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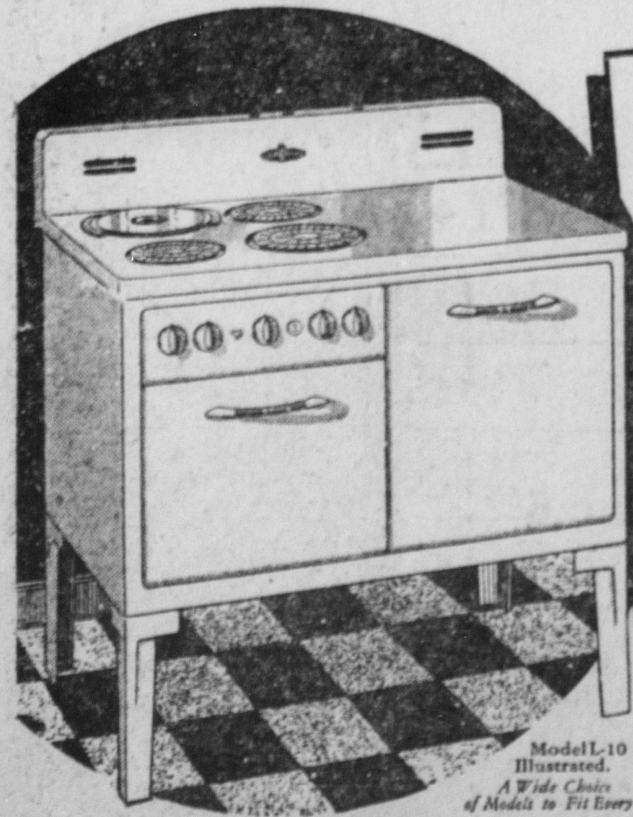
ELECTRIC COOKING COSTS ONLY 1/2 THAT MUCH

Although millions know the low cost of electric cooking, a national survey shows that GUESSES of those who DON'T KNOW average TWICE the ACTUAL average cost.

See the new **ELECTRIC RANGES** today

FRIGIDAIRE BRINGS LOW COST COOKING WITHIN REACH OF THOUSANDS MORE!

Special FOR ONLY
New Frigidaire Electric Range \$119.50
EASY TERMS



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Every Unit A "Speed-Heat" Unit with 5 Cooking Speeds. Provides correct cooking heat for every cooking job from fast frying to slow simmer.

Full-Size "Even-Heat" Oven. Heavily Insulated, for low cost operation, and to keep kitchen cool. Accurately controlled for ideal baking and roasting.

... and many other outstanding advantages.

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Now modern, economical electric cooking is within the reach of thousands more. Frigidaire offers this sensational new low priced electric range that provides the basic advantages... and the same high quality throughout... as higher priced ranges.

Let us show you how this new low priced range can give you Low Cost... High Speed electric cooking... and provide Sure Results for all your cooking. Meal-makers everywhere are thrilled at the low cost operation of this Frigidaire Electric range. Let us show you how easy it is to own one on our extended, easy payment plan.

WOLF FURNITURE CO

West High Street BELLEFONTE Phone 321

Try This Delicious Dinner Cooked On An Electric Range

By LOUISE BROWN

Whether you've invited friends to dinner, or just want to treat the family to an extra-special meal—serve this electric range spring dinner. It not only has a definite appetite appeal, but it's the sort of meal that's easy on the cook, since most of the food goes into the oven at one time.

That miraculous feature—automatic heat control—makes it possible for you to cook this oven meal without staying in the kitchen to keep an eye on it every minute. Once the meal is in the oven, you are free to attend to other duties and you can greet your guests with an untroubled mind. You know the food will be perfectly cooked when you open the oven door. There's none of that frantic last-minute rush to have everything done at the same time, because the whole dinner, including dessert, is cooking at one time. It's all cooking on one heat, too, and what could be more economical than that?

