

ITEMS OF LOCAL INTEREST

Mrs. Grace Deitzel of Wilkingsburg is at the home of her sister, Mrs. W. F. Keller.

Mrs. Wm. H. Lingle of town, who had been ill is making recovery gradually.

Mrs. Clara Lester of town is now at the home of a daughter, Mrs. Adam Smith, at Tusseyville.

Mrs. Ella Shoop, on Thursday, went to Newark, N. J., where she will remain for the winter with a relative.

Mr. and Mrs. Francis Slenker and Mrs. Joe Slenker of Lock Haven were guests at the C. A. Spyer home on Sunday.

Mrs. Fred B. Priest and daughter Janet of Emaus, were in town over the week-end, stopping with Mr. and Mrs. J. E. Rishel.

Mrs. Ray Sharer continues to improve following an operation in the Centre County hospital. She is able to be out of bed much of the time.

Dr. and Mrs. H. R. White on Thursday motored to New York City where they spent the time at the World's Fair returning home on Sunday.

Frank Rines and Vernon Mitchell, accompanied by the Misses Elizabeth and Annabert Lockett of Baltimore, Md., spent Sunday with the former's mother, Mrs. Zora Rines.

Mr. and Mrs. Dean Smeltzer of town participated in the celebration of the 23rd birthday anniversary of Vorie Stine of Burnham at the home of Mr. and Mrs. W. F. Stine of State College.

Mr. and Mrs. Arthur Harper of Williamsburg were callers at the Emerick-Mark home a few days ago. Mr. Harper, a nephew of Mrs. Emerick, is engaged in teaching in the Berks county town.

Mr. and Mrs. Edward Durst and Mr. and Mrs. Paul Ross, motored to Altoona on Sunday where they spent some time with Miss Jean Ross, a daughter of the latter couple, who is a student in a business college in Altoona.

Mr. and Mrs. C. A. Spyer and Mr. and Mrs. John Wert, Jr., motored to Marklesburg, having been called there due to the illness of Mrs. Sara Donelson, mother of Mrs. Spyer. Her illness is due to a light stroke suffered recently.

Miss Ellen Burkholder and party of friends returned from California by train instead of by motor, due to one of the group becoming ill. Miss Burkholder is now in Boston, taking work at both the Boston University and Radcliffe College.

Miss Betty Shields, employed in the offices of the Cub Airplane factory in Lock Haven, was a guest of Mr. and Mrs. Paul Breon over the week-end. The Breons and their guests were entertained on Sunday at a dinner by Mr. and Mrs. Fred Luse.

An 800-mile motor pleasure drive was made over the week-end by Mr. and Mrs. D. C. Mitterling, with Miss Miriam Mitterling and Miss Carribel Emerick as driving guests. They saw Gettysburg battlefield, Mt. Vernon, and Arlington, and covered the Skyline Drive in Virginia.

Mrs. Helen Stahl of Flint, Michigan, visited this section of Pennsylvania for the first time and stopped with Mrs. Emma Emerick, a relative. Mrs. Stahl came east to New York City by bus and after seeing the World's Fair, spent some time with a sister in New York State.

Robert Gearhart, son of Mrs. Edward Durst, who was obliged to discontinue as a college student a year ago due to eye trouble, entered Penn State and will make an effort to carry on. He had been a student in the University of West Virginia, at Morgantown.

A horse belonging to Harry Wolfe, east of town, was badly injured when it tramped through a large smokestack used for a water course on the Wolfe farm. The animal got one of its hind legs through an opening and fell, cutting the flesh in a horrible manner. An effort is being made to heal the wounds.

Additional successful potato growers in this section not previously mentioned are Ralph Luse and John Rimmey. Neither of them had an extensive acreage, but the former harvested 800 bushels and the latter 400 bushels of marketable tubers, grown almost exclusively from certified seed.

Mr. and Mrs. Paul Wise of the Penns Cave district are both improving from injuries in a motor accident, noted in the last issue of the Reporter. Mr. Wise is able to continue farm work, although he carries a patch on the head. Mrs. Wise, who suffered a serious leg injury, is also improving, but has little use of the limb at this time.

Mr. and Mrs. Wilbur McClellan of Lock Haven stopped in Centre Hall on Sunday evening. The former had been in York attending a convention of insurance salesmen, while Mrs. McClellan and son Marlin went on to Washington, D. C., where they spent a week with the F. S. Long family.

The State College Dairy Store secured the services of Miss Miriam Mitterling of Centre Hall as cashier.

