

CLARENCE

(From last week) The McGowan Beauty Salon experienced a very busy pre-Easter trade. With all the other Easter finery we can imagine how attractive some of the better halves must have been. A remark heard which we think needs comment was, "Sunday all the hypocrites would go to church." Well, we were there and noticed others of the present day Pharisee class, so what? Mrs. and Mrs. E. D. Myers and family of Lock Haven, spent the weekend as a guest of the home folks. Mrs. Cowher from Sandy Ridge, mother of Mrs. William Tarman, is visiting for the present at the Tarman home. William Krone and wife, from Pleasant Gap; Mr. and Mrs. Russell Hoover, of Pine Glen, were Easter guests at the Krone residence. Mr. E. R. Krone is a bit improved in health at this writing but is still confined to the house. Mr. and Mrs. Reed, from Johnstown-trailer tourists, are visiting for the week at the Steven Esprich development. Mrs. Elizabeth Meek and household spent the past Sabbath with the R. H. Lucas family at Clearfield. Mr. Lucas was seen in own Saturday. The Sophomore class of the Snow Shoe High school, consequently a post-Easter party Monday, the 25th, at the high school auditorium. About 45 invites were accepted. Benjamin Krone, youngest son of Mr. and Mrs. E. R. Krone, is home again after a six days' vacation in the county capital. Mrs. Mann is suffering greatly from drowsy, consequently is listed among those sick. Sorry neighbor, our wishes for improved health soon. The M. E. church had a record attendance at all three services Sunday—Sunrise, Sunday school, and Communion. At the latter 75 were in the congregation with 52 communicants, and a general collection of \$4.50. Peggy McKean and Edna Vieh-

HOLTS HOLLOW

Mr. and Mrs. Fred Watson and Tommie Watson of Warren, Ohio, spent the weekend with home folks at this place. Mrs. Edith Burd visited her brother in Milesburg recently. Mr. and Mrs. Roy Leathers and family spent Sunday afternoon at the J. F. McCartney home at Mr. Eagle. Mrs. George Magargel and daughter of Pleasant Gap, spent the weekend with relatives at this place. Mrs. James Wesley and daughter returned to her home in Clearfield on Sunday, after spending a week with home folks. Mr. and Mrs. M. C. Reese and daughter, Mr. and Mrs. William Howell, of Gum Stump, called at the J. T. Watson home, also at the Orvis Watson home on Sunday. Mr. and Mrs. Art Burd and Clair Burd were visitors at the Milford home at Pleasant Gap on Saturday. A quilting party was held at the Lee Johnson home on Wednesday of last week, those present were Mr. and Mrs. Boyd Johnson of Buffalo Run, Mrs. Clayton Sliker, Mrs. Ben Fetzer of Milesburg, Mrs. Charles Lucas, Mrs. John Watson, Mrs. Ida Johnson, Mrs. Clair Shawley, Mrs. James Wesley and baby. Mrs. John Kelley and two daughters, called at Orvis Watson home on Sunday evening. Mr. and Mrs. Art Burd spent Sunday with relatives at Unionville. Nevin Watson spent Monday with friends in Milesburg. Helen Brown visited her home at Hax Mann on Monday. Mrs. Roy Sheesley and children of Howard, visited relatives at this place recently.

SNOW SHOE

The Ladies' Aid of the M. E. church, was held at the home of Mrs. Murray Gilliland on Wednesday night. Miss Betty Gaumont, of Karthaus, visited over Sunday at the home of Miss Velda Reese. Mr. and Mrs. Ben Aikey of Milesburg, called at the Bert Gilliland home Sunday afternoon. Mr. and Mrs. Paul Stauffer, Sr., sons Paul Jr. and Wilbur and daughter Nora of Juniata, visited Sunday afternoon with Mrs. Mabel Lucas and family. Mr. and Mrs. Bob Park, Mrs. Harry Ebers, daughter Mary, called on friends at Karthaus. The card party sponsored by the Parent-Teachers Association on last Thursday night was well attended. Miss Geraldine Dixon of Bellefonte, spent the weekend with her mother, Mrs. Mary Dixon and family. Misses Maxine and Betty Thompson called on their grandmothers, Leona Oswald, Sunday evening. Miss Betty Price, Altoona, visited her parents, Mr. and Mrs. Lewis Price, Sr. over Sunday.

