

ITEMS OF LOCAL INTEREST

Mr. and Mrs. Russell Mark of the Penns Cave district were guests on Sunday at the Emerick-Mark home.

Borough council asks that you refrain from using water needlessly. There is a shortage of water at the present time.

Mr. and Mrs. George Luse, newlyweds, of Huntingdon, were week-end guests at the Luse home in Centre Hall.

Phillip Saylor and family of Bellefonte and Claude Fisher of Howard spent Sunday with Mrs. Thomas Delaney.

Mrs. Baptist Shank and son of Oak Hall Station visited with Mrs. Coble and family in town over the week-end.

Mr. and Mrs. Howard Reuning of Ridgeway visited over the week-end with Mrs. Reuning's parents, Mr. and Mrs. George Long, at Farmers Mills.

Mr. and Mrs. Carl Snyder of State College and Mr. and Mrs. J. S. Boozler of town motored to Harrisburg on Sunday, spending the day there.

Mr. and Mrs. Harold Bohn and young son, on Sunday motored to Howard where they were guests of Mrs. Bohn's parents, Mr. and Mrs. L. W. Bechtel.

Miss Marion Smith, R. N., engaged in general duty nursing in the Jefferson hospital, Philadelphia, from which institution she graduated, is at her home here to remain for a few weeks' rest.

Miss Olive Brown is a guest at the Odenkirk home, having accompanied Miss Helen Odenkirk and Mr. and Mrs. William P. Campbell here after having attended the Campbell-Evarts wedding in Williamsport on Saturday.

Mr. and Mrs. H. H. Bradford, Mr. and Mrs. W. R. Hanna, Beulah Bradford and Janet Runkle, Jean and Fern Hanna and Clayton Wagner formed a party to motor to Greenwood Furnace on Sunday, where they ate their supper.

Mrs. Annie Bartholomew and daughters, Misses Elizabeth and Jean, attended the Stuart-Cori wedding in the Lutheran church at Boalsburg. Others from Centre Hall were Mrs. George K. Rimmer, Miss Mary Garver and Mrs. Phillip Smith.

Robert Dillett and wife of Chicago made their annual motor trip here during the past week. Mr. Dillett is a Centre Hall youth, who is now employed by a railroad company. He is anticipating retirement at the expiration of seven years.

Mrs. Harold Alexander, accompanied by her daughters, Lucille and Joanne, of Wrenonah, N. J., are at the Hoyett and Alexander homes. Mr. Alexander expects to come here at the close of the week and on returning home will

take his wife and daughters with him.

Mr. and Mrs. Paul Martz and Mr. and Mrs. Carl Burkholder on Friday left on a motor trip to Niagara Falls and later crossed into Canada. The young couples were out sightseeing and made the best of their opportunities until Monday when they returned.

Mr. and Mrs. Ralph Hagan of town and Mr. and Mrs. Joseph Swabb of Farmers Mills on Wednesday morning of last week motored to New York City to see the World's Fair. They returned home on Monday, greatly impressed with the vastness and completeness of the World show.

Mr. and Mrs. W. W. Kerlin left for Culver, Indiana, early yesterday (Wednesday) morning to attend the commencement exercises of the Culver Military Academy where their son William H. will graduate. Miss Lola Arney will be a motor guest of Mr. and Mrs. Kerlin on the Indiana trip.

Misses Nelle and Mabel Lohr, and Gustavus Payne, of Rutledge, arrived in Centre Hall on Sunday evening where they will spend several days of their vacation. From here they will go on to Nantucket to enjoy a part of their vacation before returning to their homes.

On Thursday of last week guests in the Bartholomew home were Mrs. E. L. Bartholomew, sister, Miss Mary Kennedy, of Altoona, and Rev. and Mrs. W. H. Kepler of Philadelphia, the latter being son-in-law and daughter of the Altoona Bartholomeys. They drove here from Altoona by automobile.

Mrs. Frank Long and son, Herbert, came up from Washington, D. C., on Tuesday. At Lewistown Mrs. Long's sister, Mrs. Tressie McClellan, was picked up and brought to her home here. She had been in Lewistown for two weeks or more, during which time she was given a series of x-ray treatments at the City Hospital.

Rev. and Mrs. Alger Geary of Portland, Maine, and Mr. and Mrs. Rossman Wert of Upper Darby were guests at the John B. Wert home on Sunday. On Monday Rev. and Mrs. Geary motored to Philadelphia, the former home of Mrs. Geary. Rev. Mr. Geary's parents, Mr. and Mrs. Charles Geary, of Altoona, were also with relatives in the valley on Sunday.

