

HOME DEPARTMENT

By Home Economics Extension Agent

Weigh Fruits For Best Results in Preserving

An abundance of fresh fruit in late July and August means that many Pennsylvania homemakers will be spending extra time in their kitchens preserving some of the choice fruits for use next winter.

Many people prefer jams or preserves to jellies, says Mrs. Eleanor Smith Eckenrode, home economics extension representative of Centre county, since they require less time in preparing and tend to retain the original shape of the fruit.

Grandmother's "pound for pound" recipe forms the basis for jam and preserve standards, though some of us prefer a product which is not so sweet and use three parts by weight of sugar to one part by weight of fruit. Better results in making preserves or jams are obtained when weights are used instead of measurements since weights of fruit vary with the kind, the way it is packed in a measure, and the shape and size of the pieces.

The smaller fruits, such as berries, usually are used for jams and the larger fruits for preserves. Select fruit that is firm-ripe and uniform in size or cut it in uniform pieces so as to cook evenly. Best results are obtained if not more than 6 to 8 pounds of fruit are handled at one time.

Firm fruits, such as quinces, make better preserves if cooking is started in a thin sirup, since the fruit is cooked soft before the sirup becomes too heavy. Cooking such fruits in a heavy sirup tends to make them tough.

The juicy fruits may be divided into two classes: those which are tender and break in pieces during cooking, such as berries, and those which have firm skins as plums. Firm-skinned fruits may be cooked in a heavy sirup, since the sirup is thinned by fruit juices which are drawn out during the cooking.

Some homemakers prefer to allow fruits to stand overnight in sugar. While the fruit loses juice and shrinks to some extent, it becomes more firm and is less likely to cook to pieces. No water need be added for cooking, and the cooking period will be shortened since there is less liquid to be evaporated. If fruit is to be cooked without standing in the sugar, add only enough water to prevent scorching as the mixture begins to cook.

Preserves are cooked enough when the sirup is thick and the fruit is clear. If a thermometer is used to determine the concentration of the preserves, 217 degrees F. is suggested. The temperature test varies depending on where the thermometer bulb is held in the boiling mixture.

When preserves are cooked enough, put in sterilized containers. Fill the jars three-quarters full of the preserved fruit and add enough sirup to fill the jars. Seal while hot to prevent molding. The preserves may be processed after packing. Three or four minutes at boiling temperature, or 20 minutes at 180 degrees F. is enough for pint jars.

It is not necessary to process jams; covering with paraffin makes a satisfactory seal. Put the paraffin on as soon as the jars are filled to prevent molds from settling on the surface. When preserves and jams are cool, wipe the jars clean, label, and store in a cool, dry place.

Practice Safety Rules To Prevent Accidents

Everywhere we see safety slogans and hear of measures taken to cut down the number of accidents on the highways, in the factories, and around machinery.

But what about cutting down on possible accidents in the home? Statisticians tell us that fatal home accidents are nearly equal to automobile accidents.

Most accidents can be prevented if the causes are removed, believes Mrs. Eleanor Smith Eckenrode, home economics extension representative of Centre county. That linoleum may need only cement or a tack or two to hold down an edge or corner. This may save a sprained ankle or broken bone from a fall.

Halls and stairs are scenes of many accidents in the home. Although small rugs at the top or bottom of stairs are used, secure it firmly to the steps. A rail on one side of the stairway is a safeguard. Basement and other stairs sometimes present an array of brooms, mops, baskets, toys, and pails which block a safe passage-way.

Another important safety measure is proper wiring. Where electricity is used in the home, adequate switch facilities prevent many accidents. For the stairs, the light should be switched on and off at top and bottom. All switches for electricity should be near the entrance to the room. In a bedroom, there should be a light which can be controlled from the bed as well as one controlled from the entrance to the room.

Eliminate chains from lamps in rooms where they are likely to be turned on or off while the hands are wet. Bathroom, kitchen, and laundry are places to watch for these hazards.

Worn or frayed cords on lamps and appliances are causes of burns and fires. Make it a habit to disconnect all electrical appliances immediately after using them. A metal rest for the iron will prevent a fire.

