

ITEMS OF LOCAL INTEREST

Mrs. Ernest Wagner has been confined to bed since Saturday.

Mrs. Lovan Smith visited her sister and mother in State College from Saturday until Monday.

Joyce Bradford visited a friend of hers, Eleanor Armstrong, in State College over the week-end.

Miss Carrielle Emerick had dinner with Miss Bertha Rimmey in Pleasant Gap, Saturday evening.

"Bob" Goodhart, local youthful hunter, has shot 19 rabbits so far this season. One more and his legal quota will be filled.

Robert Breen, attendant at the Brooks' Service Station, was confined to bed for several days this week with an attack of quinsy.

Rev. and Mrs. W. K. Hosterman were in attendance at the meeting of the Evangelical District Ministerium at Sonestown on Tuesday.

The Young People's Missionary Circle of the Evangelical church met at the home of Jean Hanna, Tuesday night.

Relatives and close friends of Mr. and Mrs. Robert Wetzel had a house-warming at their new home Monday night.

The Junior Business class of the local high school will sponsor a round and square dance on Friday night, November 17. The admission, 25c.

The name of Mrs. J. M. Carson of Potters Mills was omitted as a contributor to the Centre County Hospital drive, in Potter township, last week.

Misses Helen Odenkirk, Genevieve Ruble and Helen White spent Friday night with a high school classmate, Miss Amelia Copenhaver, in Potters Mills.

Mrs. John McMullen, a sister of Mrs. Ella Shoop of Centre Hall, who visited here frequently, passed away a few days ago at her home in Baltimore, Md.

Daniel Daup, Sr. and F. V. Goodhart visited S. W. Smith in the Lewisburg hospital Saturday afternoon and found him able to be dressed and out on the roof garden.

The Young Women's Missionary society of the Lutheran church met at the home of Mrs. Ernest Homan, one of its members, east of Centre Hall on Tuesday evening.

Guests at the J. F. Wetzel home Saturday night and Sunday were Mrs. Wetzel's nephew and family, Mr. and Mrs. Reed Kline and daughter, Dolores, of Yeagertown.

Miss Elizabeth Bartholomew, Mrs. Anna Bartholomew, and Mrs. Edna Nell took Mrs. Robert Grenoble to her home in Lewisburg on Wednesday and spent the day there with her.

Frank Kerlin and son, "Bud" Kerlin, of Harrisburg; Prof. Kelley, Mr. and Mrs. Pravel, Mr. and Mrs. Carl Beck and son of New Cumberland, visited with Mr. and Mrs. T. A. Hosterman, on Saturday.

Mr. and Mrs. Harold Bradford and Mr. and Mrs. Lester Weaver of Lemont, celebrating a wedding anniversary of the former couple, spent the week-end in Wilkesburg as guests of Mr. and Mrs. J. Elliott Smith.

The Garrett crew of carpenters from Rebersburg, on Monday morning, started repair work on the Lee home in Centre Hall, recently purchased by George W. Sharer. Extensive repairs to the building will be made.

Mr. and Mrs. Edward Wigman and son of Washington, Pa., week-end guests of Mr. and Mrs. Sharon Booser, and Mr. and Mrs. George Boggs of Herminie, guests at the J. William Bradford home, motored here together Friday night.

William Dasher of Warren spent several days with his parents, Mr. and Mrs. Frank Dasher. On Saturday he attended the football game of his alma mater, Penn State, and Penn. at Philadelphia. He was accompanied by several Penn State students and Miss Mary Dasher.

Mr. and Mrs. F. V. Goodhart visited last Thursday in Carlisle with the Rev. and Mrs. J. J. Glenn. Mrs. Glenn is Mr. Goodhart's sister. On their return they visited briefly with Paul Bearick, a former Centre Hall resident, now living with his son in Newville.

Rev. and Mrs. J. M. Kirkpatrick and J. A. H. Kirkpatrick were dinner guests on Sunday noon at the J. Hutchinson Mitchell home near State College, at which time Rev. Kirkpatrick baptized the youngest child of the Mitchell family, Cathryn Gardner Mitchell.

Miss Elizabeth Bartholomew, Mrs. F. V. Goodhart, Mrs. George Sweeney, and Mrs. Ernest Wagner represented the local women's club at a meeting of the Pleasant Gap women's club last Tuesday night. A representative of the Van Selver Furniture Company of Camden and Allentown spoke on home furnishings and showed new fabrics for slip covers and draperies. Other guests from Bellefonte and Milesburg were also present.

THE VOTE AS REGISTERED IN 3 PRECINCTS OF POTTER TWP.

