

POMONA GRANGE NEWS

After a vacation period from our county work through the month of August, with its bewildering and varied activities, we again take up our Neighbor Night meetings. The fourteenth of our series was held with Marion Grange, at Jacksonville, as scheduled, September 13th. We were much pleased to notice that all those in charge of the evening's activities had faithfully fulfilled all obligations, regardless of the vacation season, had followed general theme and color ideas for most effective message and that a fine crowd of 240 patrons and juveniles were still interested in this meeting and working together.

using same in drill form. Good ritual was illustrated in handling of business matters. Spring Mills secretary is Mrs. W. C. Luse, Centre Hall. Victor Grange presented a good program on "Education" with special emphasis in playlet on "school lunches" and health habits in the home, a very important message for all parents to consider daily. The lecturer is Mrs. E. G. Wasson, State College. Their program follows: Song, "School Days"—Grange. Playette—Juveniles: Miriam Hoffman, Alma Bradford, George Meekley, Ruth Wrye, Betty Dunkle, Helen Meese, Harold Bradford, Kenneth Meekley, Ethel Graham. Reading, "The School House" by Mrs. M. Wasson. Reading, "The Touch of the Master's Hand" by Kenneth Thomas. Song—"Male Chorus." Reading, "The Experience with a Refractory Cow," by Margaret Glenn. Pantomime, "Jesus Calls Us Over the Tumble," by Isabelle Meekley. We were delighted to have nine of our Clinton county friends with us and extend a hearty welcome to attend our meetings at any time.

BLOOD TRANSFUSION WITHOUT CONFUSION

A contribution from the dead to help the living is being tried out in Russia for the first time in history. It is the "Canning" of blood. The blood is taken only from the bodies of people who have died suddenly. Because the red corpuscles of the body remain active long after death, the blood may be used 3 or 4 weeks later. The blood is kept sterile, tested for disease, and "canned" in glass containers in an electric refrigerator. Whenever it is needed, it is always on hand, and the precious minutes that are so valuable to a surgeon are not wasted in trying to find a donor. A close examination of the dead body eliminates the transfer of disease. Such a complete and thorough examination of a living donor would not be possible. The price of the blood is from \$15 to \$50 and up, according to the amount needed. With modern surgery using such a weapon to combat accident and sickness, there is every reason to expect much headway, and the saving of many lives.

TUBERCULOSIS INSTITUTE HELD AT STATE COLLEGE

An institute on tuberculosis is being held today at the Reformed church, State College, under the auspices of the State Nurses Association and the Pennsylvania Tuberculosis Society. Dr. Joseph A. Parrish, of Bellefonte, president of the Centre County Medical Society is presiding over the sessions, and speakers include Dr. H. W. Hetherington and Fannie Eshleman, R. N., both of the Phipps Institute, Philadelphia, and Dr. William Devitt, of Devitt's Camp, Allentown.

None Injured in Crash

No one was injured about 7:30 o'clock last Thursday night when cars driven by E. M. Armstrong, of State College, and Harold E. Smith, of Martinsburg, collided at the intersection of Burrows street and Pollock Road, State College.

TRIPLE BIRTHDAY PARTY AT MADISONBURG HOME

The annual triple birthday party was celebrated at the home of Mrs. Mary E. Crebs, of Madisonburg, whose birthday occurred on September 18; her niece, Mrs. H. A. Karachner, of Mill Hill, whose birthday occurred on September 20, and her son, Winfield B. Crebs, of Selingsgrove, whose birthday occurred on September 21. Those present were: Mrs. Mary E. Crebs, Madisonburg; Mr. and Mrs. W. Homer Crebs and son Raymond, of Selingsgrove; Mr. and Mrs. Winfield B. Crebs and daughter Violet, of Selingsgrove; Mr. and Mrs. H. A. Karachner and daughter Ruth, of Mill Hill; Mr. and Mrs. Raymond P. Orner and daughter Pauline, of Mill Hill; Miss Grace Walker. A beautiful chicken dinner was served, with three birthday cakes adorning the table. The house was decorated with dahlias and asters. Everyone had an enjoyable day, and on leaving wished all many returns of the day.

