Y., the former's mother, Mrs. Carrie McWilliams, and Mrs. Rose Black, of Tyrone, were guests of Mr. and Mrs. F. V. Goodhart, on Saturday.

A purebred Guernsey bull, Valiant of Hickory Ridge 257953, was recently sold by Amos G. Hagg of DuBois, Pa., to L. M. Arney of Centre Hall, according to the American Guernsey Cattle Club, Petersburg, New Hampshire.

The regular meeting of the Centre Hall-Potter High School Alumni Association will be held Friday night, June 24, at 7:30 o'clock, in the high school building. The amendment proposed in the January meeting to reduce life membership dues from five dollars to two dollars and fifty cents will be voted on at this time.

Mr. and Mrs. Cleve Cooney and daughter, Miss Margaret, were in Centre Hall over the past week-end. They attended the funeral of Mrs. Reuben Colyer, and spent some time visiting at the Harry Relsh home. Mrs. Cooney was known locally as Edna Murray. Mr. Cooney was a nephew of Mrs. Colyer.

Mrs. Reuben Rickert spent last week with her parents in Allentown. Mr. Rickert went down for the week-end and while away attended the auto races at Langhorne with his brother-in-law, Robert Hess. Mrs. Rickert's father Mr. Hess, who was working for the Holland Furnace company when he resided in Centre Hall, is now employed by the Kalamazoo Stove company at Allentown.

Neighbor night for Centre county Granges was held Saturday evening, in the Centre Hall Grange Arcade, with a total attendance of about 225 persons. Union Grange officers filled the chairs, and Marion Grange conducted a patriotic program, commemorating Flag Day. Everyone was presented with a small flag, and the hall was suitably decorated in red, white and blue. Refreshments were served in a paper bag, sale style, followed by a glass of iced tea.

Mr. and Mrs. Henry Kimbrell and son, Henry, Jr., Mrs. Talitha Delaney, daughter Miss Agnes, and Miss Shirley Ann Detweiler of Harrisburg, visited the Ebright family at Newport on Sunday. Miss Shirley Ann is a niece of Esther Sharer who had been visiting with Miss Agnes over the week-end. The Ebrights are living in a new apartment above the First National Bank in Newport, where Mr. Ebright is now cashier.

A happy family reunion was held at the home of Mr. and Mrs. William Glasgow, on the Glasgow farm, three miles west of Old Fort, on Sunday. A birthday anniversary and a wedding anniversary were celebrated at that time. The guests were brothers, sisters, and brothers-in-law of Mrs. Glasgow, and were as follows: Mr. and Mrs. Hugh Atlee, of Pleasant Gap; Mrs. Emerson Rhoads and son, Junior, of Boalsburg; Mr. and Mrs. Carl Crust, of Bellefonte; Robert and James Horner, of Boalsburg.

Last week the Centre Hall baseball team, made up mainly of substitute players, met defeat in Milroy, 7-0. On Tuesday evening, however, with most of the veteran team in the field, the locals showed Milroy that they can still play baseball. The game was on the local grounds, and the boys played a good game, finishing with a 6 to 1 score.

Bradford and Breon each had 3-base hits. Jamison had three strikeouts, allowing no hits; Durst had four strikeouts, allowing only one hit; McCormick allowed only three hits. This trio worked on the mound for the local team.

Roy Jamison, instructor in the social studies department of the State College high school, and Franklin Stover, head of that department, motored to New York City last Wednesday morning, returning Friday night. They spent some time at the Columbia Teachers' College Library, and took in a ball game and a show. Mr. Jamison lives in Centre Hall. Mr. Stover, formerly of Millheim, now makes State College his residence. Mr. Stover has been very successful in developing a new method of teaching in the social studies field, and two years ago Mr. Jamison was called to a new position as a member of the same department to assist in carrying on the work. The students in the social studies classes learn to attack modern social problems, gathering their information from all available sources. Thinking, planning, and research are substituted for the old time fact cramming methods.

LOCAL AND PERSONAL

Mr. and Mrs. Henry Lovell and son, Mrs. Lovell's mother, and Miss Dorothy Lovell, of Pine Run, visited at the home of Mr. and Mrs. F. B. Priest, in town, over the week-end.

Mr. and Mrs. Charles Ramer, Mr. and Mrs. Albert Emery, Mr. and Mrs. Guy Brooks, and Mr. and Mrs. Ralph Homan left early Wednesday morning on a deep-sea fishing trip. They were heading for Ocean City, Md.