- MENU**
- Consomme Madrilene
 - Celery
 - Shoulder of Lamb with Rice Stuffing
 - Parsley New Potatoes
 - Buttered Green Beans and Carrots
 - Spring Salad
 - Rolls
 - Cream Puffs with Chocolate Sauce
 - Coffee

Filled Shoulder of Lamb

3 lb. shoulder of lamb
1/2 cup uncooked rice
2 cups water
1 cup green pepper
1 small onion, finely grated
1 teaspoon salt
1/2 teaspoon pepper
2 tablespoons butter
6 slices orange (with rind)
6 teaspoons mint jelly

Have all bone removed from the lamb shoulder and a pocket arranged for stuffing. Combine rice and water in covered saucepan, place on High heat of electric unit and bring to the steaming point. Turn heat off and continue cooking rice on stored heat of unit for 30 minutes. Add green pepper, onion, salt, pepper and butter to the cooked rice and fill the lamb pocket with this mixture. Close pocket carefully, using one or two skewers to hold meat together. Place in a shallow, uncovered pan.

Drop 1 teaspoon of mint jelly in center of each orange slice and serve with this garnish.

Parsley New Potatoes

9 medium or 12 small new potatoes
1/2 teaspoon salt
1/2 cup water
3 tablespoons melted butter
3 tablespoons chopped parsley

Scrape or pare potatoes and place in covered casserole. Add salt water. When potatoes are cooked, serve with melted butter and garnish with chopped parsley.

Buttered Green Beans and Carrots

1 pound green beans
6 medium carrots
1/2 cup water
Salt
3 tablespoons melted butter.

Prepare vegetables for cooking. Slice beans and carrots lengthwise into narrow strips. Place in covered casserole and add water.

When cooked, salt to taste and serve with melted butter.

Cream Puffs with Chocolate Sauce

1 cup water
1/2 cup butter
1 cup bread flour
4 unbeaten eggs
2 cups cream filling
1 1/2 cups prepared chocolate sauce

Bring water and butter to a boil on High heat of electric unit. Turn unit off. Add flour and stir vigorously until ball of dough forms in center of saucepan. Drop dough into mixing bowl and add eggs one at a time, beating with High speed of electric mixer with each addition. Drop with teaspoons on oiled cookie sheet. Makes 12 medium sized cream puff shells.

Remove tops from baked shells. Fill with cream filling, replace top and serve with chocolate sauce poured over cream puff.

Cream Filling

2 cups milk
1/2 cup flour
2-3 cup sugar
1/2 teaspoon salt
2 slightly beaten eggs
1 teaspoon vanilla

Scald milk, using Low heat of electric unit. Mix flour, sugar, salt and eggs and stir into scalded milk. Cook until thick, stirring constantly. Turn unit off and continue cooking for 5 minutes over stored heat. Cool and add vanilla.

Cooking Method

Place meat, potatoes, and beans and carrots on bottom rack of oven, the cream puff shells on the top rack. Set temperature control to 375 degrees F. and bake 2 hours. At the end of 1 hour, take the cream puffs out, leaving the rest of the food 1 hour longer.

Just before dinner time, heat the canned consomme for 5 minutes on High heat—then turn the unit off and the soup will stay warm for serving. The rolls can be warmed on stored heat in the oven while food is served.

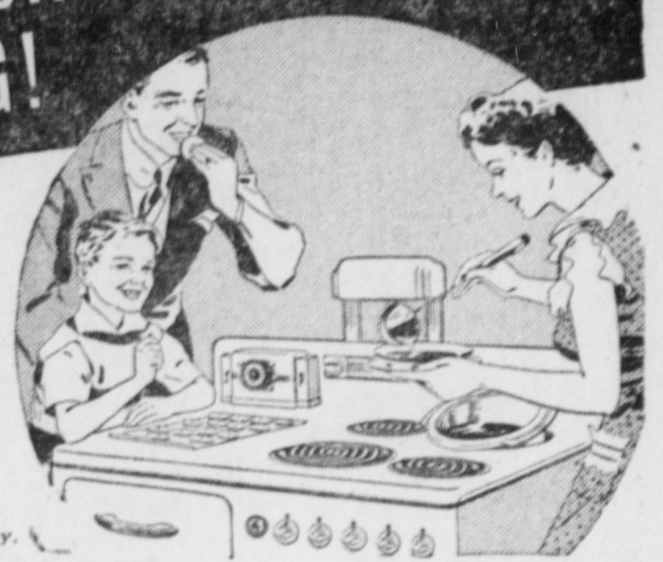
Incidentally, the complete cooking cost of this company meal, including all the food preparation and making coffee, is only 5 1/2 cents—not very much considering the amount of cooking involved.