LOCK HAVEN CHILD, 5, FATALLY INJURED

Doris June Wurster, 5-year-old daughter of Frederick R. Wurster, Lock Haven, died in the Lock Haven Hospital at 9 o'clock Monday night as the result of injuries suffered in the afternoon of the same day when she was struck by a car driven by Miss Margaret S. Rich, daughter of Congressman and Mrs. Robert F. Rich, Woolrich. The child darted across the highway in Porter township near Chest Springs, just as the car operated by Miss Rich rounded a sharp curve on a steep grade. The child was rushed to the hospital in the Rich car, with Robert Pray, Williamsport, a passing motorist, driving.

Hospital Meeting

Three trustees are to be elected at the annual corporate meeting of the Centre County Hospital to be held in the Court House, Bellefonte, Monday evening, October 10.

Centre County Hospital Notes

Monday of Last Week

Admitted—Master Clarence Shaffer, Bellefonte, R. D. 1. Discharged: Miles E. Shulka, Bellefonte; Mrs. Blanche Wyand, Howard; Miss Elizabeth Slack, Spring Mills, R. D. 1; Mrs. Annie Witherite, Julian; Russell D. Watson, R. D. 1.

Tuesday of Last Week

Admitted: Maxwell Kelley, Bellefonte; Miss Florence G. Lucas, Julian, R. D. 1; Discharged: Mrs. S. Sine Walker and infant son, Pennsylvania Furnace; Charles Nelo, of Bellefonte. Admitted Tuesday and discharged Wednesday: Miss George Purnell, Bellefonte.

Wednesday of Last Week

Admitted: Roy E. Wolfe, Smulton; Mrs. Joseph W. Reifnyder, Millheim. Admitted Wednesday, discharged Thursday: Master Leroy Admoo, State College; Alice Inhoff, State College; Jean Ripka, State College; Master John Ripka, State College. Birth: A son was born to Mr. and Mrs. William Gummo, of Bellefonte, R. D. 3.

Thursday of Last Week

Admitted: Mrs. Ray White, Bellefonte; Sheila Ann Leightley, Oak Hill Station; Allison Weaver, Milesburg. Discharged: Mrs. Alfred R. Dier and infant son, Bellefonte, R. D. 3; Miss Laura Tresler, of Bellefonte. Admitted Thursday, discharged the same day: Mrs. George D. Shady, Monmouth; Admitted Thursday, discharged Friday, Master Stanley Dicken, Howard; Admitted Thursday, discharged Saturday, Mrs. Hugh R. Riley, State College.

Friday

Admitted: Rufus H. Zerby, Spring Mills, R. D. 2; Robert Watkins, of State College, R. D. 3; Charles M. Miller, Bellefonte, R. D. 3; Miss Arlene P. Amman, Woodland; Discharged: Mrs. Thomas L. Rogers and twin son and daughter, Howard; Mrs. Elwood G. Derr, Bellefonte; Admitted Friday and discharged Saturday: Juan Myers, Centre Hall; Master Jack Lucas, of Milesburg; Mary Belle Miller, Howard, R. D. 1; Fairie Ann, Smulton. Admitted Friday, discharged Sunday: Master Albert Sager, Bellefonte.

Saturday

Admitted: Master Paul Nyman, Bellefonte, R. D. 1. Discharged: J. Dorothy Strube, State College, R. D. 1; Mrs. Harold S. Rupert and infant son, Bellefonte, R. D. 3; Blair Bradley and infant daughter, Bellefonte, R. D. 2; Mrs. C. Ardell Myers and infant son, Spring Mills. Admitted Saturday, discharged Sunday: Calvin Purnell, Bellefonte. Birth: A son was born to Mr. and Mrs. Robert M. Woodring, Bellefonte.

