



MR. AND MRS. J. ABNER NOLL Pleasant Gap Couple To Be Remarried

(Continued from page one)

Haven on September 23, 1867. The family moved to Pleasant Gap during Mrs. Noll's girlhood, and she has resided there so long she regards that community as her real home. Mrs. Noll has four sisters and one brother, namely: Mrs. William Noll, Pleasant Gap; sisters married brothers; Mrs. Harry Hill and Mrs. Wade Ewey, also of Pleasant Gap; Mrs. James Corl, of Chicago; and Harry Twitmyer, of Wilmerding.

Mr. Noll is a son of the late William H. and Emeline Evey Noll, and was born at Pleasant Gap on September 5, 1863, making him his wife's senior by four years. He and his brother, William H. Noll, entered partnership 56 years ago and opened a general store in Pleasant Gap. The store is still one of the town's thriving business houses and each day the two brothers are to be found on duty at their regular posts there. They have one sister, Mrs. H. T. Ramey, of Harrisburg.

Mr. and Mrs. Noll have three children: Mrs. Ray S. Melroy, wife of the Republican County Chairman; Henry Noll, well known Centre County aviation enthusiast; and

Samuel Noll, all of Pleasant Gap. There are three grandchildren; Samuel Noll, Jr., a midshipman at the U. S. Naval Academy, and Terry and Esther Noll.

Both Mr. and Mrs. Noll are members of the Reformed church, Bellefonte, and both enjoy exceptional health. Mr. Noll is as active in his store as he was twenty years ago while one look at Mrs. Noll's extensive and well kept garden bespeaks much careful attention on her part. The large plot bordering the Highway through Pleasant Gap, and just north of the Noll home, is filled with almost every conceivable variety of flower and shrub, many of which were planted from cuttings given her by her mother, grandmother and other relatives.

Mr. Noll is a musician of considerable ability and formerly was a member of the Pleasant Gap Band, playing at various times the trombone, alto and bass horns.

Of genial and friendly dispositions, Mr. and Mrs. Noll are held in high regard throughout the community and the celebration Sunday will no doubt be enlivened by visits and messages from the hundreds of close friends they have made during their half-century of life together in Pleasant Gap. With these the Centre Democrat joins in extending felicitations and best wishes for many more years to come.

asbestos mat directly over the burner and under the reserving vessel. The housewife can then do her other work and know that her preserves will not stick and burn.

Grass Stains can often be removed from clothing by sponging with ammonia and water.

SHIRK CLAN MEETS AT LOCK HAVEN

The descendants of Martin and Susanne Shirk held their annual reunion at the home of George Shirk at Lock Haven, Sunday, July 31. Everyone arrived early to enjoy the sumptuous feast which was spread on the lawn at the noon hour. The afternoon was spent in conversation and exchanging reminiscences. Before departing for their various homes the crowd gathered around the heavily laden table again for another delicious meal, after which they joined in singing "God Be With You 'Till We Meet Again."

Among those who were present included: Mr. and Mrs. George Shirk, Raymond Shirk, Mr. and Mrs. Roschen Weaver and daughter Betty; Mr. and Mrs. Clifford Weaver, Mrs. Parly and Mr. Parkard, of Lock Haven; Mr. and Mrs. Russell Ardery, of Clearfield; Mr. and Mrs. E. E. Ardery, of Bellwood; Mr. and Mrs. G. E. Ardery, Mrs. Alia Ardery, Mr. and Mrs. Elery Knarr and daughter Rachel, of Port Matilda; Mr. and Mrs. Sidney Johnson and sons Teddy, Dean and Clarence; Mr. and Mrs. Clara Parly and family, Vivian Irene and Donald, of Audobon; N. J. Mrs. Laura Barner and daughters Jeanne and Doris, of North Bend; Mr. and Mrs. Frank Myers and sons Harry and Jack, of Beech Creek; Mr. and Mrs. Howard G. Ardery and daughter Janice, of Nittany; Mr. Harry Weaver and Richard Bryerton, of Lock Haven.

2500 ATTEND AT HECLA A. F. OF L. PICNIC AT HECLA

Approximately 2500 men, women and children attended the fourth annual American Federation of Labor Picnic held last Wednesday at Hecla Park by the Match Workers and American Lime and Stone Company locals.