Let us remove many of the hazards in the home so that we can cut down on the number of accidents.

Good Fruit Helps To Make Perfect Jelly

Jelly making starts early and ends late for most Centre county homemakers, for jelly fruits are available from early summer until late fall.

Selection of the fruit is the first consideration in making jelly, says Eleanor Smith Eckenrode, home economics extension representative of Centre county. A good fruit for jelly making is high both in pectin

and acid. These two, with the added sugar bring about a 'jell' of the juice after heating. Good fruit for jelly should also have good flavor.

Currents are probably "tops" of all the good jelly fruits, for they rate high in flavor, pectin, and acid. Other high rankers among fruit will soon be in season are blackberries, gooseberries, and raspberries.

Slightly underripe fruit contains the most pectin and acid, but flavor is best in ripe fruit. Combine ripe fruit with some that is slightly underripe to get a jelly that both tastes good and "jells" satisfactorily.

"Reduce cooking time to the minimum," is one of the fundamental rules in jelly making. Overcooking the fruit reduces the jelling power of the pectin, destroys fine fruit flavor, and often spoils the color. For this reason, use a minimum of water.

Another way to cut down cooking time is to use a large, flat-bottomed pan that permits rapid evaporation. Remember to count cooking time after the fruit comes to a boil.

After the fruit has been cooked until it is soft, put it in a jelly bag. Let the jelly drip and press the bag to get all the juice. Clarify the sirup by straining it again through a fresh jelly bag that has been wrung from hot water.

Jelly experts advise combining the sugar with the juice before heating. This cuts down on cooking time, and the sugar tends to prevent destruction of the pectin. Use a large flat-bottomed pan for cooking. Stir the sugar and juice until the sugar is dissolved; then boil the mixture rapidly until the jelly stage is reached. How long this takes depends on the fruit.

The satisfactory jelly test is made by dripping a large spoon into the boiling sirup. Lift the spoon so that the sirup runs off the side. When it no longer runs off the spoon in a steady stream, but separates into two distinct lines of drops which "sheet" together, stop the cooking.

Remove the scum that forms on the sirup, pour into sterilized glass containers and when the jelly is set seal and store.

Home Economics Extension Representative Urges that this year we try to make perfect jelly—jelly that is tender, quivering, translucent, and retains the characteristic flavor of the fruit from which it comes.

Make the Home Safe to Prevent Injury

Safety measures are essential to correct or eliminate many of the hazards in the home, says Eleanor Smith Eckenrode, home economics extension representative of Centre county.

Most of us are guilty at some time or other of standing on a rocker or on a pile of books in a chair while putting up curtains or hanging a picture. Perhaps some of us have tried this without mishap, but others have not, for serious accidents. Many of these have resulted in permanent injury, others have caused death, sometimes after painful suffering. It does not pay to take chances.

A strong, sturdy stepladder is an essential piece of household equipment. For the long reach upward, take time to get the ladder and use it properly. Pull the cross brace down securely to eliminate any possible chance of an accident.

Another precaution is to stand on the ladder so that we work toward the front instead of sideways. Reaching sideways often unbalances the weight.

But we do not need to climb in order to fall. Small scatter rugs on highly polished floors cause many falls. A worn-out rug or carpet may trip those who walk over it. Obstacles which are likely to trip persons should be kept off the floor. This will do away with many accidents both to children and older people.

All members of the family can cooperate in a safety campaign in the home. Children can share responsibility by keeping their toys and playthings from the paths of travel.

CIVIL SERVICE EXAMINATION.

The United States Civil Service Commission has announced open competitive examinations for the positions listed below.

For the first three positions listed, applications must be on file with the Civil Service Commission, Washington, D. C., not later than August 1, if received from States east of Colorado, and not later than August 4, if received from Colorado and States westward.

Marine Engineer, various grades, \$2,600 to \$3,800 a year, U. S. Maritime Commission and Navy Department.

Safety Instructor (Petroleum), \$1,800 a year, Assistant Safety Instructor (Petroleum), \$1,620 a year, Bureau of Mines, Department of the Interior. High school training (except that persons otherwise qualified who do not meet this requirement will be given a mental test), and certain experience in petroleum production or refineries are required.