A good snake story comes to us through Jacob Sharer, Sr. A group of men working on the Harvey Brungard timber tract below Rebersburg, discovered several blacksnakes along a creek. They killed about five snakes and later noticed a large blacksnake on a sugar maple tree nearby. Finally they discovered snakes inside the tree and after cutting down the tree and making a thorough search, the men counted their kill and there were fifteen dead blacksnakes altogether. The snakes inside the tree had formed a sort of nest or hole in the tree, making a kind of bump showing on the outside. This is a true story, although few people experience such a find at one place and in such a manner.

MAIN SUMMER SESSION AT
PENN STATE OPENS JUNE 27

Three thousand or more students are expected to register next Monday for the main summer session of the Pennsylvania State College, at which more than 450 separate courses will be presented by a faculty of almost three hundred.

The main summer session is but one of the three separate summer sessions conducted by the College. The inter-session, designed for intensive work in several courses, continues until June 24, and the post-session will begin a few days after the main summer session ends on Aug. 5.

Work is offered for teachers holding college degrees who wish to review courses in preparation for advanced work, to pursue regular courses for credit in the Graduate School or to fit themselves better for teaching; for other graduate students who seek credit toward advanced degrees; for undergraduate students who wish to continue their college work during the summer, and graduate nurses, librarians, social workers and other adults qualified to pursue with profit any of the courses given.

Many divisions of the College are offering special work for the summer. Among these are the Institute of French Education, the Institute of Music Education, the All-State High-School Speech Group in which are enrolled high school students and graduates who wish to perfect their diction and take courses in practical public speaking; the division of dramatics, and the reading clinic.

In addition special work is being offered in the fields of industrial teacher education, driver education and training for high school teachers, art education and fine and applied art, agricultural education and many other fields.

A program of lectures and entertainment which will bring to Penn State some of the outstanding men and women in educational circles has been arranged for the summer session.



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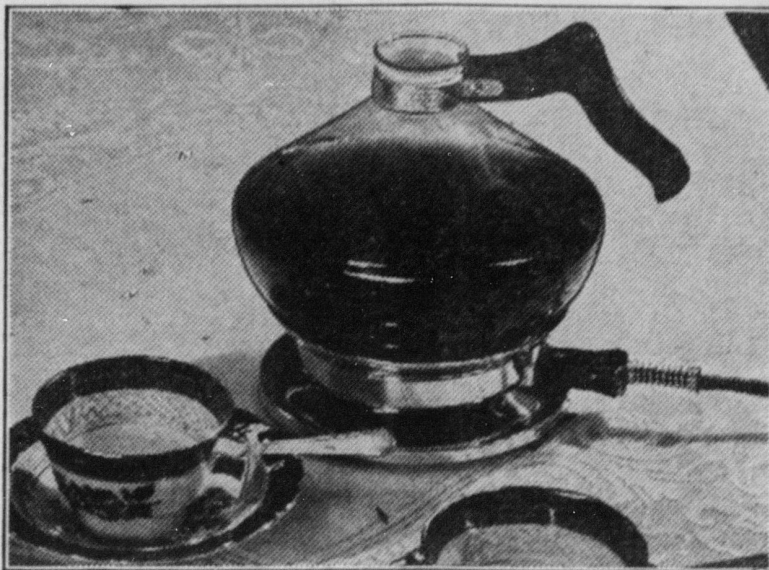
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The Knack Of Making
A Good Cup of Coffee

Modern electric coffee makers brew a fragrant delicious cup of coffee that makes the world a brighter place.

By Louise Brown

WHEN coffee is such a universal drink, it's a mystery why so much indifferently brewed coffee is served. Really good coffee is easy to make. Once you acquire the knack, it becomes a habit.

Most people nowadays prefer the electric methods—either percolators, drip or vacuum coffee makers, since they are so easy to use and give more uniformly good results. Here are a few simple rules that insure good coffee.

Follow the manufacturer's directions for the particular type of coffee maker you are using for best results.

Accurate measurements are important—don't belong to the "dumpling" school. When you determine what measurements suit you best, stick to them.

Careful timing is necessary, too. If the water is in contact with the coffee too long, the coffee will not only be strong—but bitter.

Most people agree now that the temperature of the water at the start is not so important—either hot or cold can be used.

Only freshly ground coffee can be depended on for the right flavor.

The blend of coffee is important—but that is largely a matter of taste.

Be sure you buy the right grind for the type of coffee maker you are using—pulsarized or fine drip grind for the drip or vacuum pot—all-purpose or drip grind for percolators.

As soon as the coffee is made, remove the basket holding the grounds as the grounds tend to absorb the flavor.