Much interest is centered in the election returns from the three precincts of Potter township for local offices. The office of school director registered an upset. A strong Democratic district normally, the Democratic candidates, George H. McCormick and A. L. Slaterbeck, were defeated by their Republican rivals, L. M. Barger and Edgar Rimmey. It appears that a concerted effort was made to bring about the success of the Republican candidates.

In other offices—Supervisor, Auditor and Constable—the normal Democratic majorities were maintained. The complete vote follows:

School Director:

North Prec.	West Prec.	South Prec.
A. L. Slaterbeck, D	71	46
G. H. McCormick, D	77	41
L. M. Barger, R	71	42
Edgar Rimmey, R	87	42
Totals—Slaterbeck, 174; McCormick 187; Barger, 199; Rimmey, 220.		

Supervisor:

John Bubb, D	80	50
D. C. Fohringer, R	76	37
Totals—Bubb, 207; Fohringer, 190.		

Auditor:

A. B. Smith, D	92	48
John Rimmey, R	65	28
Totals—Smith, 216; Rimmey, 184.		

Constable:

R. M. Royer, D	96	54
L. Mothersbaugh, R	61	32
Totals—Royer, 229; Mothersbaugh 171.		

S. W. SMITH TO BE BROUGHT HOME THIS WEEK

The condition of S. W. Smith has improved to such an extent that arrangements are being made to bring him to his home in Centre Hall this week. He has been a surgical patient in the Lewisburg City hospital for nearly six weeks.

DR. J. E. MADDEN ACCEPTS NEW HOSPITAL POSITION

Dr. John E. Madden has resigned his position at the Phillipsburg State hospital in order to take charge of the Radiological Department of the Decatur Hospital at Decatur, Ill. Dr. Madden has been in charge of the Radiological Department of the Phillipsburg hospital for nearly four years. He came to the county from Pittsburgh.

JAILED FOR KEEPING THREE CHILDREN OUT OF SCHOOL

Spencer J. Gray of Phillipsburg, R. D., is in the Centre county jail because of his refusal to send his three children to the North Phillipsburg school. His commitment to jail came at a hearing before Justice of the Peace E. R. Hancock in Phillipsburg when Gray pleaded guilty to charges of violation of the compulsory school attendance law. Unable to pay the fine he was committed to jail for ten days.

Gray's basis for refusal to send his children, aged 9, 8 and 7, to school was that the bus driver for the North Phillipsburg school district was not physically equipped to drive the bus. After hearing the sentence levied on him Gray stated that his children still would not go to school as long as the present driver continues to drive the school bus.

LOCAL AND PERSONAL

Miss Laura Runkle is suffering from an attack of quinsy.

Mrs. B. F. Cori has been quite ill at her home since Friday of the past week.

Mrs. D. R. Keener with her daughter Sandra is staying with her parents in Fleetwood this week.

Mrs. C. N. Kryder is critically ill at her home in Centre Hall. Little hope is entertained for her recovery.

Sidney Riegel and son Jack spent the week-end at their hunting camp in White Deer Valley.

Mr. and Mrs. Karlton Peeling of Williamsport were Sunday dinner guests at the J. H. Burkholder home.

The Willing Workers Sunday school class of the Lutheran church met last night (Wednesday) at the home of Mrs. Raymond Walker at State College.

6 "EXTRA" HELPS quickly relieve DISTRESS of CHILDREN'S COUGHS DUE TO COLDS

DON'T "take chances" with unknown products to relieve discomfort of your child's spasmodic, croupy coughs caused by colds. Use "Children's" Musterole! Musterole gives such QUICK relief because it's not "just an ordinary salve." Rub it well on your kiddie's chest, throat and back. It soothes and stimulates surface circulation and helps break up local congestion and pain. Its soothing vapors ease breathing. 40¢. Approved by Good Housekeeping Bureau.



CENTRE COUNTY HOSPITAL NOTES.

Monday of last week: admitted on Monday, discharged Wednesday, Mildred Crader of Spring Mills.

Tuesday of last week: admitted, Alice G. Brunner of Millheim; Charles Heverly of Howard; Ralph Glossner of Bellefonte, R. D.; Mrs. John Wion of Milesburg; Lee Jordan of State College, R. 1. Discharged, Grace McCurdy of Bellefonte; Mrs. J. Shannon Booser of Centre Hall; Mrs. Eugene Wetstone of State College; Kenneth F. Mayes of Lemont.

Wednesday of last week: discharged, John C. Lockhart of Bellefonte; Dallas C. Duck of Madisonburg; Mrs. Ralph J. Walker and infant son of Bellefonte, R. 3. Admitted Wednesday and discharged Thursday, Miss Phyllis R. Watkins of State College. Births—a daughter to Mr. and Mrs. Edward R. VanSant of State College; a son to Mr. and Mrs. Calvin McCloskey of Milesburg.