Junior Script Engraver, \$11.52 per diem, \$2.16 per hour overtime (\$3,000 per annum), Bureau of Engraving and Printing, Treasury Department, Washington, D. C. only. Progressive training or experience in the art of steel-plate engraving or script of the standard required for first-class bank note, bond, or securities work, is required.

Assistant Messenger, \$1,080 a year, for appointment in Washington, D. C. only. Age: Applicants must have reached their eighteenth but must not have passed their twenty-fifth birthday. These age limits will not be waived in any case. Closing date: July 19, for applications received from States east of Colorado, and July 22, 1928, for applications received from Colorado and States westward.

Full information may be obtained from Postoffice, State College, Pa.

Secretary of three U. S. Civil Service Boards of Examiners, at the post office or customhouse in Washington, D. C.

FARM CALENDAR

Timely Reminders From The Pennsylvania State College School of Agriculture

Prune Christmas Trees—It is important to supply the market with compact and symmetrical Christmas trees. Shaping of pines, spruces, and other evergreens can be carried on by pruning them in mid-summer, say Penn State foresters.

Improve Dairy Herd—The herd here plays an important role in increasing the inherent producing ability of his offspring. According to Penn State dairymen, the herd sire should come from a high producing family.

Keep Eggs Cool—Heat destroys egg quality. It is desirable to gather eggs frequently and remove the animal heat as soon as possible, say Penn State poultrymen. It is also essential to remove broody hens from the nests as soon as they are detected.

Control Tree Insects—A thorough spraying with 4 pounds of arsenate of lead in 100 gallons of water as soon as the first webs are formed will kill web worms and protect the foliage of ornamental shade, and apple trees. Individual webs on young trees may be removed and destroyed, explain Penn State entomologists.

Plant Cover Crops—Millet and grain grass are the best cover crops for raspberry patches but oats and buckwheat also are satisfactory. Superphosphate at the rate of 150 pounds an acre when the cover crop is seeded will help to insure satisfactory growth, say Penn State fruit specialists.

Soil Fall Vegetables—August is the time for sowing fall lettuce, spinach, and radishes, according to Penn State vegetable gardeners.

FARMERS MISJUDGE MANY BIRDS THAT BENEFIT THEM

Some of the birds that save millions in crops each year are still misjudged by the farmer, a news release from the New York State College of Agriculture says. Many birds are of untold value in destroying harmful insects, the item continues.

The Baltimore oriole has been accused of damaging grapes and garden peas. But studies show that the oriole's food habits are largely beneficial. Caterpillars are its favorite fare, but it also eats quantities of plant and bark lice, ants, wasps, grasshoppers, spiders and weevils.

Farmers who tear swallow's nests from barn eaves are turning out their best friends. Swallows consume vast numbers of harmful flying insects and young birds in the nest often eat more insects than their parents.

Woodpeckers are often suspected of damaging trees by their drillings. Each hole drilled means that the bird has located the larva of a destructive wood-boring insect. Woodpeckers are among the most valuable forest conservationists and will kill their heavy bills any insect that other birds cannot get.

Fruit raisers often look on robins as enemies because of the robin's appetite for cherries, yet robins consume insects harmful to fruit crops throughout the year, and only during June and July do they eat cultivated fruit to any extent. One good way to keep robins out of the orchard is to plant mulberry trees nearby. Mulberries ripen at the same time as cherries and the birds prefer them to other fruits.

CHURCHES

Evangelical-Reformed, Bellefonte
Rev. C. Nevin Stamm, Pastor.
Morning worship 8:15 a. m.; Church school 9:30 a. m. J. M. Hartwick, Supt.

Dix Run Baptist
Sunday school Sunday morning at 9:30, followed by class meeting; preaching at 7:30. Our attendance has been better the last two Sundays, so keep up the interest. You are welcome.

St. John's Lutheran, Bellefonte
Seventh Sunday after Trinity, July 31: 8:30 a. m. The Service and Sermon: "Fear Ye Not Therefore;" 9:30 a. m. Sunday School. There will be no Vesper service. Clarence E. Arnold, pastor.