Above all—the coffee pot should be immaculately clean. Be downright "finicky" about this. Don't be a coffee pot "rinsers," just holding it under the faucet. Wash it in hot soap suds after each using, rinse with more hot water, and allow the pot to stand unattended between times, to air. If you use a vacuum coffee maker, wash the filter cloth in warm suds, rinse well in hot water, and allow it to dry.

Serve your coffee freshly made and hot—and it will have a delicious flavor and fragrance.

FIELD DAY OF CENTRAL
GUERNSEY BREEDERS ASS'N

The Central Guernsey Breeders Association will hold their annual summer picnic at Nittany Meadows Farm at Boalsburg, on Wednesday, June 29. According to J. W. Mayes, president of the association, plans are being made for a program that will be of interest to all Guernsey breeders of Centre county and their families.

Mrs. H. L. Stuart of State College, owner of the farm, is anxious that folks gather early in order to have the forenoon to look over her Guernsey herd of over 100 registered animals and dairy equipment.

Guernsey breeders and their families will be present from Centre, Cambria, Blair, Huntingdon and Clearfield counties. Accommodations are being made for tables so that people can serve their basket picnic dinner and enjoy meeting Guernsey breeders of these central counties.

All Guernsey breeders and friends are cordially urged to set aside June 29, bring their families, picnic baskets, and enjoy the day at Nittany Meadows Farm with other Guernsey breeders.

UNEMPLOYMENT FIGURES
FOR STATE AND COUNTY

The final report of the unemployment census taken last November contains some interesting figures. Although these figures are for seven months ago, they give fairly accurate comparisons. The number totally unemployed in Pennsylvania, not including emergency workers and those partially unemployed, is 568,214. Of this number about one-fourth are women; over one-third are under 25 years of age; and two-thirds live in cities with over 10,000 population.

A great number of these are laborers, although there are more skilled workers, foremen, and semi-skilled workers than farm and other laborers. About 92,000 are new workers looking for their first jobs.

Centre county has 1,830 totally unemployed, 1,431 men and 399 women. According to occupation, the men are listed as follows: professional persons, 24; farmers (owners and tenants), 15; other proprietors, managers, etc., 24; clerks and kindred workers, 72; skilled workers and foremen, 262; semi-skilled workers, 181; farm laborers, 120; other laborers, 589; servant classes, 27; occupation not reported, 28; new workers: 15-24 years old, 128; and new workers 25 years and over, 16.

The number of emergency workers is 1,678, and the number partially employed is 1,556. The total population of Centre county in 1930 was 46,294.