Sunday

Admitted: Charles S. Tibbens, Bellefonte. Discharged: Mrs. S. C. Ward, State College. There were 46 patients in the hospital at the beginning of this week. Hospital Contributions: From Mrs. Elizabeth Beach, Bellefonte, 1 albino; from Mr. and Mrs. Ellis Engel, Spring Mills, cut flowers; from Reformed church, Bellefonte, canned and fresh fruits and vegetables, from Harvest Home donation; from Reformed church, Aaronburg; from Reformed home donation, fresh flowers, fruits and vegesables; from Boalsburg, Pleasant Gap churches, canned and fresh fruits and vegetables and home made soap.

FARM AND HOME

Poisoning Mice Will Prevent Tree Injury

It is not unusual for fruit growers of Centre county to discover mouse injuries in their orchards, says County Agent R. C. Blaney. Although many trees bridged by mice have been saved by girdle grafting, the operation is tedious and expensive.

The meadow and the pine mouse are the two species which attack fruit trees in Pennsylvania. Both build runways in the grass or other ground cover. At this season of the year there is little migration unless cover is removed from nearby infested areas. The grower who finds his orchard attacked should join a trap for a distance of approximately 100 feet free of mice may be reasonably certain that his trees will not be injured by mice during the coming winter.

The use of poison bait is the most successful method of controlling mice. It must be exposed that the mice will come in come in contact with it readily. Some orchardists, in September or earlier, place piles of hay, straw or corn fodder 20 feet apart in the infested areas. During October the mice build their nests in the orchard. After the mice are using the shelters, bait is placed in runways leading under them. When conditions are favorable, a complete kill is often obtained within 24 hours.

Information on the preparation and handling of the bait may be obtained from the office of County Agent R. C. Blaney at Bellefonte. Right now the important thing is to put out the concentration stations so that a complete kill may be obtained in October or November.

Tested Wheat Varieties Prove Most Successful

Proper fertilization of the soil and the variety planted play an important role in the profitable production of wheat, County Agent R. C. Blaney reminds wheat growers of Centre county. Three varieties are most commonly grown among the bearded, winter wheat of Pennsylvania. 44 ranks high in popularity. It was developed by the Pennsylvania State College and distributed about 20 years ago. It has white chaff and purple straw. On fertile or heavily manured fields, or when grown following potatoes, it is the best of winter wheat.

Forward, developed by Cornell University, is the most popular beardless wheat in Centre county. It stands straight, has white chaff, is a good producer, but tends to shatter if handled after dead ripe.

Leap's Profile is an old favorite. Of the winter varieties, it is the least winter hardy. It is a smooth wheat with nodding bronze heads. More hardy and better adapted to severe conditions is X Purkoff. It merits a trial on high altitude, upland soils. Millers object to Purkoff and most of it is used as feed on the farm.

Since seed of these varieties is available at prices only slightly higher than on the open market, County Agent believes it unadvisable for any farmer to grow an unproven variety except on an experimental basis. He offers his assistance to any farmer desiring help in locating seed.

Wheat requires a firm, fairly well-pulverized seedbed. The addition of fertilizer may be advisable. Since phosphorus is the element most commonly needed, application of a straight superphosphate may suffice. On soils where no manure has been applied within two years, potash usually gives profitable returns. Three hundred pounds per acre of a 0-12-6 or 0-14-7 fertilizer is considered a good application. Adding nitrogen is best. The best application is wheat, but on fertile or well-manured lands, or following potatoes, it may increase the straw rather than grain and cause more lodging.

Eggs With Pale Yolks

Eggs which show a very dim yolk shadow, when candied usually attract the most attention from the buyer of quality eggs. According to County Agent R. C. Blaney, the appearance of the yolk shadow depends to a large extent on the condition of the albumen and the color of the egg yolk. The albumen is apparently affected by the way the eggs are handled after they are laid than in any other way, while feed determines the yolk color.

Because oats have practically no yolk-coloring properties, they are often fed in liberal amounts. Eggs produced from oat-fed layers are appeal to the most critical buyers.

Some poultrymen follow the practice of leaving oats in hoppers before the birds continuously after they have become gradually accustomed to the consumption of large quantities. In addition to producing pale yolks, oats aid in controlling picking. Breeders and hatcherymen may find it desirable to limit the amount of oats fed if they wish hatches of good, ruffled, yellow-legged chicks.