Music during the day was furnished by the Bellefonte High School Band while the Keystone orchestra provided the music for dancing. Upon arriving at the park every child received five free tickets, good for anything on the grounds. Boating, swimming and dancing were free to all. It was the largest crowd ever to attend the annual event and scores of prizes, donated by the A. F. of L. and the Matchmakers Locals and local business men, were awarded in the various games and contests.

Transportation to and from the park was provided in chartered buses, while several bus loads of workers and their families from the Union Furnace plant of the American Lime were present for the festivities. There were no accidents and the committee in charge is to be commended upon the splendid organization of the picnic program.

Contests and the prize winners are as follows: swimming races, all classes, William McDowell, first, and Norman Howard, second. Men's running race, 20 years or over, Andy Thal, Jr., first; Lawrence Thal, second, and Wilbur White, third. Women's push ball race, first, Mrs. Andy Thal, Jr.; second, Mrs. Lawrence Thal, and third, June Stringer.

Girls' shoe race, 7 to 10, Patty Howard, Maxine Shultz and Phyllis Gordon. Running race, Fern McKinley, June McKinley and Mary Teaman. Running race, 6 to 8, Mary Lou Brogan, Lillian Caslon and Shirley Corl.

Girls' running race, 6 to 10, Winnie McKinley, Patty Howard and Phyllis Gordon. Doughnut race, 10 to 14, Ann Ivis, Gertrude Thal and Susan Scallica. Swimming race, Gladys Hinds, Virginia Hinds and Mary Meter.

Other prize winners among the girls were: Phyllis Gordon, Ann Howard, Pauline Shuey, Norma Shuey, Virginia Hinds and Shirley Corl.

Boys' races: running race, 6 to 8, Gilbert Bingham, Joseph Rock and Thomas King. Swimming race, 8 to 14, Donald Shope, Kenny Watson and Jay Smith. Running race, 8 to 10, William Harpster, Robert Murray and Gerald Gordon. Cracker eating contest, 7 to 12, Sammy Coble, George King and James Stewart.

Other boys who won prizes are as follows: Tommy Smith, Harvey Stewart, Elwood Sager, Harry McMullin, Kenny Watson, Kenneth Holderman, Norman Howard, Tom Howard.

Prize for the largest family was won by Joseph Howard with a total of 10. George Confer and Charles Lee tie for second place with seven each. John Gordon was third. Winners of the bean guessing contest were George Confer and John Shay.

Committees in charge of the Union picnic were as follows: From the Matchworkers' Local, Roy Johnson, Thomas Bede, Harold Benner, Guyer Kelley, Harry Sager, John Keeler, Jr., Ernest Benner, Andrew Gordon, George Confer, Donald Benner and Angelo Boscinio. From the American Lime and Stone Local, George Kellerman and Orvis Reed, chairmen. Joseph Howard, Joseph Knapik, Clyde Watson, Carl Zong, Jake Houser, John Catalano, Andrew Thal, Jr., Andrew Knapik and George Gentzel.

MARKET QUOTATIONS Wheat .52 Oats .48 Buckwheat .50 Rye .50 Barley .50 Corn .60

Provisions, groceries, etc., as corrected weekly by Herr & Hevly: Eggs, per dozen .32 Lard, per pound .12

Red Ants Red ants can be driven away by pouring liquid carbolic sublimate on pieces of cotton and laying the cotton where the ants are likely to travel. Another effective remedy is alum dissolved in boiling water and applied with a brush.

In less than two years the people of this town will be trying to persuade the Census Bureau that the town has really grown.

Some people are very forgetful but you would be surprised how much they can remember when they want to remember.

Seven Sentenced At Special Court

(Continued from Page 1) on a construction job at State College. Both were arrested by Bellefonte Borough Police Officer Donald Johnson.

Miller, according to Officer Johnson's statement in court, was picked up about 3:45 a. m., May 27 near the Claster Lumber yard, South Water Street, after his car nearly struck the officer's machine. He was examined by a physician, Johnson said, and was found to be intoxicated. Miller's attorney said the youth admitted having "4 bottles of beer in 4 hours."