Used Truck Headquarters DECKER MOTOR CO. SOUTH SPRING STREET BELLEFONTE, PA. PHONE 674

PORT MATILDA R. D. NO. 1.

On Saturday evening, March 23rd, at 8 o'clock at the Holiness church at Port Matilda, a double wedding ceremony was performed. The couple were Clarence Beckwith, son of Mrs. Sara Beckwith of Bald Eagle and Miss Eileen Weaver of Dix, and Blaine Moore, son of Mr. and Mrs. Ernest Moore, of Julian, and Miss Nadaline Weaver of Dix. The young ladies are identical twins and daughters of Mr. and Mrs. J. W. Weaver, (deceased). The girls were dressed in white evening gowns. Mr. and Mrs. Willard Weaver were attendants. We all join in wishing them a long and happy married life. Mr. and Mrs. Blaine Moore will reside at Julian, at the home of the groom, while Mr. and Mrs. Clarence Beckwith will reside at Everett. Mr. and Mrs. R. C. Gardner, Merrill Gardner, Ira Gardner, Sr. and Ira Gardner Junior of Scranton spent the weekend with their cousin Mrs. M. A. Kerin and attended the funeral of their grandmother, Mrs. Mary Nearhood. The passing of Mrs. Mary Nearhood or "Grandmother" Nearhood as she was known to all her friends in the community, despite her age, she had a smile and a kind word for everyone. At the time of her death she was 94 years, 5 months and 3 days. Up until two weeks before her death, she was far more active than many in their sixties. Her memory was perfect. Her life was spent giving deeds of kindness for others, and sixty odd years, she gave her life to the U. B. church. Only three of her children survive her death. She buried two grown daughters and two grown sons were killed. She had many sorrows, but always carried her burdens with a smile. The passing of this wonderful christian character should be an example to us all. Mr. and Mrs. Arma Duey attended the funeral of Mrs. Duey's brother, at Clearfield on Wednesday. Those from a distance attending Mrs. Nearhood's funeral were Mrs. Almeda McCracken and family of Lewistown, Evelyn Wriggiman from Pittsburgh, the Gardner family of Scranton; Mr. and Mrs. William Nearhood and family of Houtzdale and Mr. and Mrs. St. Clair of Houtzdale, Mr. and Mrs. Alonza Nearhood and family of Tyrone, Roy Nearhood of Tyrone, Mr. and Mrs. Clarence Hoover and family, and Mr. and Mrs. Chester Thompson of Altoona. Mr. LeRoy Hogarth spent Saturday in Altoona. Mrs. Willis Wyland was an Altoona shopper on Wednesday. Mr. and Mrs. George Weaver spent Saturday in Altoona. Mr. and Mrs. Clifford Goss of Tyrone, spent Sunday at the home of Mr. and Mrs. Joe Goss, also Mr. and Mrs. Clair Goss of Tyrone. Mrs. M. L. Wooster spent Sunday with her sister Mrs. A. J. Collett, other Sunday visitors were Mr. and Mrs. P. I. Lego, and family of Conemaugh. Mr. and Mrs. Dave Pink and Mr. and Mrs. William Pink of Tyrone, spent Sunday with Miss Nannette Weaver. Mr. and Mrs. Clarence Hoover and family of Altoona, spent Sunday with their parents, Mr. and Mrs. W. E. Shively. Mr. and Mrs. LeRoy Hoover and Mr. and Mrs. Chester Thompson, and Mrs. Florence Hoover of Altoona, spent Sunday with Mr. and Mrs. Miles Hoover. Mr. and Mrs. Harry Williams of Port Matilda spent Sunday with her mother Mrs. Elizabeth Dixon. Mr. and Mrs. Toner Merriman were Tyrone shoppers on Saturday. Miss Lois Merriman spent Sunday at Port Matilda. Mr. William Goss spent Sunday with his sister Mrs. Olive Merriman. Lynn Reese had his fingers badly cut while butchering.