Before Storing Potatoes

Although the recent hot, dry weather has checked the spread of late blight of potatoes, the casual fungus is still alive and may cause further damage if the weather again becomes favorable for its development, reports County Agent R. C. Blaney.

Foliage injury may occur where the vines are green. Tuber rots may become serious unless care is taken in harvesting and storing the crop. Rots result from rains washing spores of the fungus from the foliage to the tubers. The extent of injury is largely determined by the amount of rainfall between the time of infection and the time of digging.

County Agent R. C. Blaney suggests a blight-infected crop when the soil and weather are dry, throwing out all tubers showing signs of rot or decay. It is advisable to place the potatoes in temporary storage to give them an opportunity to dry thoroughly. Often ten days or two weeks they will usually be sufficiently dried for permanent storage. If reasonable care is taken in removing all tubers showing signs of rot at the time of sorting preparatory to storage, little further trouble usually develops.

Garden Lovers Plan Meeting

Garden days at the Pennsylvania State College will be held October 5, 6, and 7, reports County Agent R. C. Blaney. A wide range of garden topics has been arranged for discussion.

Speakers will include members of the college staff as well as prominent gardeners of the State. Such topics as the growing and preparing of flowers, staging a flower show, artistic arrangement of flowers and plant materials, maintaining fertility in the flower garden, developing the home grounds, and pruning trees and shrubs are among the many which will be discussed.

A horticultural show will be held in connection with the meeting. An up-to-date fall and winter wardrobe is the desire of every homemaker. She may have it this year, for there are a variety of ways to look like last year's garments at little expense.

"Take suits. The 1938 autumn suit is an ensemble—a dress and a jacket or coat and a skirt and blouse, and that doesn't mean matching parts either," explains Miss Helen S. Butler, home economics extension representative of Centre county. "We are accustomed to color combinations so we can go right into the winter putting together interesting colors."

Blouses in contrasting but in harmonizing color will pep up a suit. For a blouse which matches the skirt in color, select a different fabric.

A jacket or coat for the dress you have will make it 1938. Use a plaid, check or tweed material in which the color in the dress is repeated. A short light fitting jacket of a color which matches the dress will make the dress new.

Lumber jackets—not the heavy clumsy ones—made of sheer wool in plain colors are just the right thing for the first wrap on cool days. These little jackets are waist length and pulled into a belt or held at the waist with drawstrings.

For less drastic changes, try adding a bright scarf. Stripes of purple, pink, wine, apple green and black or navy, will add gaiety either as a scarf or a sash.

For the more frivolous dress, bows made of velvet ribbon add a touch of brightness to a dress. Wool or silk cording can be used to trim pockets, sleeves, necklines, or collars. Dainty collars and cuffs of embroidered linen or lace will add a 1938 note to the tailored dress.

Quick Cooking Makes Quality Applesauce

Practically any apple may be used to make applesauce, but Maiden Blush, Golden Grimes, Jonathan, Winesap, Delicious, Ben Davis, McIntosh, and Northern Spy are the best varieties, believes Miss Helen S. Butler, home economics extension representative of Centre county.

Apples are an excellent health food, for they supply iron, lime, and phosphorus needed for blood and bone building. In addition they furnish vitamins A, B, C, and G. The vitamin C content varies with the variety and length of storage, at what temperature storage took place, and how apple is eaten. Usually, raw unpeeled apples have a higher vitamin C content than when the fruit is cooked.

Applesauce will have a richer vitamin C content if apples are covered while cooking and cooked quickly for a short time. Here are a few hints for improving the quality of applesauce.

1. Slice apples in thin slices. Use approximately one tablespoon of water for each apple—varies with juiciness of apple. Avoid too much water.

2. For most varieties of apples use 2 to 6 teaspoons of sugar for each apple. Add sugar after the fruit has been cooked to prevent scorching and to make a clear sauce.

3. Whole spices, cinnamon or cloves are best. Add to the water and allow to remain throughout the cooking period for the best colored sauce.

