



The first time the oven was opened on this quantity baking test, Mrs. Dorothy Bathgate and her staff gathered around with bated breath to see what the results would be. When you see this done at cooking class next Wednesday you'll have to admit that such strange companions as chocolate and angel cake, rolls and a tea ring can all be baked to perfection at one time.

### Sarah Ann's Cooking Class

The housekeeper who is thrifty as well as a good cook knows the art of making good sauces. The most indispensable of all sauces is the white sauce, it appears throughout the menu; in soups, entrees, sauces with vegetables and sometimes as the base for desserts. Any leftovers combined with the appropriate sauce may appear to the family as a new and interesting dish.

**Horse Radish Sauce**  
1/2 cup cream or evaporated milk  
4 tablespoons horse radish  
1 tablespoon vinegar  
1/2 teaspoon salt  
Beat cream until stiff. Mix horse radish, vinegar and salt. Fold into cream. This is a favorite sauce to serve with beef. For variety add 1/2 cup apple sauce and serve with roast pork or duck.

**Thin White Sauce**  
1 tablespoon fat  
1 tablespoon flour  
1 cup milk  
1/2 teaspoon salt  
Use for creamed soups, bisques and sauces.

**Medium White Sauce**  
2 tablespoons fat  
2 tablespoons flour  
1 cup milk  
1/2 teaspoon salt  
Used for creamed and scalloped mixtures and sauces.

**Thick White Sauce**  
3 or 4 tablespoons fat  
3 or 4 tablespoons flour  
1 cup milk  
1 teaspoon salt  
Use for souffles and croquettes. Melt the fat in a saucepan. Stir in the flour and cook until bubbling and smooth—2 or 3 minutes. Pour in the milk, about one half at a time, stirring constantly until perfectly smooth and creamy. When all the milk is added, cook the mixture over boiling water while seasoning and other ingredients are added. If after careful mixing the white sauce is lumpy, beat with a rotary beater until smooth.

**Cucumber Sauce.**  
1/2 cup cream or evaporated milk  
1 large cucumber  
2 teaspoon vinegar  
1/2 teaspoon salt  
Beat cream until stiff and add salt and pepper. Add vinegar a little at a time. Peel cucumber, chop and drain well. Beat into cream. Chill. Serve with cold salmon or boiled flounder.

**Spanish Sauce**  
2 tablespoons fat  
2 tablespoons chopped onion  
2 tablespoons chopped celery  
1 1/2 tablespoons flour  
1 cup brown stock  
1/2 cup thick tomato pulp.  
Heat fat, add onion and celery. Cook until delicately browned. Blend flour and stock, add to tomato pulp and combine with the mixture. Cook about ten minutes. Chopped ham or bacon may be added.

**Lemon Sauce**  
4 tablespoons sugar  
1 tablespoon cornstarch  
1 cup water  
3 tablespoons lemon juice  
2 tablespoons butter  
Salt  
6 marshmallows cut in halves.  
Mix sugar, cornstarch and the water; cook in double boiler until slightly thick, stirring constantly. Remove from fire, add lemon juice, butter and salt. Add marshmallows, beat until dissolved. Serve hot with bread pudding or ginger bread.

**Chocolate Sauce**  
1 1/2 cup milk  
2 squares chocolate, unsweetened  
1 tablespoon butter  
1 cup powdered sugar  
1 teaspoon vanilla  
Salt  
Put milk, chocolate and butter in a saucepan. Cook until mixture is smooth and thick. Add sugar, cook until it thickens again, stirring constantly. Add vanilla and salt. Serve hot.

**Marshmallow Mint Sauce**  
1/2 cup sugar  
1/4 cup water  
8 marshmallows cut in small pieces  
1 egg white, stiffly beaten  
1/4 teaspoon peppermint extract  
Green coloring  
Cook sugar and water to a thin syrup. Add marshmallows. Let stand until marshmallows are dissolved. Pour syrup slowly over the egg white, beating constantly until mixture is cool. Add peppermint extract and enough coloring to make delicate green.

**Mint Sauce.**  
1 tablespoon powdered sugar  
1/4 cup fresh or dried mint leaves  
1/2 cup vinegar  
Heat sugar and vinegar to the boiling point, then pour over chopped mint leaves. Serve with lamb.

**Sauce For Game or Vegetable**  
2 tablespoons butter  
2 tablespoons flour  
1 cup sour cream  
1/2 teaspoon salt  
Cayenne  
Melt butter, add flour and salt. When well mixed add all of the cold, sour cream at once. Boil until thick and creamy. This is an unusually piquant sauce to serve with asparagus or game.