SNYDERTOWN

Church notes for Sunday, April 7, 1940. Sunday Church School at 9:30 a. m. Preaching service at 10:30 a. m. Some of our people attended the recital given by Homer Rodeheaver and Mr. B. D. Ackley at the Bellefonte Presbyterian church on Sunday afternoon. E. L. Dorman is not so good at this writing. Mr. and Mrs. Alvin Beck and son William and Randall Eitel, and Miss Hazel Lannen spent Sunday afternoon at the Jimmy Sebisa home in Milesburg. Mr. and Mrs. Milford Dorman spent the weekend in Clearfield with Mrs. Dorman's mother and family. We welcome the new families who are moving into our community this week and welcome you into our church this Sunday. Mr. and Mrs. Max Markle spent Sunday evening at the Elaine Stover home with her parents. Mr. Harold Harshberger has returned to Gatesburg to resume his studies after spending his Easter vacation with his parents, Mr. and Mrs. George Harshberger. Rev. and Mrs. Paul J. Keller and daughter Mary Lou and son Junior, are spending this week in Steelton and vicinity visiting their parents. During the past few days we had high water, causing some damage, but at this writing the streams are receding, and it looks as though the danger point is over. When in need of groceries, plow parts, hardware, tires, gas or oil, come and get the prices at the new up-to-date store in Snyderstown before buying elsewhere. Some of our people are on the sick list, we hope for their speedy recovery. Mrs. Ida Dorman spent Sunday afternoon and evening in Bellefonte to see Mr. Dorman who is a patient at the Centre County Hospital.

WOODWARD

Mrs. George Stover, daughters and granddaughters, Miss Trovola, Mrs. Harold Ard and Marie, respectively spent a pleasant day with Mr. and Mrs. Daniel Stover at Middleburg on Tuesday. By the way it was Mrs. Daniel Stover's birthday, also a daughter of Mrs. George Stover. Mr. and Mrs. Lester Ousweite vacated a part of the Harry Brindle residence and moved into what was formerly the "Sawyer" Rider home on Thursday near Pine Creek Mills. This property was recently purchased by Thomas Snyder. Miss Trovola Stover is on the sick list. She's ill with an attack of the gripe. However, she is on a fair way to recovery. Last Saturday this locality had a torrential rainy day and the streams rose to flood stage. The west side of the swimming pool which was built across Pine Creek last summer was torn out. Time will tell whether the torn out part will be repaired. John Sheesley and C. E. Kreamer in company with Mr. Kreamer's son, Harwood, as chauffeur made a business trip to Bellefonte last Saturday. On last Friday Mrs. Steward (Lulu) Benner and children visited Mrs. Benner's husband who is a patient in the Bellefonte hospital since last week. However, he is improving nicely and will soon be able to return to his family. The turtle dove was first heard in this locality on last Thursday evening and the song sparrows on Sunday morning. It will be but a few weeks when all of our migrating birds will have returned to cheer us again. You can't get along with people by saying or thinking, "I'm the captain; follow me." We often wonder who gets the worst of it, the speaker or the listeners. Smart sayings are not typed at the rate of two a minute, believe us.

MADISONBURG

The concert that was to be held in Madisonburg town hall, was not held on account of the bad weather but will be held this Saturday evening April 6th. Everybody welcome. Robert Rishel and family moved from the Carlis farm to the William Rishel farm at Farmers Mills last Wednesday. Elmer Duck and family moved from Milheim in part of his par-

REBERSBURG

Mr. and Mrs. Thomas Williams and son Thomas, Jr., and Mrs. Moore, of Scranton, visited at the home of Thomas Hosterman this week. Mrs. Ellen Bierly had the misfortune to fall on the ice Sunday evening and injure her knee quite badly by tearing ligaments. She will be obliged to stay off her feet for a number of weeks. At present she is being cared for at the home of her daughter, Mrs. Helen Shultz. Mr. and Mrs. Clarence Sheasley and family, of State College, visited among relatives on Sunday. Mrs. Palmer Bierly is ill at this writing, suffering with pneumonia. Mr. and Mrs. Fred Bender, daughter Lillian, and Mrs. Alice Duck, of State College, were Sunday callers at the home of Miss Emma Sholl and Mrs. Ella Diehl. Heavy rains and melting snow last week brought high water to our town and flooded many cellars. Several families were obliged to vacate their houses for a brief time. Spring movings in this vicinity included the following: James Hoover moved from Fillmore to the farm estate house last week. Miss Faye Watsen, a nurse of Lock Haven, spent a short visit at the home of Mrs. Annie and Miss Jane Keller. Miss Mary Swartz and Mrs. Mark Fetteroff made a business trip to Lock Haven on Saturday.