Expired: Alfred Hassinger of Bellefonte.

Thursday of last week: discharged, Mrs. Stanley C. Bierly of Millheim; Mrs. Paul D. Breen and infant daughter of Centre Hall; Miss Roxy Johnson of Bellefonte; Mrs. Malcolm Stover and infant daughter of Bellefonte; Mrs. Floyd Spicer and infant son of Bellefonte, R. 1. Admitted Thursday and discharged Sunday: Master Norman Struble of Bellefonte, R. 1.

Friday: discharged, Clair Poorman of Bellefonte; Mrs. Wm. Sager of Bellefonte; Mrs. Sterling Bastuscheck and infant son of Port Matilda, R. D.; Mrs. Clair Coakley, Bellefonte, R. 3.

Saturday: admitted, Mrs. Kenneth Brooks of Centre Hall, R. 1; John H. Schindler of Milesburg; Mrs. Leslie Shaw of Bellefonte; Mrs. Clarence Sprankle of State College; Master James Flick of Bellefonte.

Discharged, Mrs. Perry R. Decker of Spring Mills, R. D.; Miss Jean Hall of Milesburg.

Admitted Saturday and discharged Sunday: Master James Noll of Pleasant Gap.

Sunday: admitted, Miss G. E. Lane Stover of Aaronsburg; Mrs. Fred W. Klinefelter of Centre Hall; Miss Pearl Miller of Bellefonte.

Contributions: From the Catholic Daughters of America, Bellefonte: cabbage, potatoes, 12 quarts canned fruit, 12 pints assorted jellies and 12 cans assorted vegetables.

LOCALS.

Miss Lillian Rieckert has returned to State College to work in the home of John Henszey where she was formerly employed.

Mr. and Mrs. Edgar Miller, who spent Saturday and Sunday at Philadelphia, saw the Nittany Lions repel the Red and Blue Penn football team 10 to 6.

Daniel Daup, John Dutrow, Roy Dutrow and David Graybill spent Saturday afternoon and Sunday at their hunting camp, making repairs and preparations for the deer hunting season.

THEY'RE A COMFORT TO ME!

EXTRA SHAVES! EXTRA COMFORT! 4 FOR 10¢

Treet SINGLE-EDGE BLADES For GEM and Ever-Ready Razors

Laughing Around the World With IRVIN S. COBB

A Fact Driving in Forcibly By IRVIN S. COBB

THE lawyer for the plaintiff in the damage suit apparently had reason to suspect that somebody connected with the defense had been



"nonkeying with one of the witnesses opposing his side. "Look here now," he said severely, and aimed an accusing finger at the person on the stand. "You realize, don't you, that you have taken an oath to tell the truth?" "I sure do," answered the individual under fire. "All right, then. Now I want to know if you know the meaning of the word 'collusion'?" "Sartin'ly! I was in one once' on the B. & O." (American News Features, Inc.)

The Thanksgiving Feast



Everything's ready for "dishing up"—a real old-fashioned Thanksgiving dinner cooked by easy, modern methods.

By Louise Brown

NOWADAYS, perhaps, we have lost some of the old manners and customs—but we haven't lost any of our fondness for a typical Thanksgiving Dinner. The feast is still the highlight of the day although its preparation may be different — our modernly equipped kitchens make cooking much easier and don't keep Mother quite so "tired" to the range.

For instance, here's a menu of old favorites in which much of the preparation can be done ahead of time with the aid of a modern refrigerator. The cooking can be divided between the range and the roaster so that there's no crowded oven—no juggling of things back and forth on the range, cooking, setting aside, and reheating. And since the temperature control is so dependable in both oven and roaster, no one needs to act as watch dog in the kitchen.

Thanksgiving Dinner

*Fruit Juice Cocktail
Celery and Carrot Curls
*Chestnut Stuffing
Whipped Potatoes
Cranberry Ice
Pumpkin Tarts
Candy Corn
Coffee
Salted Nuts

*Giblet Gravy
Baked Squash
Julienne String Beans
Hot Rolls

When you are planning a big dinner, make out a work schedule of jobs to be done, listing those that can be done ahead of time so that you can get as much work as possible out of the way before the big day.