The Reporter is informed a petition is being circulated asking the county district attorney to enforce the gambling laws in Centre county. The first thought of many is that the movement is wholly against gambling on Grange Park during the time of the Grange Encampment and Fair, but it appears the request is to banish gambling within the entire county. It has been the policy of the Grange Encampment and Fair management for many years to grant only privileges on the park that are lawful in all respects. Should a sincere effort be made to enforce the gambling laws, one might easily conclude the Grange Fair would be slightly, if at all, interfered with.



SEEKS NOMINATION AS COUNTY TREASURER

Clarence R. Stitzer, well known State College business man, who last week announced himself a Democratic candidate for Treasurer, has known State College for so many years that he almost considers himself a native of Centre county, although he is a descendant of sturdy Berks county stock and was born at Sinking Spring, that county.

Mr. Stitzer, who is turning his 44th birthday, attended the Berks county grade schools, and when the man who had employed him on a part-time basis during school terms, and on a full-time basis the remainder of the time, offered him the choice of half-interest in the store or a chance to continue his education, Mr. Stitzer chose the latter offer and attended the West Chester State Normal School.

Upon graduating from that institution he was employed as a teacher in the Philadelphia Central Y. M. C. A. and later was assistant director of the Bedford Branch of the Y. M. C. A. in Brooklyn, N. Y.

He entered Penn State in 1916, as a pre-law student, but his plans were upset in June 1918 when he enlisted in the United States Army and served during the World War until August, 1919. During his college days at Penn State he supported himself by working for his brother, C. W. Stitzer, who operated the Berkshire Club on Beaver Avenue. During vacation periods he was employed as a brakeman on the Atlantic City Division of the Reading Railroad.

At the close of the war he was associated with his brother in the operation of family hotels in Atlantic City, where his brother is still in business. After the two had sold the New England family hotel in Atlantic City, Mr. Stitzer helped develop Lincoln Park, Pa., then became interested in The Colonial, State College catering to students and transients, which he has conducted for a number of years.

In 1924 Mr. Stitzer married Blanche E. Henry, a registered nurse. In the family are three children: Harriet and Winifred, in the State College public schools, and Susan, an infant.

Mr. Stitzer is a member of the Reformed church, the Masonic Lodge, the Consistory, Shrine, and the American Legion. While attending Penn State he was elected a member of the Delta Sigma Eto, honorary Forensic fraternity; Delta Omicron, and the Sphinx Society, in addition to being a member of the varsity debate squad.

LOCALS.

Mrs. Samuel Shoop is visiting with friends in Newark, N. J., having made the trip there by bus.

The McCormick-Bradford wedding will take place in the Reformed church on Saturday evening, 5:30 o'clock. A reception at the bride's home follows immediately after the ceremony.

4-H POULTRY TEAMS WIN NATIONAL HONORS

Pennsylvania's 4-H club poultry demonstration team was rated in the superior group in the contest held in connection with the recent World's Poultry Congress at Cleveland. The competing teams were grouped as superior, excellent and good.

Members of the team were Virginia Kisee of Tyrone and Samuel Black of Altoona. They demonstrated the proper method of capping. In their demonstration at Cleveland they demonstrated cockerels at the rate of two birds per minute. L. H. Bull, assistant county agent of Blair county, coached the team. Twenty-six teams from as many states competed in the national contest.

The 4-H club poultry judging team from Washington county placed in the "excellent" group. Twenty-eight teams competed. Team members were Fred Craft and John Rush of Avella, and Clarence Morton of Bentleyville. Lyle Carter, assistant county agent of Washington county, was coach.

HELP STOMACH DIGEST FOOD

Without Laxatives—and You'll Eat Everything from Soup to Nuts
The stomach should digest two pounds of food daily. When you eat heavy, greasy, coarse or rich foods or when you are nervous, hurried or else poorly—your stomach often jumps out on you. You feel sour, sick, and upset all over. You feel bloated, gassy, and your stomach hurts. You feel like a laxative for stomach pain. It is dangerous and foolish. It takes those little black tablets called Bell-u-sa for indigestion to make the excess stomach fluids harmless. Relieve distress in no time and put you back on your feet. Bell-u-sa is so quick it is amazing and one 25c package proves it. Ask for Bell-u-sa for indigestion.

PUBLIC SALE REGISTER. WEDNESDAY, SEPT. 6, at 10 a. m., D. Z. Anglin, 3 1-2 miles east of Coburn, will sell full line of new farm implements, stock, household goods, etc. H. J. Stover, auct. The Centre Reporter, \$1.00 a year.

You're Welcome Here

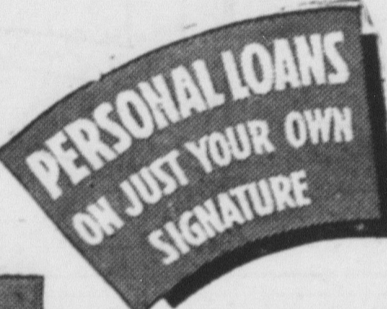
Money in a checking account is really an INVESTMENT. You get SERVICE for it. You have it safely guarded. It's yours whenever you want it. We do the bookkeeping. We invite you to bank with us.