Bellefonte Presbyterian
Sunday school in the Chapel at 9:45 a. m. Harry C. Taylor, superintendent. Morning worship at 10:45. Sermon by the Pastor. The evening service will be a union one with the Methodist congregation. It will be held in this church and the preacher will be the Rev. Hartcock of the Methodist church.

United Brethren
G. E. Householder, Pastor. Unified services at 9:30 a. m. J. R. Shupe, Supt. in charge. Order of services as follows: Devotions at 9:30, sermon by the pastor at 9:50; Sunday School lesson study at 10:25; Closing at 10:50; benediction at 11 o'clock; Christian Endeavor at 6:30; Preaching at 7:30 by the pastor; Prayer and Bible Study Wednesday evening at 7:30; Choir rehearsal Friday evening.

RIGHT OR WRONG?

By FREDERICK GATES

"Tourists are such funny folk—funny, peculiar I mean. The faster their money is separated from them, the better time they have. This is amusing because a tourist could be anyone of us on a vacation. At home we all pride ourselves on our ability to use what common sense we have, on vacation or touring, common sense vanishes, or at least is overpowered by those who know how to extract our cash from us painlessly.

The word "vacation" holds a strange psychological interpretation in that it spells whoopee, foolhardiness, mystery, romance, novelty, thrills, and souvenirs. All sense of responsibility is lost and the people who hook us think common sense is lost too. Sometimes I think they are right for we keep doing the same things and returning to the same places we were hooked the worst.

Belle Class and Nellie Puppl, two school-teachers from a city in western Pennsylvania have, for the past four years, taken their vacation together. These two young ladies sacrifice pleasures and many necessities throughout the school year to secure their yearly sojourn in strange different atmosphere.

Now that the school in which they teach has closed for the summer, they are packed and all their luggage is stored in Miss Puppl's car ready for a ten week trip throughout the West.

Across the states of Ohio, Indiana, and Illinois our two teachers speed, ever anxious to cross the Mississippi River, where romance, mystery, and adventure await them, they have as their yearly sojourn in strange different atmosphere.

Now that the school in which they teach has closed for the summer, they are packed and all their luggage is stored in Miss Puppl's car ready for a ten week trip throughout the West.

As the girls speed on toward the Rocky Mountains and leave the Mississippi River miles behind them, they begin to notice the upward change in the price of meals. The nearer they get to the tourist Mecca "The Rockies" the more obvious this price increase becomes until they curiously compels them to inquire the reason for such prices. They are quickly informed that freight and express rates, west of Chicago, are so high it is impossible to get a ham sandwich for less than twenty cents. They are shocked with such knowledge and determine to write to their Congressman. Railroads should be made to cut their rates.

About eleven o'clock the next morning Belle and Nellie reach a town near the foothills of the Rockies. Deciding to stop before lunch they parked their car.

At twelve-thirty they choose an attractive restaurant in which to lunch and are completely overwrought with surprise to find that a ham sandwich with lettuce and mayonnaise, a cup of coffee, and a custard cup cost only twenty-five cents. Yesterday's ham sandwich (two slices of bread and a thin slice of ham), coffee, and pie had been forty-five cents. The girls could not understand this broad variation.

While the teachers were eating, Miss Class called her companion's attention to a New York car which had just parked in front of the restaurant. The girls noticed that the waiters immediately collected all the menus that were on the table and took them to the cashier, who placed them behind the counter. As the New York tourists entered, the cashier led them to a table adjoining Belle and Nellie and handed each a menu. Neither of the girls thought anything about it until one of the newcomers remarked that coffee at ten cents a cup was a rather expensive drink. Then the girls did become curious. They lingered over their meal until the New Yorkers left, and then Miss Class reached over and picked up one of their menus. She placed it where both she and Miss Puppl might look it over. They weren't long realizing that the menus were changed. The prices on this one were from two to three times higher than on the one they had ordered from originally.

When the waiter came to their table to refill water glasses, Miss Puppl asked for another cup of coffee and added "but not at this price." The waiter laughingly said, "Oh, that's our tourist menu. We always change for them."

This experience taught our friends never to park their car in front of the place in which they wished to eat, unless they felt particularly flush financially.