HYBRID SEED CORN FOR CENTRE COUNTY FARMERS

Centre County farmers are debating this spring whether to plant hybrid corn or continue with the local varieties they have been accustomed to use on their farms. According to County Agent, E. C. Blaney, there are many questions that must be determined relative to hybrid corn before it will be safe for a farmer to plant his entire crop. Centre County is situated on the dividing line between the northern section of Pennsylvania that grows a very small corn, and the southern section which grows a larger sized corn. The problem with hybrids is to determine the varieties that are adapted to this area. Such factors as length of growing season, date of ripening so that the corn is safe to crib, yield, etc., are things that must be determined. For the past two years under the direction of the Extension Service, tests have been conducted in various sections of the county. These demonstrations last year were on the farms of Fred Bohn, near Rebersburg, and Hugh Wilson, of near Stormstown. In each case, six of the earlier maturing hybrids available and a good strain of Leaning were compared with the corn being raised on these farms. For husking purposes, it was found that Ohio 15 and Ohio K 23 were the earliest and safest of the hybrids from the standpoint of full maturity in a normal season. Ohio K 8, G 12 and Wisconsin 645 were found to be rather late to be safe in maturity in an average season. In yields, the hybrids averaged 6% better than the good strain of Leaning tried. Nearby counties reported a 4% increase in yield in hybrids over local varieties. It was also found that Iowa 921 and Pinks G 12 were about a week later in ripening than the above mentioned varieties and might be safe under unusually favorable conditions. However, the majority of hybrids are too late in maturity for Centre County conditions. Other factors which are important in determining the use of hybrid corn, hybrid will withstand storms better than most open-pollinated corns. Usually more uniform germination can be expected as in most cases seedmen producing hybrid corn have stored them under favorable conditions. Cost of reliable hybrid corn is high and will continue to be so because of the cost of production. Hybrid corns cannot be planted the second year, as you can expect a reduction in yield of from 5 to 50% from the first year. Therefore, if you are to purchase new seed each year. Hybrid corns are usually smaller in the grain and care should be exercised in order not to have it planted too thick. The safe hybrids, from the standpoint of maturity in Centre County, have not proved to be an increase in yield, except where they were compared with local corns which were very poor yielding strains. According to Blaney, hybrids for silage should be expected to yield about the same as open-pollinated silage crops of similar lengths of season. However, hybrids will stand up better and will not be affected by storms as much as our open-pollinated varieties. The following varieties mature about the same as Lancaster County Sure Crop and have been used for silage with considerable success: Ohio W 17; Iowa 939; U. S. 44; U. S. 17 and G 218. Sample copies of the farm census are available at the Agricultural Extension Office, Post Office Building, Bellefonte, Pa., and may be obtained upon request of anyone wishing to prepare this information in advance to facilitate the work of the Enumerator.

GREGG CIVIC GROUP TO MEET WEDNESDAY

The Gregg Township Civic Association will hold its regular meeting on Wednesday evening, April 10. After the business session the entertainment committee will take charge. They have arranged for dancing, cards and Chinese checkers. All residents of Gregg township are cordially invited. No admission charges, and refreshments will be served. For a meeting Wednesday evening, May 14th, the committee has arranged for free bingo.