A birthday dinner was served at the home of Mr. and Mrs. Orvis Smeltzer on Sunday in honor of Mr. Smeltzer's birthday. Members of the family present were Mr. and Mrs. Bernard Crust and family of Fillmore; Mr. and Mrs. Paul Corman of Bellefonte; Mr. and Mrs. Paul Clevestine and family of Zion; Mr. and Mrs. Domer Smeltzer, Mr. and Mrs. Dean Smeltzer and son of Centre Hall.

It is reported Mrs. Frank Dashem, Potter township, ill from diphtheria, is in very fair condition.

Donald Ruble was at his home over the week-end from Altoona where he is taking a course in a beauty school.

Mrs. Elizabeth Mullen, who spent much of the summer in a mountain cabin near Coburn, is back to Pittsburgh for the winter.

Mrs. Mary Foust, formerly a teacher in Potter township, and later in Phillipsburg, now teaching in West Chester, visited recently in this section.

Mrs. Claude Wert, a Centre County hospital patient for the past few weeks, returned to her home Tuesday evening. Her condition is considered quite satisfactory.

Mrs. Edna Noll of Pleasant Gap and Miss Elizabeth Bartholomew of Centre Hall are spending this week at the New York World's Fair. Their daily reports say they are enjoying it.

Mrs. C. D. Bartholomew, Misses Helen Bartholomew, Elizabeth and Jean Bartholomew motored to Reading where they were guests of Mr. and Mrs. W. J. Tipton.

Miss Kathryn Dunkle returned to the Geisinger hospital, Danville, where she is a student nurse, after spending a month vacation with her parents, Mr. and Mrs. Fern Dunkle.

Mr. and Mrs. J. Shannon Boozer and Mrs. J. William Bradford, on Tuesday motored to Herrin, where they became guests of the sister of the ladies, Mrs. George Boggs, and Mr. Boggs.

The immediate family of Mr. and Mrs. J. Elmer Royer, on Saturday, enjoyed an evening dinner at the home of the elder Royers. The occasion bringing them together was a birthday anniversary of Mrs. Royer.

Mr. and Mrs. Fred Bigelow of Burnham were guests on Sunday at the James L. Decker home. Another guest at the same home was Mrs. Bruce Crozier of California, who came East late last spring.

Charles H. Gould, father of Mrs. C. H. Light, who underwent an operation in the Centre County hospital recently, is making recovery, but will likely remain in the hospital for the next two weeks or more.

Rev. and Mrs. W. E. Smith and son of Mazepa visited on Saturday with the couple's daughter, Mrs. Russell Walker, in Centre Hall. Rev. Smith was a former pastor of the Evangelical church on the Penns Valley charge.

Mrs. E. W. Miller and Mrs. Robert Neff drove to Syracuse, N. Y., Wednesday and on Thursday returned, bringing with them Mrs. Mary Neff, who had been with her son-in-law

and daughter, Mr. and Mrs. Robert Hamilton, for several weeks. A daughter, Mary Helen, was born to the Hamiltons in a Syracuse hospital the beginning of the week.

4-LANE ROAD OVER 7 MTS. URGED BY MIFFLIN CO. GROUPS

A group of Mifflin county citizens journeyed to Harrisburg recently to discuss county highway improvements with the State Superintendent of Highways, I. Lamont Hughes. The party consisted of Robert C. Hanawalt, president of the Belleville Chamber of Commerce; George B. Keim, president of the Mifflin County Board of Commissioners; Walter Glace, president Burnham Chamber of Commerce; Walter B. Wilson, secretary Lewistown Motor Club, and J. N. Lewis, secretary Lewistown Chamber of Commerce. Meeting Secretary Hughes by appointment they presented the merits of the following program of construction which includes projects considered the most urgently needed at the present time:

1. Construction of the highway from Reedsville to Belleville, particularly the changing of the intersection of this road with the road leading to Milroy.

2. Widening to four-lane traffic of Route 322 over the Seven Mountains.

3. Reconstruction of the highway between Granville and McVeytown.

The possibility of these improvements was discussed, and the projects given careful consideration. It was intimated by the Highway Department that projects 1 and 2 would receive immediate attention. This is encouraging news for there is no doubt that the Reedsville intersection is one of the worst and most dangerous in the State.

Mr. Hughes stated that the \$2,500,000 appropriated for highway improvement was Federal money. However, the state would add its share to this allocation.

The committee stressed the fact that Mifflin county was not getting its share of projects. The delegation was treated with extreme courtesy and felt very definitely that immediate action would be taken regarding the program it presented.