Having completed their shopping and their lunch, Miss Puppl headed her car up the canyon road winding with the river through the foothills. Surrounded by granite cliffs extending perpendicularly toward heaven, they are held by mystery at each curve in the road, and are excited by the grandeur of the wilds, and thrilled by the play of color on the canyon wall as it dips deeper and deeper into the mountain vastness. Our teachers wind their way, unmindful that the higher they go, so go prices. They will find that twenty cents for a ham sandwich, and signatures of standard brands at twenty-five cents the pack are cheap. Many other surprises are also in store for them.

About dusk the girls arrived at Robber's Roost Inn where they decided to spend the night. They thought that the European plan would be cheaper than the American, and they so registered, but later found that they had made a grave mistake. Dinner cost \$2.50 per plate and there was no la carte; their double room was \$4.00 for each, and breakfast \$1.25 per plate. The food and their room were excellent, but each could have saved \$2.75 since dinner, room, and breakfast under the American plan would have been \$5.00.

The Inn is a most attractive place. It is built of logs throughout. The large lobby is artistically furnished with unfinished hickory furniture and at one end of the room is a large stone fireplace.

The Inn had many of the country's guiding lights stopping there. Senators, governors, oil magnates, but there were many fifteen-watt bulbs there also. The little and the mighty all joined together into a very happy carefree group—all willing to pay forty prices for anything they desired.

One end of the lobby always attracts a great many people. There is a wide shelf piled high with rocks of all sizes and forms which glitter in the light of the open fire. These rocks are quartz with streaks of "fool's gold" which make them look most valuable. At the top of the pile is a sign reading "Fifty Cents Each," while at the bottom is another with "Mr. Jones, of Chicago, bought one of these rocks and it assayed \$750 in gold." That sign sells thirty or more bushels of surface stone a summer. A stone by the side of the road costs nothing, but would assay just as high in gold contents.

Off this lobby is a room framed with enlarged snapshots in pieces of old dead pine bark selling for anywhere from twenty-five cents to five dollars. These pictures, including labor and developing, cost the Robber's Roost Inn from five to ten cents each. The size of the bark frame determines the price of the picture. Tourists drop several hundred dollars a season in that room alone. It is a virtual gold mine of profit.

In another room are Indian souvenirs made in New Jersey that sell for prices that make the National Debt look cheap.

Everyone thinks local Indians made them. ("Footnote: At Indian reservations there are authentic Indian items sold at the reservation's store, run by the government. Any sold elsewhere—watch out!)

For atmosphere one hotel had some Mexicans dressed as Indians living in a tepee near the hotel. They sold hundreds of dollars worth of factory made baskets and factory made Indian blankets each season at a huge profit.

Leaving the Robber's Roost Inn the next morning, Miss Class and Miss Puppl drove further into the mountains. They reached the Elkonia Inn at noon and were greeted by a kindly gentleman known throughout the region as the "Mountain Poet." They they obtained

lodging for twenty-two dollars a week for each of them and they lived in an atmosphere of friendliness. Unfortunately, few people go far enough back into the Rockies to meet with fair dealing—they seem content with being robbed.

Going for a hike the next morning through the Elkonia Valley, our two teachers walk on a broad well-worn trail. They notice an old homestead sitting on the side of the Douglas Fir-covered mountain. Sitting in the cabin doorway is a middle aged man smoking a pipe. He is dressed in khaki-colored work shirt and trousers, old felt hat, and heavy shoes. It was a most picturesque scene. This mountaineer well knew, for hasn't he made his yearly living every summer season with his cabin and his tall stories?

He is the first to speak and welcome our teachers with his warm smile. He tells them how his great-grandfather built that cabin in 1846. How from that day forward each generation has been born and raised in that same cabin. The furniture, he says, is the same made and used by his great-grandfather. It has been used by each succeeding generation. Tourists may enter this cabin, and examine its contents, by paying \$1.50 each as admission. In the two girls go, as everyone else does.

They find the cabin a one room affair furnished with rough furniture hewn from logs. There is an open fireplace with smoke-blackened iron kettles in it that look to be years old. All the furnishings look old enough.