FOR
INSURANCE

SEE

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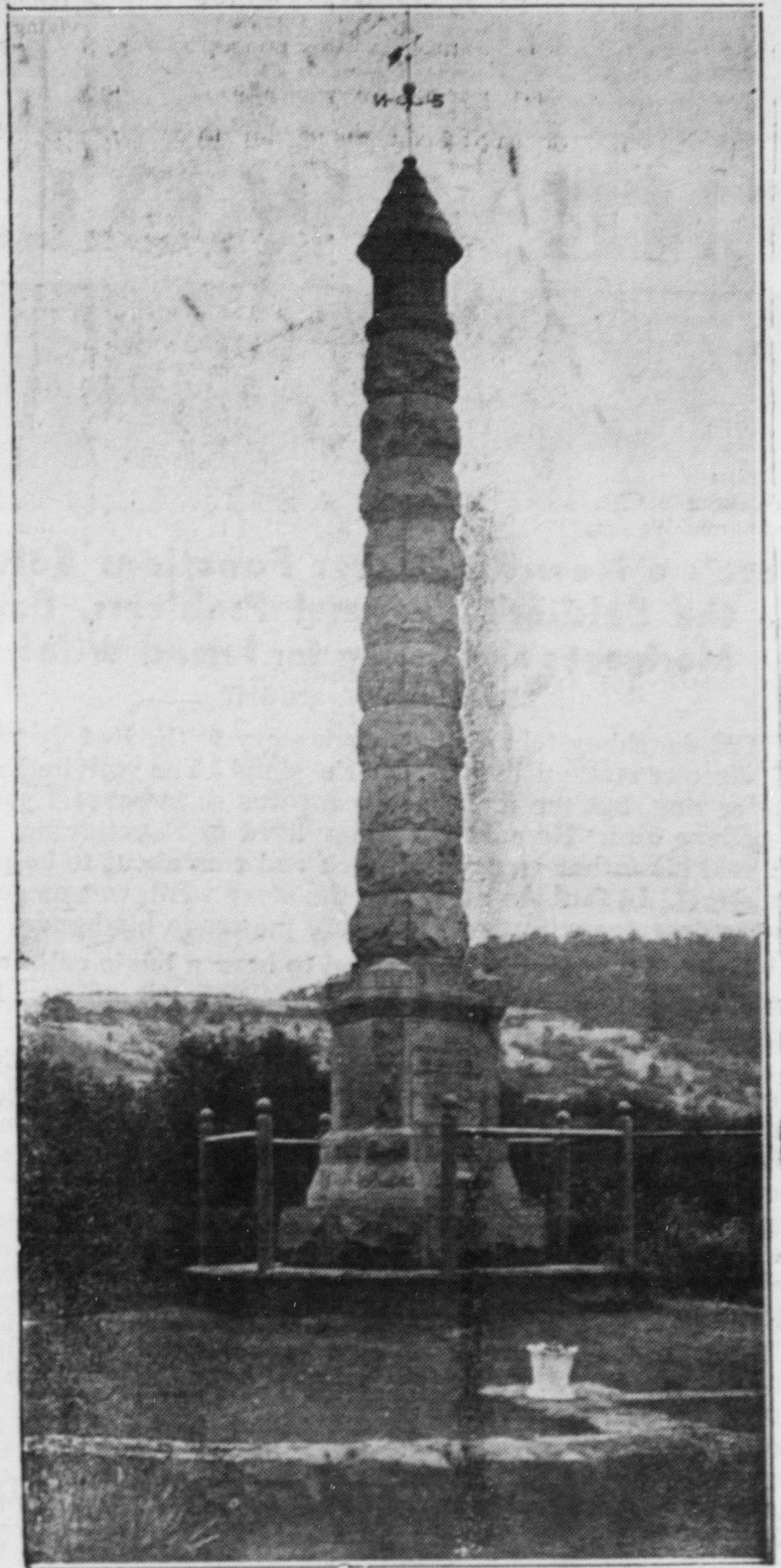
DEATHS.

Howard Smead, former Bellefonte policeman, and for many years a resident of Bellefonte, died last Wednesday night at his home in Williamsport.

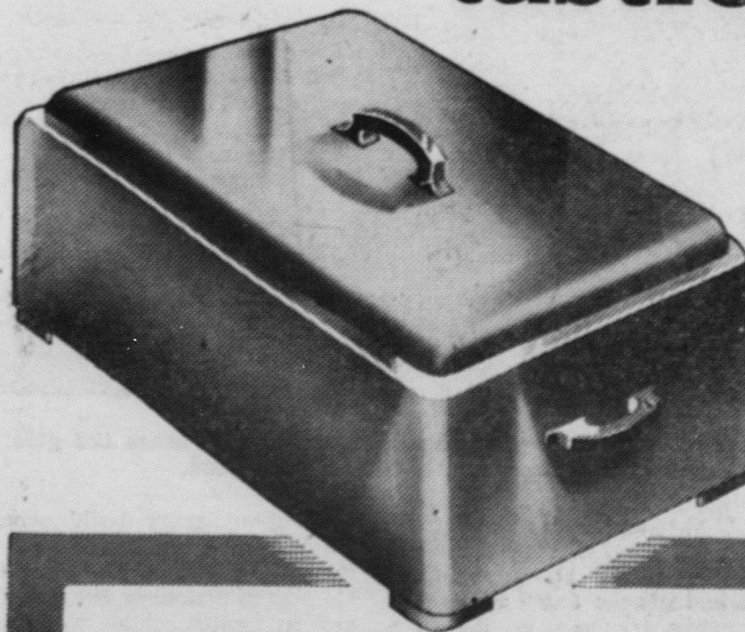
Harry M. Bickle, 57, died at his home in Warriors Mark last Thursday. He was born at Zion March 6, 1887, the son of Isaac and Mary Rocky Bickle. Among survivors is a son, Earl, living at Pine Grove Mills.

Raymond C. Housh of Rebersburg was admitted to the Lock Haven hospital last Tuesday morning, suffering indeterminate head injuries earlier in the morning while he was installing a heavy gatepost in concrete at his home. The post fell over in some manner, striking him. X-ray photographs were taken to determine the extent of his injuries.

Where Three Counties Meet



Cherry Tree monument marks the boundary of the Penn family's last purchase of land from the Indians in Pennsylvania. The stone marker stands in the town of Cherry Tree at the junction of Indiana, Cambria, and Clearfield counties.

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