MADISONBURG

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BOALSBURG

Mrs. Howard Wink and children, Barbara and Howard, Jr., spent last weekend visiting friends and relatives at Gettysburg. Mr. and Mrs. Sterl Kunes and children, Nancy and Bobby, spent last Sunday with friends at Blanchard. William Fisher and Joe Martz, of Sunbury, visited relatives and friends in town on Wednesday. Miss Priscilla Stuart, of Bolivar, spent last weekend with her parents, Mr. and Mrs. William Stuart. Mrs. Gertrude Wagner, of Altoona, recently spent several days at the home of Mr. and Mrs. Ernest Hess. Mrs. Walter Peters entertained at dinner Wednesday, her mother, Mrs. Ellen Whitman and daughters, Edna and Francis, of Oak Hall, and Mrs. James Callahan and son Elwood, of Pine Grove Mills. Mrs. William Stuart and Mrs. Ernest Hess spent Thursday at the home of Mrs. Hal Bortoff, at State College. Miss Anna Dale, of State College, spent the weekend with her sister and brother-in-law, Mr. and Mrs. Harry McGirk. Mrs. Weyman Noll, of Linden Hall, entertained the following ladies at a quilting on Thursday: Mrs. William Stover, Mrs. Walter Peters, Mrs. Fred Kline, Mrs. Harold Lewis, Mrs. A. J. Hazel, Mrs. George Fisher, all of Boalsburg and Mrs. Samuel Ross, Mrs. Howard Callahan, Mrs. William Houser all of Linden Hall and Mrs. David Noll of Centre Hall. Mr. and Mrs. Millard McGirk, of Altoona, spent Sunday with the former's parents, Mr. and Mrs. Harry McGirk. Mr. and Mrs. Ralph Dale and son Jack of Bellefonte, spent Sunday with the former's parents, Mr. and Mrs. Luther Dale. Rev. and Mrs. Thomas G. Jones and daughter, Nancy, spent the weekend with friends and relatives at Hazelton. Mrs. Sara Erb and Mrs. Bess Jackson, of State College, spent Sunday afternoon with Mrs. Emma Charles. Mr. and Mrs. Robert Temple visited relatives at Peleburg, on Sunday afternoon. Mr. and Mrs. George Mussler and family, of Pine Grove Mills, have moved into the Nevin Meyer farm west of town.

PLEASANT GAP

(From Last Week) Mr. and Mrs. Kenneth Zerby and daughter of Johnstown, spent the weekend with the Frank Irvin. Mr. and Mrs. Ralston Derr and children spent their Easter vacation with relatives at Schenksville. Mr. Abner Noll who has been ill for over five weeks is now able to set up a few hours each day. Mrs. H. S. Noll, Miss Esther Noll, Mrs. Ray Melroy, Marlene Kauffman, were among those who attended the dinner given for Ray Melroy at the William Penn Hotel in Harrisburg Tuesday evening, March 19. Mrs. Merritt Gale, who has been in poor health for a number of months, has been very ill at her home for the past week. Mrs. Clyde Adams drove the former's mother, who had been visiting here for several months, to Canton, Ohio, Palm Sunday. Mrs. Harry Hill accompanied them to Williamsport, where she spent the time with her brother, Harry Twilmyer and wife. Mr. and Mrs. Miles Decker, of Stroudsburg called Sunday afternoon upon relatives and friends here. Mr. and Mrs. Kermit Noll, of Jersey Shore, were callers at the Noll-Melroy home Saturday afternoon. The peace and quiet of Easter Sunday was disturbed here by a large fire which completely demolished apartments in the Ted Jodon sale barn building and destroyed the remaining two so much that all six families were rendered homeless. A fire company was called Wednesday forenoon to the Penitentiary where a fire had broken out in the garage near the green house. Miss Arlene Zimmerman was here from York where she is attending business college, to spend the Easter holidays with her parents, Mr. and Mrs. Harold Zimmerman. Rev. Moyer of Bellefonte, called at the Noll-Melroy home Tuesday afternoon. The William Tucker family spent the weekend with friends at Penn Argyle. The card party held by the Women's Civic Club in the school house, Wednesday evening, was a success, even though the weather was so unfavorable. Mrs. Henry Noll spent Saturday afternoon with her parents, Mr. and Mrs. Alvin Beck, at their home near Rebersburg. Mr. Braugart has been in very poor health for some time. Mrs. Ward Showers was hostess to her bridge club at her home last Thursday evening. Mrs. S. E. Noll accompanied Mrs. Hugh Cronin on an automobile trip to Harrisburg last Tuesday. The Frederick Shaffer family spent Easter with relatives at Curwensville. We are glad to note that the condition of Mrs. Leonard O'Donnell, who has been ill most of the winter, is improving and we hope she may soon be entirely well. Her husband's mother who had been caring for her returned to her home at Jersey Shore last week, and another lady from that town is now in charge. The condition of Mrs. John Myer, who has been very ill for a number of months, remains about the same. Mrs. Josephine Dyer, of Blanchard paid the Nolls and Melroys a short call Monday morning. Word was received from Mr. and Mrs. George Magargel, who have been wintering in Florida, that they plan to return home about May 1. Mrs. Jean Harris left Friday for New Castle where her sister Mrs. Edna Butz underwent a very serious operation in the hospital at that place. Mrs. Harris and Mrs. Butz's daughter, who is training at the Newell & Newell Sanitarium, are caring for her. Ted Harris spent Easter with his parents at their home at Snow Shoe. Mrs. John T. Noll accompanied the Harry Elys to Sunbury Sunday, when they had an automobile trip to the Epileptic Colony in Sunbury, where Mr. Ely had been in charge of the landscaping. Mrs. E. M. Hewitt, of Centre Hall, was a dinner guest at the Harry Bilger home Sunday. On the evening of April 11, from 5 to 8, the Logan Drama Club will serve a benefit supper for the local fire company. We hope it will be well patronized. Plan to go. Mr. and Mrs. Noel Jones, who had been living in the apartment recently vacated by Dr. Henninger, left a few days ago for York, hence these comfortable living quarters are at present open for rent. —Have you something you don't need? Advertise it.