2,200,000 ELECTRIC RANGE OWNERS CAN'T BE WRONG!

Electricity Sets the Pace In Modern Home Cooking

The happy experience of over 2,200,000 electric range users proves that when you get a modern Westinghouse Range you, too, can enjoy all these—and many other—electric cooking advantages:

1. Better cooking results.
2. Less work—more leisure time.
3. A kitchen that's always cool and comfortable.
4. Matchless safety.
5. Amazing economy—and, best of all,
6. Glorious cleanliness!



NO OTHER COOKING METHOD CAN GIVE YOU SUCH CLEANLINESS

Electric heat is clean heat. Pots and pans stay clean, bright; kitchens keep clean longer, with less work. And just look at a Westinghouse Range! Feel its gleaming porcelain surfaces, notice its rounded corners and its smooth, Solid-Top Corox Units. Then you'll see why an easy rub with a damp cloth keeps it spotless. Why put up with old-fashioned cooking another day? Come in. Let's talk it over.



BE MODERN... COOK ELECTRICALLY

Westinghouse Super Oven Bakes biscuits in 8 minutes from a cold-oven start.

KITCHEN-PROVED

ELECTRIC COOKING COSTS MUCH LESS THAN YOU THINK... Let us Prove it

DeHAAS ELECTRIC COMPANY
"THE WESTINGHOUSE STORE"
West Bishop Street Bellefonte, Pa.
EVERY HOUSE NEEDS WESTINGHOUSE

ELECTRICITY MOST EFFICIENT FUEL, PROOF FOUND IN GOV. COOKING TESTS

On the basis of heat energy needed for cooking foods, electricity is the most efficient fuel, according to a recent government survey made by the Bureau of Home Economics in conjunction with the U. S. Bureau of Agricultural Engineering, Electricity and four other common fuels were used in making the tests.

"Two typical ranges were used in each case, except with 'Fuel D' which was tested in only one range," says Louise Stanley, Chief of the Bureau of Home Economics in her 1937 report to the Hon. Henry A. Wallace, Secretary of Agriculture.

"Based on the total consumption of heat energy required in cooking 6 days' meals, electricity proved to be the most efficient.

"In terms of energy units 'Fuel A' used 178, 'Fuel B' 182, 'Fuel

C' 202, and 'Fuel D' 291 times as much electricity for the same cooking."

Marriage Licenses

Jack Leroy Mabius... Bellefonte
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TEL-A-COOK LIGHTS IN COLOR. Tell you instantly when and where the current is on. A new, exclusive General Electric feature.

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NU-FLEX TRIPL-OVEN. Three ovens in one! Speed Oven. Extra large Master Oven. Super Broiler. Five heat applications; one for every oven need.

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See the brilliant new G-E Range now on display. It brings you all the benefits of modern electric cookery—plus added features no other range can offer. **NEW LOW PRICES!**

- One-Piece Body, Porcelain Enameled Inside and Out
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 - Built-In Minute Chime
 - Generous Sized Thrift Cooker
 - Electric Kettle
 - And the 3 Thrifty Features!
- All or some of these features will be found in each General Electric model.

Here's a Buy!

This new G-E Range brings the advantages of electric cookery at a surprisingly low price. It's a good sound investment with G-E quality features throughout—a BIG value at

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\$10 Down—\$5.42 per month

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