ENGAGEMENT ANNOUNCED

Mr. and Mrs. Max Kallin of State College have announced the engagement of their daughter, Caroline, to Dr. L. W. Nieman, of the same place, son of D. J. Nieman of Millheim.

Miss Kallin is a graduate of Penn State college. Dr. Nieman attended Penn State and is a graduate of the school of dentistry at the University of Pittsburgh.

The wedding will take place this winter.

OF COURSE, MEN CAN COOK



By Louise Brown

THERE'S been quite a to-do lately about men cooks. A well known magazine for men recently ran an article entitled "Women Can't Cook" implying that men can. And several women's magazines have been carrying stories on the amateur male chef.

Of course, men can cook. We have always held the theory that they "played dumb" on purpose in order to stay out of the kitchen and to let themselves out of a lot of hard work. We also have a sneaking suspicion that men like the modern slick-looking kitchens and enjoy trying out the new kitchen gadgets.

Most men who go in for the culinary arts are "one-dish cooks"—they scramble eggs or make a salad superlatively well and love to do it on occasion. Others are good all-around cooks and can whip up a meal with very little commotion in the kitchen.

Both the novice and the expert find it easier and more fun to cook with electric equipment—their scientific minds appreciate the efficiency of measured heat and time and temperature control.

Here are several recipes for range, roaster and waffle iron that men will like to try. Go to it—and the best of luck!

Three amateur chefs who admit they broil a "mean" steak. And they've not only cooked the steak, but corn on the cob in the steam cooker of the range—and then tossed together a green salad.

Scrambled Eggs

- 6 eggs
- 6 tablespoons milk
- 2 tablespoons butter
- 1 teaspoon salt
- Few grains pepper

Setting the electric mixer at High speed, beat the eggs until light and then add milk. Place skillet on surface unit of electric range, turn switch to High and melt butter. Add the egg mixture and cook with High heat for 3 minutes stirring frequently. Turn switch Off and continue cooking on stored heat for 3 minutes or until eggs are as firm and dry as desired. Season and serve on a hot platter.

Ham Waffles

- 2 eggs, separated
- 1 1/2 cups general purpose flour, sifted
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 4 tablespoons butter
- 1 cup ground cooked ham

Using High speed of electric

mixer, beat egg whites until stiff but not dry. Sift dry ingredients together. With High speed of mixer beat egg yolks thoroughly. Reduce speed of mixer to Low, mix milk with egg yolks and add this liquid to dry ingredients. Add melted butter. Continuing with Low speed, fold in beaten egg whites and ground ham. Bake on heated waffle iron. This makes about four large waffles.