Before sentence was passed Judge Walker remarked that Miller, in buying beer in local tap rooms, must have misrepresented his age in order to be served. The defendant had never been in trouble before, it was reported in court.

Ahern, the prosecuting officer stated, was arrested in Bellefonte on July 9. Johnson said he noticed a car zig-zagging down Blahop Street, and blew his whistle, but the driver ignored the signal. Continuing west on Bishop Street, Johnson added that it entered the Academy driveway. The officer went to the other end of the drive and brought the machine to a halt. Ahern was pronounced intoxicated by a local physician. After he had been in jail for ten days, the officer stated, he posted cash bail for his appearance in Court and was released. Since he had served ten days in jail, that part of his sentence had already been complied with. Ahern's attorney said the defendant claimed he had only two drinks of gin on the night of his arrest.

Francis R. Genua, 16, a son of Angelo Genua, proprietor of the Busy Bee taphouse on West Bishop Street, and William O. Gross, of Half Moon township, entered pleas of guilty to breaking, entering and larceny, in connection with the robbery of \$5 from the Busy Bee cafe between 4 and 5 a. m. July 16. The prosecutor in this case was Chief of Police Harry Dukeman, of Bellefonte, who testified that Genua entered the establishment and took the money while Gross waited outside in a car. After the robbery, Dukeman said, the two men changed clothing, got Genua's girl and motored to Cumberland where Genua and the girl were married. Afterwards they went to Franklin to see Genua's brother.

The youth's father, Angelo Genua, told the court that his son worked for him and that he didn't want to prosecute the boy. "I took \$100 from he, I don't care. He's my boy," Angelo declared.

Since neither Genua nor Gross has any previous criminal record, and have never been in trouble before, Judge Walker placed both of them upon probation for three years, upon payment of the costs of prosecution.

Entering a plea of guilty to a charge of failing to stop at the scene of an accident he had caused, Morgan W. Lucas, aged 22, Howard, R. D. WPA worker, was sentenced to pay the costs of prosecution, pay damages estimated at \$44 to the car involved in the collision, and to serve 30 days in the County Jail.

The prosecutor was Stephen Kalon, of the State Police at Pleasant Gap. Kalon said that on the night of July 23, a car owned by Kenneth Boone of Howard, R. D. and driven by Lucas, crashed into a car owned by Glendon E. Petzer, of Milesburg. The accident occurred on the Snow Shoe road, a short distance above Wingate. After the mishap the hit-run car continued up the road without lights, Kalon said. The Boone car was seen at a Runville festival less than an hour later, and further investigation showed Lucas had been the driver, with Boone being in the car at the time of the accident.

Lucas told the court he stopped his car up the road a ways and upon finding the damage to the machine to be less than \$1, thought it wouldn't be necessary to go back to the scene of the crash.

Robert S. Ripka, of Boalsburg, who has been in the local courts on several previous occasions, was sentenced to serve six months in the county jail when he entered a plea of guilty to operating a car while his license was under suspension.

The prosecutor Donald Johnson, of the Bellefonte police, declared that he asked Ripka for his cards on July 3 while the man was driving in Bellefonte. Ripka said he didn't have them with him, and was instructed to send them here for inspection in 24 hours. When he failed to comply with the police order, an information was sworn out for his arrest. Before he was apprehended, it was stated, he was arrested in Lock Haven on a similar charge. In May of last year he appeared before Judge Walker and was fined for driving during a suspension period. In addition to his jail sentence, Monday, he was directed to pay the costs.

The final criminal case of the morning was that of Elmer Pike, of Philipsburg, charged with the larceny of several cases of beer from a refrigerator car on a siding in that community, June 24. Pennsylvania Railroad detective Fred Giles stated that a carload of beer had been shifted on a siding for unloading. During the night the car, both doors of which were packed, was opened and ten cases of beer were taken. Pike, he said, admitted taking only three of the cases, declaring that the car was open when he went past and that someone else must have taken the other seven cases.

Pike was sentenced to pay the costs, make restitution in the amount of \$5.49 for the three cases he admitted taking, and was ordered to serve 60 days in the county jail, to be computed from June 30 when he was originally committed to that institution.

Big Steel is showing the industrial world the way to a new era of competition but what some people fear is that it will be followed by a tighter era of price control.