Sarah Ann's Cooking Class

Most of us know our cooking has gotten in a rut, but we soothe our conscience by thinking that experiments are costly. Make too much and the family probably wouldn't like it anyway. So we keep right on scrambling eggs, frying steaks and baking puddings. A simple, yet different menu, perfectly prepared and charmingly served, will take the monotony out of cooking and will make the family feel proud of its housekeeper.

Chipped Beef and Omelet

Use one egg for each person served, and one tablespoon of hot water for each egg. Separate yolks and whites. Season the yolks with salt and with either pepper or nutmeg, according to taste; add water and beat well. Beat the whites until stiff and fold in the yolks. Pour gently into a well greased pan and cook slowly until the underside is a delicate brown. Then place the pan in the oven, keeping the temperature between 325 degrees and 350 degrees. When the omelet responds to the touch it is done. Make 2 cups part of the way down into the omelet at right angles to the handle of the pan, dividing it about in thirds. Then tip the pan, slide a spatula under each round, fold it over as you slip it out of the pan onto a platter.

Meat Rolls

Sift 2 cups of flour into a large bowl with 2 teaspoons of baking powder and 1/2 teaspoon salt. Cut in 1/2 cup of shortening until the mixture is full of lumps about the size of small marbles. Add enough milk to make a light dough, that can be rolled very lightly on a board. Roll to 1/4 inch thickness and cut rounds 2 inches in diameter. In the center of each round put a heaping teaspoon of meat filling. Fold rounds in half, pinching edge down in a greased baking sheet. Brush the rolls with egg yolk and little water beaten together. Bake in an oven 450 to 475 degrees about 10 minutes.

Maple Syrup Muffins

Mix 1/2 cup of milk with 1/4 cup of maple syrup, and into this work 2 cups of flour that have been sifted with 4 teaspoons of baking powder and 1/2 teaspoon of salt. Rub 1/2 cup of butter into the mixture with the fingers. Add 1 beaten egg. Work all this into a dough which will be very soft. Bake in greased muffin pans.

Beet Ring Mold

4 lbs. beet greens 8 small white onions 2 teaspoons salt Pepper 4 tablespoons fat One 1 1/2 lbs. canned tongue Prepare and cook the beet greens and onions separately until tender. Drain well, then add salt, pepper and fat to the beet greens, with additional seasoning if necessary. Arrange the hot greens in a buttered ring mold, packing them down well. Unmold on a hot platter and fill the center with the tongue which has been diced and mixed with the white sauce, onions and pimientos.

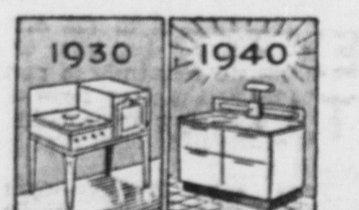
Meat Filling

Put through the meat grinder 1/2 lb. of cooked beef, chicken liver, or ham—or a mixture of these—with 1 bay leaf, 1 small chopped onion, a teaspoon of parsley and a teaspoon of chopped cucumber pickle, with salt and pepper to taste. Brown this mixture in a little fat and blend