### Methodists Bring Conference To End

(Continued from page one)  
The Simpson church four years will exchange with the Rev. A. R. Turner of the Grace church, York.  
At the sessions Sunday, presiding Bishop Edwin H. Hughes ordained 11 deacons and two elders. The 11 deacons are: Charles M. Hammond, Snow; Donald H. Miller, Gatchsville; Henry F. Miller, Frankstown; Earl M. Rowe, Concord; John Russell Sanderson, Newport; Harter S. Taylor, Shawville; William H. Vastine, Shamokin; David F. Wertz, Newport; Joseph E. Matlock, Brezewood; Leland W. Keemer, Boston, Mass.; and Frank W. Kimper, State College.  
The elders are Charles C. Livergood, Wolfburg, and Newton David Shirley, Karthaus, who was 70 years old Saturday.  
Victor Meredith, of Sunbury, was elected president of the annual youth conference, for which 210 registered. Other officers are Robert McCloskey, Harrisburg, vice president; Ray Crispin, Mill Hall, treasurer; Myrtle Andrews, Tyrone, secretary; Mary Elizabeth Yowler, Harrisburg, member-at-large; Clinton Bell, Jr., Hartleton, representatives to the conference board of education.  
The annual youth conference will be held next year at Harrisburg, concurrently with the central church conference.

**The Coffee Pot**  
One need never have any fear as to the fresh flavor of the coffee if the coffee pot is given a dose of baking soda once a week. Simply put a tablespoon of soda into the pot, fill with cold water, and let it boil for just a little while. Rinse with warm water. This will keep the pot in spotless condition.

**Typewriter Noise**  
Oftentimes, when typing is done at home it is necessary to be as quiet as possible in order to hear the doorbell or telephone. Much of the noise can be eliminated if the typewriter is placed over thick folds of newspaper.

### COLLEGE TWP.

A birthday surprise party was given in honor of Mrs. Alvin Krebs on the anniversary Saturday evening, March 30. The evening was spent playing cards, Chinese checkers and checkers. Refreshments were served consisting of sandwiches, pickles, celery, weiners, coffee and cake, beautiful gifts were received. Those present were: Mr. and Mrs. Stewart Rowin, Clayton Krebs, Miss Delores Krebs, Mrs. Iva Weller, Mrs. Elsie Emigh and Miss Rose Walk all of Julian; Mr. and Mrs. Everett Hanscom, Miss Jean Walk, Master Clem Moore of Unionville, Mr. and Mrs. M. B. Weaver, Mr. and Mrs. M. P. Brook, Miss May Wilson, James Stevens, Mrs. Helen Poorman, Ray Wilson all of State College, Mr. and Mrs. John Poorman and daughter Mary Lynn, Mr. and Mrs. William Neidigh, Mr. and Mrs. Alvin Krebs and children Julietta and David.  
Philip J. Packard is on the sick list, Clarence Sheesley is assisting superintendent on the P. S. C. farms during his illness.  
Mr. and Mrs. Boyd Williams attended the reception in the Boalsburg church basement for the new

pastor and family on Wednesday evening.  
Mrs. Fred Bender and daughter Catherine and Joanne, and Ruth Wilde, Joanne Hoy and Fred Murray all of State College were Sunday evening visitors at the Charles Shearer home.  
The Herkimer property is still vacant since the Davey family moved.  
Jack Mullin and Emory Shearer were Saturday evening callers at the home of Mr. and Mrs. W. D. Wolfe at Lock Haven.  
(From last week)  
Some more moving: Mr. and Mrs. William Davey and children, Benny, Ivan, Billy and Sarah moved from the Herkimer homestead property to Snow Shoe on Friday where Mr. Davey is working in the coal mines. Mr. and Mrs. Guy Fisher and son moved from the Behrer farm near Reed's Gas station along the concrete highway. It is said a family is moving in where Davey vacated on April 1.  
Miss Charlotte Lyle, who is living at State College and going to Eighth grade, spent the Easter weekend at the home of her par-