In one corner is a baby crib made of split Lodgepole pines. It is an interesting crib and everyone remarks about it. The mountaineer tells a tall tale of how a baby lying in that crib saved the family from being consumed by timber wolves by its cries of alarm. But the strange thing about it is that this crib has become a shrine, in that those who lay their hands upon it and drop fifty cents on the blanket have good luck all the rest of their days. Miss Class and Miss Puppl didn't bite on that one, as most everyone does, but they did each spend a dollar for a snapshot of the mountaineer sitting in the doorway of his cabin, because the picture looked so cute in its pine bark frame and because they wanted some proof for their friends back home that they had actually been in the cabin of a real mountaineer.

(Note: This mountaineer is a real business man. He bought the land, built the cabin, spent two years making the furniture, then opened it to the public with his tall stories in 1920. He spends his summers at the Altona Hospital Friday morning with severe burns of the head, face and hands suffered in an explosion at a lower East side dump.

The youth is said to have found a container believed to have contained a quantity of old gun powder, and applied a match to it.

The father reported he and his son were at the dump with their truck and on hearing the explosion ran to the front of the machine where he found the youth badly burned about the face.

The Meyers family formerly resided at Coleville, near Bellefonte.

INDIANA PENNA. TO ENTERTAIN 80TH DIVISION

Preparations by decorators are well under way to make Indiana, Pa., a city of banners and flags for the annual reunion of the Eightieth Division Association August 4, 5, 6 and 7.

Thousands of Blue Ridge Division veterans and their friends will be welcomed here for a program which will crown with activity the four days of the reunion. Highlights will be the appearance of Assistant Secretary of War Louis M. Johnson and a large parade at noon on Saturday.

The accommodations committee is making arrangements to quarter the veterans and their friends at reasonable rates, in accordance with individual preferences, at the various hotels of Indiana and in private homes.

BLAST BURNS MAY COST YOUTH LOSS OF EYESIGHT

With the possibility that his eyesight may be impaired, Leroy Meyers, son of Mr. and Mrs. Michael Meyers, of near Altoona, was admitted to the Altoona Hospital Friday morning with severe burns of the head, face and hands suffered in an explosion at a lower East side dump.

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NEW YORK'S SAFEST UNDERGROUND WAREHOUSE

One of the thickest-doored vaults in any New York City warehouse will be installed in the underground warehouse now being built in the new Associated Press Building at Rockefeller Center. The vault will be buttressed with walls of reinforced concrete eighteen inches thick and a steel door seven inches thick.

The new vault which was intended for the storage of precious gems, will be one of the safest places in New York, judging from the burglar insurance rates. For the owners of these stores will be able to insure their jewels against robbery for less than a third the usual rate.

Legal Notices

EXECUTRIX NOTICE.
In the Matter of the Estate of Harry M. Bickel, late of Half Moon Township, deceased.

Letters of testamentary in the above estate having been granted to the undersigned, all persons indebted to the said estate are requested to make payment and those having claims to present the same duly proved, without delay to MARGARET V. BICKEL, Warriors Mark, Pa., Executrix, Spangler & Campbell, Attys. 453

EXECUTRIX NOTICE.
In the Matter of the Estate of John Walker, late of Boggs Township, Centre County, Pa., deceased.

Letters testamentary in the above estate having been granted to the undersigned, all persons indebted to the said estate are requested to make payment and those having claims to present the same duly proved, without delay to JOHN FULF, Executrix, Bellefonte, R. D. 3, W. Harrison Walker, Atty Bellefonte, Pa. 426

ADMINISTRATOR'S NOTICE.
In the Matter of the Estate of Grace Kresner, late of Bellefonte Borough, Centre County, Pennsylvania.

Letters of Administration on the above Estate having been granted to the undersigned, all persons indebted to the said Estate are requested to make payment and those having claims to present the same, without delay, to E. E. WIDGOWSKI, Administrator, Bellefonte, Pa. or to his attorney, W. BRUCE TALBOTT, Temple Court Building, Bellefonte, Pa. 422

LEGAL NOTICE

To the Creditors of the Coburn Grain and Creamery Company:
Notice is hereby given that the shareholders of the above Corporation have elected to voluntarily dissolve the same effective July 1, 1928, and wind up its business on the 28th day of July, 1928. Certificate of Election filed with the Secretary of State, Department of State, Harrisburg, Pa., and the Certificate was duly approved by the said Department.