4. Lemon juice improves the flavor of less tart apples and also reduces the cooking time for apples hard to cook.

5. Cover applesauce during the entire cooking process to improve flavor, color, tenderness, and vitamin value.

Good quality applesauce has the consistency of a slightly rounded mass, not thin or watery; it has a typical uniform, bright color; is granular and not pasty when eaten; and has a characteristic apple flavor that is prominent and distinct.

Salad Bowl Popular

Fresh fruits and vegetables offer a variety of salad combinations. And do you know that the salad bowl may be a mixture of greens to which fruits, vegetables, and seafood may be added and mixed with dressing in a bowl.

All vegetables should be crisp and cold and cut into pieces of sufficient size to retain their identity, says Miss Helen S. Butler, home economics extension representative of Centre county. Remove any imperfect leaves from leafy vegetables. Toss ingredients so that every piece is coated with dressing, a wooden fork or spoon is best to use. Serve the salad right from the bowl onto plates.

'Y' Front Porch To Be Removed

To cope with removal of the "natural loafing place," was decided upon by the board Monday after the problem had been carefully considered.

Since the Bellefonte Y. M. C. A. will be 70 years old on October 19, 1938, the board agreed to begin plans at once for the proper observance of the seventieth anniversary of the institution. To this end, J. G. Johnston, president, named the following anniversary committee: L. C. Heinemann, chairman; S. Claude Herr, Charles F. Cook, Judge Ivan Walker, James R. Hughes, Thomas B. Beaver, Earl S. Orr, Lewis R. Tenhart and P. H. Johnston.

SEWAGE PLANT AUTHORITY ACCEPTS FWA GRANT

The Bellefonte Borough Authority, whose organization of Borough Council set up to carry out the construction, operation and maintenance of the proposed new sewage disposal plant, met Monday evening in the Logan House after the adjournment of the regular Council session.

Members present were: Councilmen W. J. Emerick, Harry Badger, Leslie Thomas, W. W. Sieg, H. A. Brockerhoff and Thomas Beaver. Also present were Borough Solicitor M. Ward Fleming and Philip Saylor.

A motion was made and unanimously passed for the Authority to launch a condemnation proceedings to obtain a clear title to the proposed site of the plant on the upper end of the old fair grounds, just north of Bellefonte. The Authority also formally accepted the offer of the federal government for a grant to aid in financing the plant.

Because a site must be definitely selected before any further action can be taken, and because the exact location of the plant has not been determined, the Authority arranged a meeting here with the Chester Engineers, of Pittsburgh, Tuesday afternoon, September 27, when these matters will be acted upon.

WOMAN'S CLUB TO OPEN YEAR'S PROGRAM

The Bellefonte Womens' Club will begin its yearly program Monday, September 26, at 7:30 p. m. in the form of a reception to be held at the Library building.

All club members and other women interested in becoming prospective members are cordially invited to attend.

Activities for future months are as follows: October 24—Open meeting. Topic, "Cancer and Syphilis"—Dr. Samuel J. Waterworth.

November 28—Christmas Play, Drama Department. Christmas music. Mrs. Paul Beaver.

January 23—Book Reviews, Literary Department. Music—Mrs. Edward Miller.

February 27—First Aid for Consumers—Mrs. Portia S. Harvey, American Home Department. Music—Mrs. Mary H. Scott.

March 27—Musical Program by Music Department. Chairman, Mrs. Muser Gettler.

April 24—Open meeting. "Character and Citizenship"—Mary Sue Wigley, lecturer on the Economic Problems of the Home. Music—Mrs. George P. Lyons.

May 22—Luncheon Program—Garden Club. Music—Mrs. John Dubbe.

Motorist Meets Bear

While Mrs. Martin Rockwell, of Canton, was driving home from Williamsport, on a recent evening, a large black bear appeared in the road directly in front of her car.

The animal was confused by the lights and did not get out of the way, but Mrs. Rockwell swung her car sharply to the right and passed the bear. It was so close to her she could have touched it with her hand, but she did not.

It is said that sleep-walking is more common in Sydney, Australia, than in any other city of the world.