GLENN-DAVIDSON CLAN IN REUNION

The annual Glenn Davidson reunion was held at Black Moshannon Park on Sunday, July 31. Those present were: George Glenn, Mr. and Mrs. Lester Shaw, Mr. and Mrs. James Glenn and daughter of Bellefonte; Mr. and Mrs. Ed. Stover, Mrs. Ralph Stover, Max, Don, Bob, Junior, Dick and Harvey, and daughter Nancy; Mrs. James Dawson, son Earl, Mr. and Mrs. James Mac, DuBols; Mr. and Mrs. Charles Shay, son Jack, Erie, Mr. and Mrs. Alex MacKinley, sons Jack, Don, and Bob, of Rimersburg; Mr. and Mrs. J. R. Shuey, son Gene, daughter Janet, and Miss Dorothy Linger, of Renovo; Elizabeth Disten, of DuBols; Mr. and Mrs. W. T. Williams and son Don, of Curwensville; Mr. and Mrs. L. Shawer, son Junior and daughter Shirley, of DuBols.

The following officers were elected for the ensuing year: president, Rol Shuey; vice president, Leslie Shaw; secretary, Mrs. Shaw.

ACE DRIVERS TO COMPETE AT ALTOONA SPEEDWAY

Leading drivers of the American Automobile Association, including many of the ace performers in the 1938 Memorial day classic at Indianapolis, will participate in a six-event program at the rebuilt, newly-banked Altoona Speedway, starting September 5. W. A. Morgan, owner-manager of the resurfaced mile and an eighth track, announced this week.

It will be the first A. A. A. sanctioned program staged at the famous speedway since 1935 when Lou Meyer, only three-time winner of the Indianapolis event, captured the 100-mile national championship.

In announcing the award of the A. A. A. sanction to the speedway for Labor Day, T. E. Allen, Washington, D. C., association secretary, described the track as "the finest of its kind in the United States" and as "second to only the Indianapolis brick and concrete oval."

The revival of racing under the Triple-A banner was motivated, Gray, the automobile racing public the best drivers and cars the sport can provide." He pointed out that had been a great public demand for resumption of a A. A. A. sanctioned races at the speedway.

Appearing on the program which will be featured by the 40-lap National Sweepstakes will be a host of nationally-famous drivers whose names are well known to every racing fan.

Work has already been started on reconditioning the track in preparation for the Labor Day events. New applications of liquid asphalt, supplementing the 20,000 gallons of oil spread over the speedway last spring, will eliminate dust and provide a lightning-fast running surface.

MRS. RAYBERT REPORTS ON L. T. L. WORK DURING YEAR

Mrs. H. W. Raybert, county secretary of the Loyal Temperance Legion, submits the following report of the activities of that organization during the past year.

The L. T. L. held three silver medal contests, with an average attendance of about 45 persons. One was held in the Snow Shoe High School auditorium; one at Moshannon, and one in the Presbyterian church at Snow Shoe. Mrs. Fred Henry, of Philipsburg, the county president, was present at two of the contests, and Miss Mary Macken attended one of the events.

Other accomplishments during the year include the organization of an L. T. L. branch at Moshannon last spring; the annual picnic of the county on a Hecla Park, and the observation of Francis Willard Day.

Regular monthly meetings were held, principally in the High School building at Snow Shoe. Two teachers aided Mrs. Raybert with these meetings. The secretary also visited five public schools, leaving literature at each school. The organization furnished flowers to the sick, and to the church. One of the features of the annual program was a two weeks' Vacation Bible school, in which about 30 L. T. L. members received certificates for regular four-year courses.

The county organization has held seven silver medal contests during its history and two of the Snow Shoe members have taken part in gold medal contests in the county. One Snow Shoe boy won a gold medal contest. At present the Snow Shoe unit has 25 paid members. The association, in addition to paying \$2.50 upon the wonderful display of their farm products and the merchants through their artistically arranged exhibits, and I hope you all may have a greater success this coming fall week.

CHECK CABBAGE APHIDS WITH NICOTINE DUST

Cabbage aphids reproduce rapidly during hot, dry weather and often fields become infested before the grower realizes that they are present in such numbers, say County Agent R. C. Blaney.