COBURN GRAIN AND CREAMERY COMPANY.
Millheim, Pa.
Spangler & Campbell, Solicitors. 420

Commonwealth of Pennsylvania
DEPARTMENT OF REVENUE
Bureau of Bequests
Harrisburg, Pa.
July 15, 1928.

Notice is hereby given that the several Banks, Trust Companies, Private Bankers and County Offices of Centre County, listed below, have reported to this Department, in accordance with the provisions of the Act of June 17, 1915, P. L. 376, an amendment to the Act of June 17, 1915, P. L. 375, and April 9, 1925, P. L. 343, unclaimed funds in their possession as of July 1, 1928, which, according to the provisions of the Act of May 16, 1919, P. L. 177.

JOHN I. WITZLER, CLERK OF ORPHANS' COURT FOR CENTRE COUNTY.
NAME AND LAST KNOWN ADDRESS OR LEGATTEE OR DISTRIBUTUTEE
ESTATE OF AMOUNT

George Allison, Wm. Henry Saylor, Gregg Township, Address Unknown 250

ORPHANS' COURT SALE OF VALUABLE REAL ESTATE.
The undersigned, surviving Executor of the estate of S. H. Shaffer, late of Walker Twp., Centre County, Pennsylvania, deceased, will offer to public sale the real estate of the said S. H. Shaffer, situated in the village of Zion, Walker Township, Centre County, Pennsylvania.

SATURDAY, AUGUST 12, 1928.
At 1:30 o'clock p. m., consisting of the following two adjoining tracts in Walker Township, Centre County, Pennsylvania, bounded and described as follows, to-wit:

THE FIRST THEREOF. BEGINNING in the middle of the road leading from Bellefonte to Lock Haven, thence North 75°, degree East 8.8° perches; thence by land formerly of S. H. Shaffer, North 11½°, degree West 11.7° perches, thence by the same South 78½°, degree West 3.8° perches; thence along land formerly of Daniel Lesh, South 11½°, degree East 11.7° perches to the place of beginning. Containing 44 perches neat measurement.

THE SECOND THEREOF. BEGINNING in the middle of the road aforesaid; thence by lands formerly of S. F. Heckman, North 10 degrees West 193 feet to post; thence by land formerly of David Solt North 80 degrees East 31 1-3 feet to post; thence by the same South 10 degrees East 193 feet to middle of the road; thence along said road South 80 degrees West 31½ feet to the place of beginning. Containing 22 perches.

Having erected thereon a seven (7) room frame house, small barn and other outbuildings, and a corner lot facing the public highway in two directions.

TERMS OF SALE—25% at the time the property is sold and the balance on confirmation and delivery of deed therefor.

CHARLES A. SHAEFER, Executor.
also written: Charles A. Schaefer, Executor.
M. W. Gettig, attorney for estate. 431

65th GRANGE ENCAMPMENT AND CENTRE COUNTY

ENTERTAINMENT EXHIBITS POULTRY SHOW 6 THRILLING DAYS HORSE RACING

DANCING & MUSIC Bigger and Better than ever LIVE STOCK

70 Acres of Beautiful Grounds, All Devoted to Camping and Exhibitions. 600 Families Spending the Week in Tents.

Grange Park, Centre Hall

BAND CONCERTS AUG. 25 to SEPT. 2 GRANGE PLAYS, Etc.

THOUSANDS ATTENDING DAILY TO VIEW SPLENDID ATTRACTIONS & ENJOY VARIED AMUSEMENTS.

65 YEARS OLD -- GROWING BIGGER AND BETTER EVERY YEAR

SEE BIG IMPLEMENT DISPLAY! Horticultural Exhibits! HEAR SPEAKERS OF STATE AND NATIONAL REPUTATION

ADMISSION Entire Week - 50c CHILDREN UNDER TWELVE YEARS OF AGE WILL BE ADMITTED FREE PARKING Automobiles - 25c