ents and sisters and brothers, the Alfred Lyle family.  
Mr. and Mrs. Clarence Sheesley and daughter Ruth, helped Mr. and Mrs. Guy Fisher to move on Wednesday March 27.  
Miss Marian Straub, ten-year-old daughter of Mr. and Mrs. Charles Straub fell on the ice near the porch of their home, on Monday and injured her right arm at the wrist, no bones are broken but she carries it in a sling because it is seriously sprained.  
Mrs. Estella Womer and Mrs. John Gross were guests at the home of Alfred Lyles on Easter Sunday.  
Mr. and Mrs. Clarence Sheesley entertained members of the Comrades Bible Class at their home on Thursday evening. Those in attendance besides Mr. Sheesley were: Rev. Homer Gaunt, James Schreck, William Schreck, Charles Coble, John Boal, Marvin Lee, Lewis Snyder, Paul Snyder, Andrew Dale and John Shuey. Mrs. Lewis Snyder was a visitor in the same home that evening.  
Mrs. Edwin Gilford and son Edwin from the vicinity of Petersburg, Huntingdon county, Pa., were business visitors in this townshi-

on Monday, looking for a property to buy and move on to.  
Mr. and Mrs. Weaver who had been living with their daughter, Mrs. Guy Fisher have gone to Altoona to spend some time with another daughter living there.  
Johnny Poorman is on the sick list.  
**CROP LOAN AGENT TO VISIT IN BELLEFONTE**  
Colonel Louis E. Schucker, State Supervisor for the Emergency Crop and Feed Loan, will be at the Bellefonte Postoffice on Saturday, April 13, at 9 a. m., for the purpose of accepting applications for these loans.  
These loans will be made, as in the past, only to farmers whose cash requirements are small and who cannot obtain a loan from any other source, including production credit association, banks, or other private concerns or individuals.  
As in former years, the money loaned will be limited to the applicant's necessary cash needs in preparing and cultivating his 1940 crops or in purchasing or producing feed for his livestock.  
Borrowers who obtain loans for

the production of cash crops are required to give as security a first lien on the crop financed or, in the case of loans for the purchase of feed, or the production of feed for livestock, a first lien on the livestock to be fed.  
Farmers interested in making application for a loan may contact their county agent for further information, or write to Colonel Louis E. Schucker, P. O. Box 864, Harrisburg, Pa.  
**Carrier Gets Ducking**  
Walter Troup, substitute rural mail carrier for the Lewisburg post office, received an unpleasant surprise Saturday, when, while fording a flooded portion of road near that town, his car suddenly plunged up to the handles of the doors at a sharp dip on the road. Troup was unfamiliar with the road and thought the water would not be deep when he started through. He waded out of the water and succeeded in securing a farmer's services for pulling the car out. He obtained dry clothing at a nearby farm house and then repaired the automobile in order to complete the route.

# THE CENTRE DEMOCRAT HOMEMAKING SCHOOL

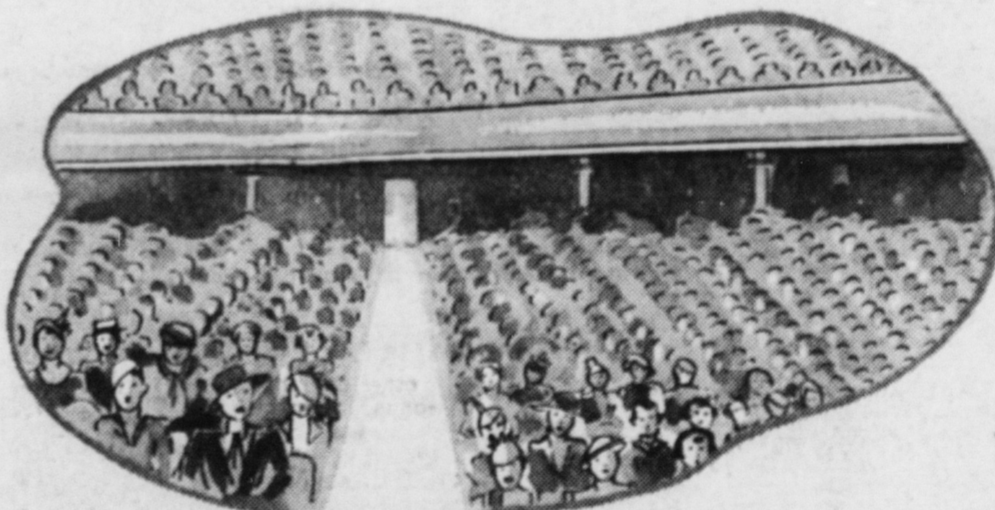
April 17, 18, 19 - in the Y. M. C. A.