It pays to keep in close touch with a good bank. The PRIVILEGES the bank extends you, the SERVICE it renders you, are actually worth dollars to you. Our banking facilities are always at your disposal. A welcome awaits you.

THE FIRST NATIONAL BANK

CENTRE HALL, PA.

This Bank is a Member of the FEDERAL DEPOSIT INSURANCE FEDERAL RESERVE BANK AMERICAN BANKER'S ASSOCIATION



... or those of husband and wife. Our main requirement is your ability to repay small, regular amounts. Personal often finds that this is the plan best suited to a family or individual. No co-makers required. No indiscreet inquiries. Come in or phone—and don't feel that you're asking a favor. At Personal you will find yourself welcomed as a customer in any modern business. Personal Loans up to \$300.

20 EAST MARKET ST LEWISTOWN, PA. Phone Lewistown 2-7-2-5



A "Two-Timing" Cake for Easy Summer Baking



Fluffy Yellow Cake swathed in luscious icing will make a grand contribution to the picnic supper or church lawn fete. The recipe given below is an easy, inexpensive one and makes a sufficient quantity of batter for a layer cake plus a loaf cake or cup cakes.

By Louise Brown
DOES it sometimes fall to your lot to bake the cake for the picnic—for the church lawn fete—or for an extra horde of guests at the cottage over the week-end? That's the time you want a large cake—or perhaps two cakes—that are easy to make and not too expensive as to ingredients.
Here's a recipe for Fluffy Yellow Cake that has a light, tender texture—and makes a quantity of batter sufficient for an 8-inch layer cake plus a loaf cake or cup cakes. By making two different icings, you'll have a nice variety from one basic recipe.
If you use an electric mixer for your baking, this large quantity of batter can be whisked together in no time at all, once the ingredients are all assembled—and you know it saves time to collect everything before you start. The mixer takes all the strong-arm work out of the beating, too, which is such a comfort in hot weather. And here's another hot weather reminder—do your summer baking in your electric toaster, and your kitchen, whether at home or at a summer cottage, will not become annoyingly overheated.
Here are the ingredients needed

- for making
Fluffy Yellow Cake
1 cup shortening
2 cups sugar
4 eggs
3 cups cake flour
6 teaspoons baking powder
1 teaspoon salt
1 cup milk
2 teaspoons vanilla
To mix, first cream the shortening and sugar thoroughly, using the electric mixer on High speed. Drop the eggs in one at a time and beat well after the addition of each. Sift the flour, baking powder and salt; then turning the mixer to Low speed, add the flour alternately with the milk to the first mixture. Add vanilla. Beat just enough on Low speed to blend thoroughly—over-beating is as bad for cakes as under-beating.
Divide one-half the batter between two 8-inch layer pans and bake in an electric oven or roaster preheated to 375° F. for 25 minutes.
If you don't want to use the other half of the batter right away, cover it closely and keep it in the refrigerator until later. It will keep perfectly all right for about

- twelve hours.
If you use the remaining batter for loaf cake, bake at 350° F. for 30 to 35 minutes. For cup cakes, bake at 400° F. for 20 minutes.
Ice the layer cake with One Egg Icing which makes a surprising quantity.
One Egg Icing
1 egg white
1 cup granulated sugar
¼ teaspoon cream of tartar
½ cup boiling water
1 teaspoon vanilla
Add the unbeaten egg white to the sugar and cream of tartar in small mixer bowl. Start beating with mixer on High speed, adding boiling water slowly as you beat. Continue beating until icing is stiff enough to spread. Add vanilla.
For the loaf or cup cakes try
Maple Icing
¼ cup maple syrup
¼ cup white corn syrup
2 egg whites
½ teaspoon salt
½ teaspoon vanilla
Combine all ingredients in a small bowl and, using High speed of mixer, beat until thick enough to spread.



66th ANNUAL GRANGE ENCAMPMENT AND CENTRE COUNTY FAIR

GRANGE PARK, CENTRE HALL
Aug. 24 -- Sept. 1

SPEAKERS OF STATE AND NATIONAL REPUTATION
THE BEST PROGRAM IN YEARS

SEE THE BIG IMPLEMENT DISPLAY AND THE AGRICULTURAL AND HORTICULTURAL EXHIBITS

BAND CONCERTS; GRANGE PLAYS

600 Families Will Camp on the Grounds

Admission : : : : 50c for Entire Week
CHILDREN Under 12 Years ADMITTED FREE
FOR PARKING AUTOMOBILES : : 25c