Since heavily infested plants seldom satisfactory heads, he suggests their removal and treatment of remaining plants as soon as the insects appear. Four per cent nicotine dust prepared by mixing one pound of nicotine sulphate with 9 pounds of hydrated lime is satisfactory. Since nicotine dust deteriorates rapidly, immediate use or storage in airtight containers is recommended.

Nicotine dust is most effective against cabbage aphids when the temperature is high enough to blow the nicotine quickly. This makes it advisable to apply the dust on a hot afternoon when there is little wind.

It should be remembered that if the insects become crowded on a plant they develop wings and move to another, making it even more desirable to use control measures.

When you meet an individual who is very positively positive in his opinions, you can be reasonably certain that you are talking to somebody who does not know so much.

Haines-Hosterman Reunion at Woodward

The seventh annual reunion of the Haines-Hosterman families was held at Woodward Cave, Saturday, July 30. The families celebrated the 200th anniversary of the arrival and settlement in Pennsylvania of Peter Hosterman, who came from Germany to Philadelphia in 1738.

Those present were: Mr. and Mrs. John Haines, Mr. Wilson Haines, Mr. and Mrs. Will Haines, Mr. and Mrs. Harry Acker, Miss Cora Haines, Miss Amanda Haines, of Akron; Mrs. Mary R. Hering, of Altoona; Mr. and Mrs. Elmer B. Weaver and children, Harold, Arlene, Franklin, Alton, Helen Jean, and Nevin, of Millifield; Mr. and Mrs. Franklin Haines, of Akron, O.; Mrs. Minnie Cole, of Mansfield, O.; Mr. and Mrs. A. O. Hosterman, of Colorado; Mr. and Mrs. Dennis Hoffman and children, Ruth, Wayne, and Mrs. Stewart Greyliff, of Richfield; Frank Keller, Edie Keller, Laura Bess Keller, Randall Keller, Mrs. George VonDondon and daughter Patricia Ann, of Pleasant Gap; Newburgh, Mrs. Annie Eisenhuth, of State College; Mrs. Harold Williams and children, Shirley and Alvin, of Carbonale; Mr. and Mrs. Henry Hosterman, of Boalsburg; W. H. Hosterman, of Washington, D. C.; Mr. and Mrs. Lloyd Houser, Mr. and Mrs. C. A. Hennick, W. F. Hosterman, Emma Hosterman, Mr. and Mrs. George H. Hosterman and sons George Jr., Mearl, and Earl, Mr. and Mrs. J. F. Hosterman, Catherine Hosterman, of Spring Mills.

CHAS. M. SCHWAB SUPPORTING CAMBRIA COUNTY FAIR

Charles M. Schwab, one of the outstanding industrialists of the world, has many interests in life. None of them rank closer to his heart, however, than the Cambria County Fair. For many years Mr. Schwab has been the principal supporter of the Cambria County Fair, held annually at the Ebensburg fair grounds and which will open Monday, September 5, and continue throughout the week.

While Mr. Schwab has put thousands of dollars in the past into the Ebensburg fair grounds, to show his faith in the belief that the people still want to view wholesome amusements in wholesome surroundings, the steel magnate is paying the sponsor's share of the \$140,000 WPA project which is transforming the Ebensburg fair grounds into the outstanding one in the State.

Mr. Schwab, a native of Cambria county, has for many years supported the fair as a work of kind affection. He has done everything in his power to make the Cambria County Fair a real American institution. During the many years he has been connected either directly or indirectly with the fair, he has expended from his own funds more than \$500,000 so that the tens of thousands who annually visit the Ebensburg fair grounds may go away happy.

Mr. Schwab in a message to the operating officers of the Cambria County Fair Association—Ira Bloom, L. F. Crouse, Rowland G. Davis and James Wilkinson—today outlined his reason for his support of the fair.