A STATEMENT TO OUR RESIDENTIAL CUSTOMERS

Why 57,000 PERSONS ON WEST PENN LINES PREFER ELECTRIC RANGE COOKING

IT may surprise you to know that 57,000 persons whose homes are on West Penn Lines are eating electrically cooked meals every day. Over half of the families represented turned to electric cooking in the last three years—with more electric ranges being purchased in 1939 than in any previous year. And indications are that even more people will change to electric ranges in 1940. There are very good reasons for this swift-growing popularity. During the past decade many things happened which affected



But the manufacturers were alert to every opportunity. They foresaw that the electric range could be vastly improved. It could be beautified, of course. More important, however, it could be transformed into a device of such accuracy and convenience that it would remove from the daily cooking task all the guesswork and difficulties that still remained. Improvements, which could not be obtained at any price ten years ago, have now been made. In spite of all this, prices are down. A far better electric range can be bought today for \$130 than was obtainable for \$200 in 1930.

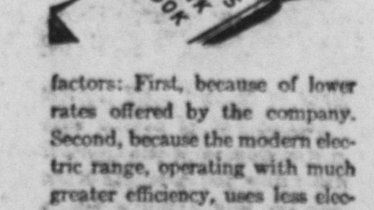
WHAT ARE THE IMPROVEMENTS? Let's take a look at the improvements—remembering that most of them are incorporated even in the lowest priced models. The 1940 electric range is styled for the modern kitchen. It has the "snap" and trimness of a streamlined car. It is finished in all-white porcelain, with stainless, acid-resisting porcelain cooking top. The back panel and top are now one smooth piece, with no corners or seams to collect dirt. The surface is equipped with an electric light—properly placed so that it provides good illumination all over the working surface. Everything is built-in, too—including the oven timer, and the new "reminder bell," which signals the end of short-time cooking operations. Handles, switches—all have been re-designed in modern style. The handles are finished in non-tarnishing chromium, the switches are of attractive plastic. Ovens are roomier—and one-piece porcelain interiors, with rounded corners, make them easy to keep clean. The sturdier sliding shelves have "stop-pulls" to prevent the tipping of pans. And there are large warming com-



electric cooking. These things took place rapidly—so rapidly that many persons are still not aware of them. It is the purpose here to tell just what has occurred.

OPERATING COST IS DOWN

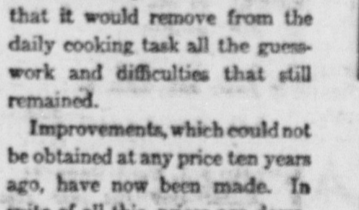
Since 1930 the cost of electric cooking on West Penn lines has dropped from an average of \$5.75 per month to only about \$1.75 today. This \$2.00 difference in the customer's favor is due to two



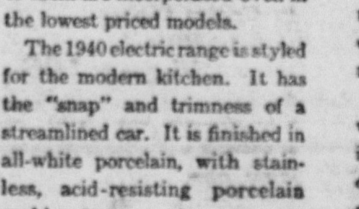
factors: First, because of lower rates offered by the company. Second, because the modern electric range, operating with much greater efficiency, uses less electricity than formerly.

RANGES IMPROVED—PRICES DOWN

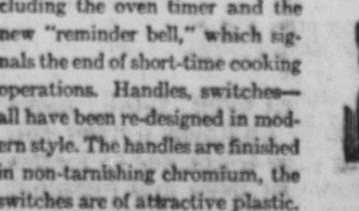
The 1940 electric range provides the easiest, coolest, cleanest and most-nearly-accurate method of cooking ever conceived. The electric range of a decade ago, although not much different in appearance from the old-type stove of those days, did a much better cooking job.



The surface units have undergone almost unbelievable improvements. Surface units are available today with 5 sections of maintained heat. And, although they require less electricity, they fairly leap to cooking temperature. The steam cooker, ideal for slow-type cooking, was once obtainable only on higher priced ranges. Now it is standard equipment on all modern electric ranges. Every cooking service that a woman could ask for is embodied in the new "electrics." If you're cooking with an old-fashioned stove, today's electric range can save your time, cut down your work, do the job the safe, sure, clean, dirt-free way—and assure delicious meals every time.



YOU ARE INVITED The local dealers, who are now conducting their third annual "Spring Showing," extend you a cordial invitation to view the 1940 electric ranges. We urge you to see for yourself why people are changing to electric cooking.



WEST PENN POWER COMPANY