Day Before Thanksgiving

1. Make Chestnut Stuffing
2. Make Refrigerator Roll dough
3. Put olives and spiced fruit in refrigerator to chill
4. Put cans of fruit juice in refrigerator

Thanksgiving Day

1. Stuff turkey and put in roaster
2. Make tarts
3. Shape rolls
4. Bake squash
5. Prepare beans
6. Prepare potatoes
7. Mash squash, return to oven
8. Bake rolls
9. Fix relish dish
10. Make coffee
11. Make gravy

Fruit Juice Cocktail

A good combination is chilled grapefruit juice mixed to taste with Apricot Nectar.

Many hostesses like to serve this in the living room while they are attending to the last minute dishing-up—then dinner arrives at the table piping hot with no delay for a first course.

Roast Turkey

Stuff and truss the bird as you would for the oven. Place it on rack in the large inset pan of the roaster. Set the temperature control and preheat to 350° F., allowing 19 minutes per pound for roasting. If you prefer a cold roaster start, allow an extra 20 minutes for bringing the roaster up to temperature. If the turkey is so large the cover will not fit tight when it is resting on its back, turn it on its side. If this doesn't work, take the inset pan out, using it for a cover, and place the turkey on a shallow pan or cookie sheet, on a trivet directly over the roaster well.

Chestnut Stuffing

3 cups bread crumbs
1/2 cup melted butter
1 1/2 teaspoons salt
3/4 teaspoon pepper
1 1/2 teaspoons poultry seasoning
1 medium onion, minced
2 doz. boiled, chopped chestnuts
2 teaspoons minced parsley
1 1/2 teaspoons grated lemon peel

Mix all ingredients together and blend thoroughly. About 3/4 cup of bread crumbs should be allowed for each pound of the dressed bird. This recipe may be increased accordingly.

Giblet Gravy

8 tablespoons fat from the roast turkey
3/4 cup flour
4 cups liquid in which giblets were cooked, plus water, heated to boiling point
2 teaspoons salt
1 teaspoon pepper

Cooked, minced turkey giblets

Remove the turkey from the inset pan and place in oven or warming oven to keep hot. Pour all fat from inset pan, then return pan to roaster. Set temperature control to highest point. Measure 8 tablespoons of fat back into inset pan. Add flour, stirring constantly until it browns. Add the liquid in which the giblets were cooked, plus water to make 4 cups, heated to boiling point. Stir constantly until mixture is thick and smooth. Add salt and pepper to taste and chopped giblets.

Note: If it has been necessary to roast the turkey on a cookie sheet, using the inset pan as a lid, scrape drippings from cookie sheet into a saucepan, and cook gravy over the surface unit on High heat.

William Booser, William Bradford, and E. M. Smith attended a Masonic meeting in Williamsport, Friday night.

LYCOMING COUNTY HOME PRODUCED 1,000 BU. VEGETABLES FOR USE OF GUESTS

Lycoming County Institution District produced about 1,000 bushels of 16 varieties of vegetables on its County Home truck patch, Loyalsock township, during the summer, according to a report filed by Daniel W. Hartman, manager.

In informing the commissioners of the work done at the home, Mr. Hartman said that while the truck patch did not raise enough vegetables to feed an average of 179 guests three times a day, it did produce enough tomatoes, string beans and sauer kraut. During the canning season, guests of the home canned a total of 583 bushels of vegetables. Of the total amount produced, the home has consumed 374 bushels.

The report shows a total of 5,000 quarts of vegetables canned including 2,648 quarts of tomatoes; 1,884 qts. string beans; 900 quarts sweet corn; 704 quarts red beets; 476 quarts tomato butter; 23 quarts of catsup; 356 quarts of cucumber pickles. In addition, 242 quarts of miscellaneous relishes and preserves were prepared.

Eight barrels of sauer kraut were made and 3 barrels of cucumbers salted down. Seven bushels of sweet corn were dried.

Potatoes for the home are raised on the farm. In this respect Mr. Hartman reported that a sufficient supply of potatoes came from the farm to feed the guests with a surplus which went to the county jail.

Offer Ends NOV. 18

100-Watt LAMP BULB FREE!

... with HANDY LOT of 6 BULBS BOUGHT NOW!

You have only until the close of business on November 18 to get a 100-watt lamp bulb FREE with the "Handy Lot" of 6 bulbs—an offer which is limited to West Penn Power Company customers ONLY.

And here's something! If you have ALREADY purchased a Handy Lot or two, why not purchase more NOW—you'll be needing them anyway and here's a good opportunity to make a fine buy.

"HANDY LOT"—90¢
One 100-Watt Bulb
Three 60-Watt Bulbs
Two 40-Watt Bulbs

—and, of course, the 100-watt bulb FREE. A regular \$1.05 value for only 90¢!

See Your LAMP BULB DEALER
WEST PENN POWER COMPANY