Mr. Schwab's message follows: "It is a pleasant interlude to be able to spend a few days in relaxation at the Cambria County Fair. A county fair is just the place to renew old friendships and revive memories. Sometimes I wonder if we would not all be happier if more time were spent in the simple things, heating it very quickly and holding it to an even temperature. It is claimed that the fire can be lighted and the oven brought to baking temperature in 18 minutes. This oven is the central feature of the range, being convertible in half a minute or less, into an electrically

heated oven or broiler. Tipping up a small lever closes a damper in the flue which cuts off air circulation and transforms the flues into efficient air insulators all around the oven. Thick insulator walls and top slide quickly into place. The electric heater unit and baffle are removed from the drawer under the oven and slipped into place—at the bottom for baking or roasting, at the top for broiling. The oven switch indicator is turned to the desired temperature. A little red light shines on the indicator plate, showing that the oven is heating. When it reaches the set-up temperature, the light goes out and the oven is ready for the roast or baking. The automatic regulator keeps the oven exactly at the temperature for which it is set, turning the current on and off as needed, without any thought or attention from the cook.

At the right side of the cooking top are four electric units; one high speed, one slow, two medium. Top and oven switches are conveniently grouped along the right end of the range.

In design the Electra follows the clean, simple, modern lines without being extreme in any way. It is completely porcelain enameled to add beauty and eliminate the cleaning problem. It is made in the light colors which are so universally preferred today—sheer white and a pale cream ivory. The result is that in appearance, as in performance, it gives the country-living housewife a range as smart, beautiful and modernly distinctive as any city-stayer ever owned.

But the very warmth which makes a coal or wood fire a boon in winter makes it a disadvantage in the sweltering summer months. Designers of the Electra knew that housewives would welcome a range which could be shifted in a moment from a hot stove for winter use to a cool stove for summer use.

The range is really two ranges in one. There is a complete coil side, with firebox, grates, shaking device, ash pit, and a four-pane cooking top complete with multiple and non-scorch lids, and built-in griddle plate. Big flues carry the heat from the fire all around the oven, heating it very quickly and holding it to an even temperature. It is claimed that the fire can be lighted and the oven brought to baking temperature in 18 minutes. This oven is the central feature of the range, being convertible in half a minute or less, into an electrically

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Power Lines Bring New Range Designs For Country Families

With the rapid spread of government-fostered rural electrification, there has grown up a mushroom new market for electrical appliances of all kinds. A large part of this demand is for equipment to make the housewife's work easier, her hours shorter, and her home a more pleasant place to live.

Electric cooking range manufacturers have been quick to feel this new flood of rural spending, and manufacturing schedules and sales volume have risen rapidly. A few have even gone to the length of designing new models especially suited to the needs of these new buyers.

Noteworthy in this latter connection is the famous Kalamazoo Stove and Furnace Company's newly created Electra. This is a combination range which lets its owner cook either with electricity or with a coal or wood fire.

From 39 years of selling to rural America, and of studying the habits and preferences of the people who live outside of the cities, the Kalamazoo people know that coal and wood are still by far the most widely used fuels. Wood is a native fuel in most parts of the country. Coal is widespread and inexpensive, and makes a long lasting fire.

People with big, old-fashioned kitchens count on a good hot kitchen range to keep that most-used room warm, comfortable and healthful. They consider that they are killing two birds with one stone to cook and heat with the same kitchen stove.

But the very warmth which makes a coal or wood fire a boon in winter makes it a disadvantage in the sweltering summer months. Designers of the Electra knew that housewives would welcome a range which could be shifted in a moment from a hot stove for winter use to a cool stove for summer use.

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BERRY PICKER SERIOUSLY HURT BY SWARM OF BEES

A swarm of bees seriously injured Jacob Kessler, 78, of Darville, while he was picking blackberries.

A physician, who said the man was stung about 200 times reported his condition as "fair."

The bees were so furious in their attack that Kessler ran until he was exhausted and then flung himself to the ground. Samuel Marks, Jr., saw the man from his farm nearby and beat off the bees with a burrap bag.

Things are certainly in a mess when beautiful nature gives the farmers such bumper crops that the agricultural production is how not to raise more.

Advertisement for Goldmans Food Market, featuring various food products like cake flour, crackers, fruit juices, and soups. Includes the slogan 'AT GOLDMAN'S YOU ARE SURE THAT PRICES DO NOT IMPAIR QUALITY!' and contact information for the Brockerhoff Hotel Bldg.

Advertisement for Weis Pure Food Stores, featuring a list of products and prices such as butter, sugar, coffee, pickles, and various meats. Includes the slogan 'WHAT TO SERVE...' and 'FANCY ROLL OR TUB BUTTER 2 lb 55c'.