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TO BE "on-your-toes" against accidents, you must be comfortable from the ground up. Tired, aching feet mean a tired, careless workman. But WOLVERINE Shell Horsehide Safety Work Shoes mean happy, COMFORTABLE feet that help keep you in far better condition to guard against mishaps. Wolverines have Steel Toe Caps, of course—but they also have what no other work shoes offer. That is, soles and uppers BOTH of Shell Horsehide, triple-tanned to buckskin softness. As comfortable as wearing moccasins to work—yet a real insurance against foot fatigue!

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BOTTORF BROS. South Allegheny Street BELLEFONTE, PA.

Early Listing of Sales Aids Farmers

(Continued from Page 1) It will be scheduled for those days. Experience has shown that two or more sales in the same community on the same day are disastrous to everyone concerned, and for many years The Centre Democrat Sale Register has been the only County-wide and complete roster of sales.

In this week's Register appear the advance notices of John Slack's farm sale to be held on the M. E. Stover farm near Coburn on Tuesday, March 14, and the Weaver and Stover farm sale to be held on the Z. A. Weaver farm near Millheim on Wednesday, March 15. Mayes and Stover are the auctioneers for both sales.

If you are contemplating having a sale in the spring, plan now to reserve the date by placing your notice in the Sale Register. The cost is trifling when you consider that some neighboring farmer may be making plans to have a sale the same day, and that one or the other of you will have to make last minute changes in date—a procedure which is always costly and bothersome.

Then, too, by acting now you can choose the date you want. If you wait until later, you'll have to take your pick from the dates that are available.

CENTRE HALL GIRL TO BE MARRIED OCTOBER 5

Mr. and Mrs. S. Cleveland Brungart, of Centre Hall, announce plans of the approaching marriage of their youngest daughter, Miss Loraine Esta, to Frederick Oscar Hosterman, of Burbank, California. Miss Brungart will meet her fiancé in his home city, where the marriage will take place October 5th, in the Wee-Kirk of the Heather church.

The prospective bride is a graduate of the Centre Hall High school, class of 1933. The groom is a draftsman and is employed by the Lockheed Corporation, one of the largest manufacturers of aircraft in the country, and is also a graduate of East Penns Valley High school, and Parks Aviation College, St. Louis, Mo. He is a son of the late Fred Hosterman and Mrs. Hosterman, the latter now living in Burbank.

The couple will live on Grivwell Drive, 302A, Burbank, Calif.

Miss Brungart, employed in Newark, N. J., is now with her parents in Centre Hall until leaving for the coast for the important event.

WOMAN OBSERVES HER EIGHTIETH BIRTHDAY

On Sunday, September 18, Mrs. Mary Reed, of Stormtown, widow of the late Robert Reed, of Scotia, Centre county, celebrated her eightieth birthday at the home of her son, Adolph Reed, in Halfmoon Valley.

Mrs. Reed has been a life-long resident of Halfmoon Valley. At the present time she is enjoying fairly good health. The past few months she has been visiting among her several children.

The birthday celebration came as a complete surprise to Mrs. Reed, all of her children, grandchildren, and great-grandchildren being present. She was the recipient of many beautiful and useful gifts. At 12:30 noon, a delicious birthday dinner was served to some twenty-five guests.

Those present were: Mr. and Mrs. Harry Markle, Mr. and Mrs. Clifford Reed, Mr. and Mrs. Ray Holman and two children, all of State College; Mr. and Mrs. William Gates and two children, Anna and Grace, of Tyrone; Mr. and Mrs. Robert E. Reed and two children, of Stormtown; Mr. and Mrs. Adolph Reed, Mr. and Mrs. William Saxton, Miss Dora Ghaner, Mrs. Mary Reed, all of Halfmoon Valley; Mr. and Mrs. A. B. Stuart and son Robert, and Miss Mae Burkett, of Altoona.

SPECIAL REGISTRATION DAY AT PORT MATILDA

In addition to the three special registration days announced last week, the County Commissioners this week announced that registrars will sit at Port Matilda on Friday, September 30, to accept registrations from Port Matilda borough, and Huston, Taylor, Worth, Union and Ferguson townships.