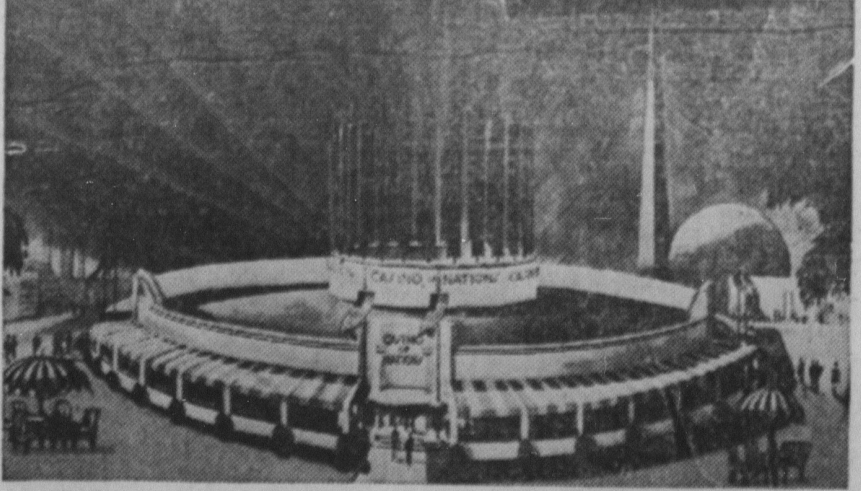
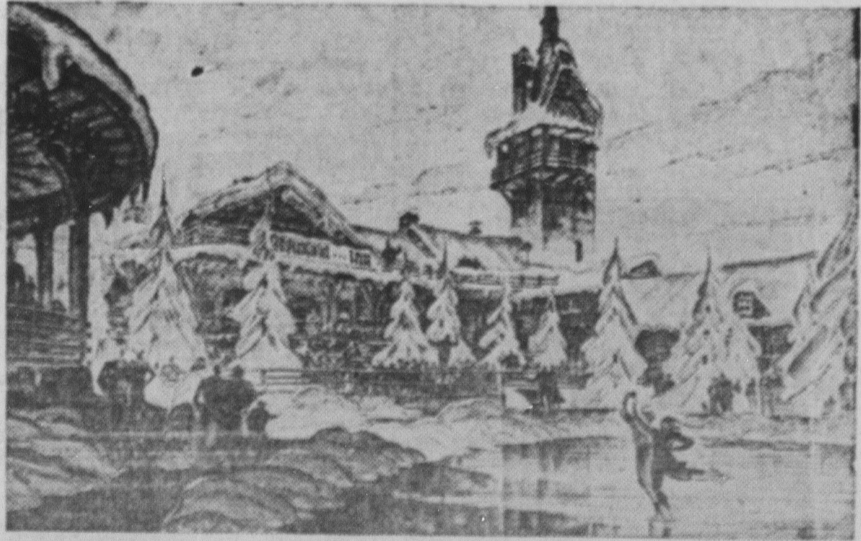
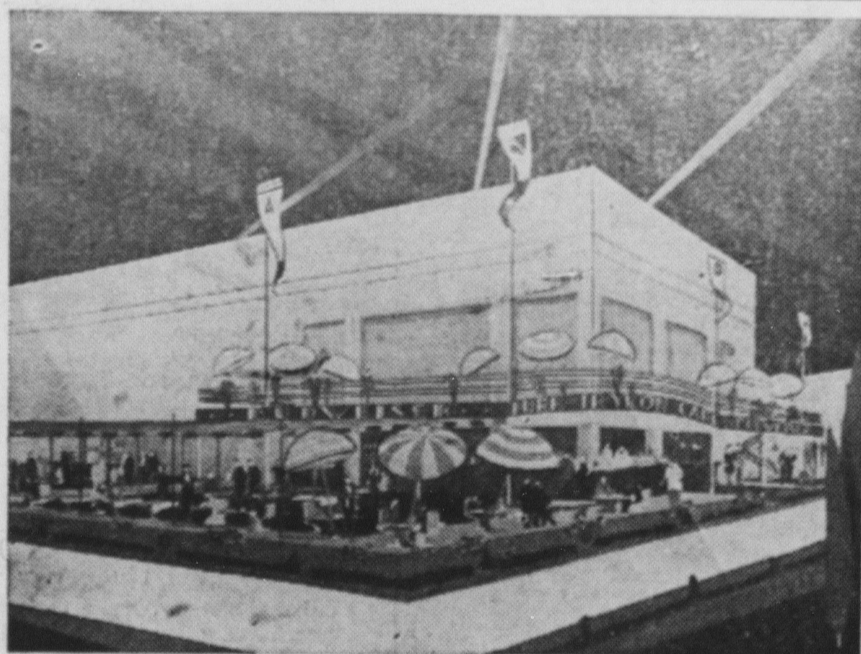
Barbecued Spare Ribs

- 4 lbs. spare ribs
- 2 onions
- 1 lemon
- 1 cup catsup
- 1/2 cup Worcestershire Sauce
- 1 teaspoon chili powder
- 1 teaspoon salt
- 2 dashes Tabasco sauce
- 2 cups water

Heat electric roaster to 300° F. and lay meat in large inset pan. Cook for 30 minutes until lightly browned, turning meat once. Then place thinly sliced onion and lemon on top of meat, pour sauce made from remaining ingredients over all. Set temperature control to 275° F. and cook 1 hour longer.

Serve with buttered noodles, bread and butter and cabbage salad.

When You're Hungry at The Fair—



NEW YORK—More than 80 restaurants at the New York World's Fair 1939 will serve its millions of visitors. Their combined seating capacity at once will exceed 42,000. At top is the Turf Trylon Cafe with searchlights

in full play. In center is the Rheingold Inn and Terrace where patrons will witness an ice carnival. Below is the Casino of Nations which will have a corps of waiters able to take orders in a dozen languages.

SEE IT OCT. 14 AT YOUR LOCAL CHEVROLET DEALERS

New 1940 CHEVROLET

Eye it! You'll know it's FIRST in beauty the moment you see its refreshing new "Royal Clipper" styling!

Try it! You'll know it's FIRST in all-round performance with economy the moment you drive it!

Buy it! You'll know it's FIRST in dollar value—the economy leader—the biggest buy in the lowest price range!

"Chevrolet's FIRST Again!"