**Cooking and Equipment**  
Wednesday and Thursday  
Afternoons at 2 o'clock

Conducted by  
**MRS. DOROTHY BATHGATE**

**Decorating and Lighting**  
Friday Afternoon  
at 2 o'clock

Conducted by  
**MRS. SARA MCCARTHY**



### A TYPICAL COOKING CLASS AUDIENCE

This is the sort of audience that comes year after year to Cooking School . . . women from all sorts of homes, all ages from eighteen to eighty. Some of the women are old hands at housekeeping, some are brides just starting on the great adventure, some are still school girls—our future homemakers. All are mentally alert to know how to make cooking easier and results more certain.

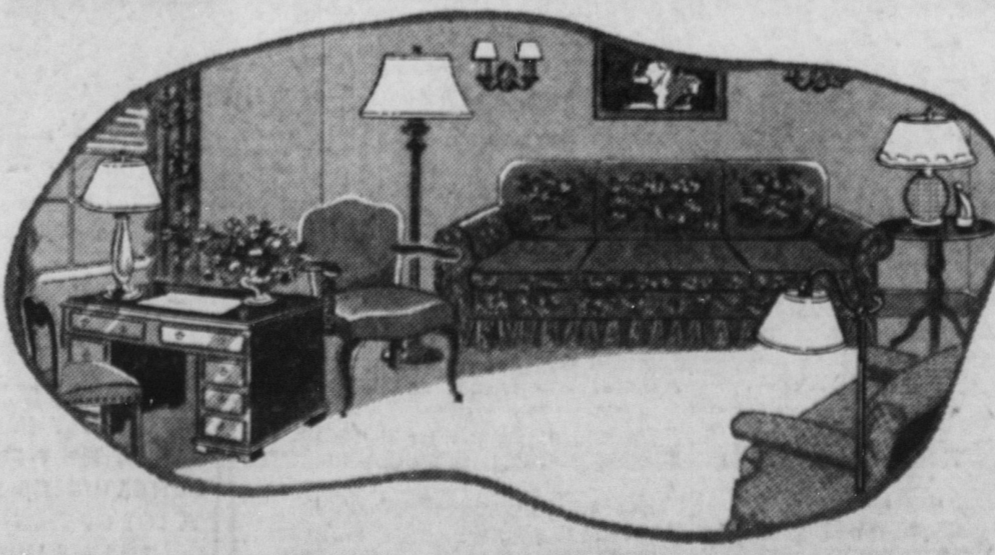
### CAREFUL TESTING BEHIND SCENES

Before Cooking School comes to town there are days of patient testing and tasting in the Kitchen Laboratory by the Cooking School Staff. Recipes are written and rewritten until they are just right before they go on the program, and the program, itself, is checked and rehearsed until lecturer and assistant are satisfied with every detail. The Cooking School kitchen is refurnished and polished until it shines before it goes on the road for another year.



### A LIVING ROOM COMES TO LIFE

This year our school has been expanded to include another important branch of homemaking—how to make the home more attractive and comfortable. Our third class will be devoted to the ABC's of home decorating. Color, furniture arrangement, proportions and fabrics will all be discussed and illustrated. You'll see a living room actually come to life with a few unbelievably simple changes. Every homemaker will find this program stimulating.



### OUR CAPABLE LECTURERS

Dorothy Bathgate ★ Sara McCarthy

Mrs. Bathgate needs no introduction to most of our homemakers—her pleasant smile and friendly manner will be remembered. Mrs. Bathgate has the knack of making her audience feel at home—as though they were visiting her in her own kitchen—watching her cook and answering questions.

Mrs. McCarthy, who will conduct the decorating part of our Homemaking School, has lectured on many phases of decorating and lighting in the home—you may have heard her at some of your club meetings. You'll enjoy her talk just as though she were chatting with you in your own living room.



### State To Enforce Health Test

(Continued from Page 1)  
appeals, it becomes the duty of the state health department to determine whether the physician's report was correct.  
The blood tests may be made only by state laboratories, or laboratories approved by the department.  
Dr. Everhart pointed out that the department now has approved 150 private laboratories, principally in hospitals, and has 114 of its own laboratories scattered over the state, with 40 or more clinics cooperating with the department.  
With approximately 75,000 marriages every year in the state, he said, "I have no doubt our clinics may be called upon to do a large part of this work, and as the program gets under way, we may have to enlarge our clinical service."  
He predicted rigid enforcement of the measures "will have a great effect in cutting down the prevalence of the disease, and save a lot of unborn children from syphilis."