The previously announced special registration days are: October 3, at Blanchard; October 4, at Millheim, and October 5, at State College. In each case registrations of persons living in the surrounding townships will be accepted.

Want ads bring results

HECLA PARK 7 Miles E. of Bellefonte Wed. Sept. 21st MUSIC BY THE Campus Owls DANCING 9 to 1. ADM. 40c

FRESH DRESSED POULTRY! (Fully Drawn) BROILERS - FRYING - STEWING - ROASTING FISH AND OYSTERS BONELESS FILLETS... 2 lbs 25c OYSTERS... pint 25c HARRY JOHNSON FREE DELIVERY PHONE 363-W

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EXTRA FINE QUALITY EARLY JUNE PEAS - 3 No. 2 cans 20c SUGAR SWEET CORN - 3 No. 2 Cans 19c TOMATOES - 2 No. 2 1/2 Cans 19c NEW YORK STATE SAUER KRAUT - 3 No. 2 1/2 Cans 25c

GOLD MEDAL "KITCHEN TESTED" FLOUR We will give one ticket on every \$2.00 purchase, which includes one 2 1/2-lb. sack of Gold Medal Flour. HEINZ BAKED BEANS - 2 15c Size Cans 23c HEINZ CATSUP - 2 1ge btl 35c IDEAL DOG FOOD - 3 Cans 25c ROYAL GELATINE DESERT - 2 for 9c VERY, VERY THIN. Made from Pure Semolina - SPAGHETTI - lb. 10c SEMANO-THE ITALIAN TOMATO PASTE - 4 Cans 25c

Awaiting Death Chair Four men are scheduled to die in Pennsylvania's electric chair on Sept. 26, but two of them will all probably be reprieved and there is uncertainty as to whether the remaining two will walk the last few steps at Rockview penitentiary.

Lockard and Perry will be reprieved by Gov. George H. Earle, Lockard in conformity with an earlier announcement by the Governor that he would reprieve Lockard's death sentence as long as he was Governor, believing, he said, that the prisoner was mentally abnormal and not responsible for his actions. Perry's sentences have been regularly reprieved since he was committed to the Fairview State Hospital.

Walker and Spangler Taken to Huntingdon The final chapter in the first jailbreak to occur during Sheriff Harry V. Keeler's term of office was closed Monday when two of the principals in the escape, Harold Walker, 19, of Julian, and William Spangler, 19, of Blanchard, were taken to the State Industrial School at Huntingdon to begin indeterminate sentences at that institution.

Bankruptcy Hearing. Creditors and others interested in Ruben Sione, of Phillipsburg, a bankrupt, are notified to appear in the United States Court, Scranton, at 10 a. m. Wednesday, November 9, to show cause, if any, why Sione's petition for a full discharge from all debts provable against his estate should not be granted.

WEIS PURE FOOD STORES VALUES GALORE! Here's an array of fine food bargains that will make every "budget stricken" housewife sit up and take notice! Weis Quality Pastry Flour 12-lb bag 28c Boraxo-For the hands can 15c 20 Mule Team Borax lb pkg 16c Weis Quality Evap. Milk 4 tall 25c Hand Picked Pea Beans lb 5c Fairplay Brand-R. A. Cherries No. 2 can 19c California Sardines 1g oval can 10c Hormel's Spam 12-oz can 29c CHEF-BOY-AR-DEE SPAGHETTI & MEAT BALLS 2 cans 23c GRAPEFRUIT JUICE DROMEDARY 3 cans 25c RED SOUR PITTED CHERRIES 2 No. 2 cans 25c HEINZ BABY FOODS 3 cans 23c JELLO or ROYAL DESSERTS 3 pks 14c QUALITY MEATS! Quality Stamped Beef! Rib Roast Rolled or Short 1b 29c Pork Sausage Home Made 1b 27c Country Scrapple 3-lb pan 25c Sugar Cured Bacon Sliced 2 1/2-lb Cello Pkgs 31c Fresh Sea Trout, Butterfish, Crab Meat, 40-Fathom, Haddock, Halibut, Salmon, Fillets and Oysters.