April 25, 1940.

Cooking Class Recipes DEMONSTRATED BY

MRS. DOROTHY BATHGATE AT THE RECENT Centre Democrat Cooking School

First Class

HELPING THE HOSTESS BAKING

Sweet Roll Dough

2 cups milk (scalded and cooled cup sugar to lukewarm) cakes compressed yeast 6 to 61/2 cups bread flour CEES ¼ cup melted shortening 1 tablespoon salt

Add the sugar to yeast and stir until liquified. Beat the eggs with the Highest speed of electric mixer. Then add the milk, liquified yeast, salt, half the flour, the melted shortening, and mix well. Turn mixer to Lowest speed and mix in remaining flour. Turn dough out on floured surface. Knead until smooth and elastic. Place in a well-oiled bowl. Rub melted fat over top of dough. Cover and let rise until double in bulk. Knead down and then let rise 45 minutes longer. Use half of this dough for Rolls and half for the Tea Ring.

Twin Rolls

Pinch off small pieces of Sweet Roll Dough and form into small balls. Fit 2 of these balls into each of 12 medium sized muffin tins which have been oiled. Allow room for dough to rise. Brush top of rolls with melted fat. Place in oven. Turn heat On for 1 minute. Then, turn heat Off and proof rolls for 20 minutes before baking. Bake from a cold oven start at 425° F. for 25 minutes.

Swedish Tea Ring

14 Sweet Roll Dough recipe 4 tablespoons brown sugar 1/2 cup choped nuts 4 tablespoons soft butter 1/2 cup cooked seeded raisins

Roll dough to ¼ inch thickness, forming a rectangle. Spread soft butter over surface of dough and sprinkle sugar, nuts and raisins over butter. Roll dough lengthwise and join ends to form a ring. Lay in a 10 inch round baking pan which has been oiled. With a pair of scissors cut toward center of ring, but not quite to the center, at intervals of 2 inches, placing the cut section each time flat on the pan, giving the ring a petal-like appearance. Place in cold oven. Turn heat On for 1 minute then Off. Proof ring for 20 minutes before baking. Bake from a cold oven start at 400° F. for 35 minutes.

Devil's Food Cake

	CUSTARD		1	cup sour	milk	
. 14	cup brown sugar		14	cup milk		
3	squares chocolate		1	egg yolk		
	BATTER		1	teaspoon	soda	
2-3	cup shortening		1	teaspoon	baking	powder
115	cups brown sugar			teaspoon		
2	eggs		21/4	cups flou	IF	
		1 teaspoon	vanil	lla		

To make the custard, melt sugar and chocolate over Low heat of electric unit. Add milk and well beaten egg yolk and cook until it is smooth and thick. While the custard mixture is cooling, cream the shortening and sugar using Highest speed of the electric mixer. Add the eggs one at a time and beat until mixture is light and creamy. Set mixer at Lowest speed and add milk alternately with the dry ingredients mixed and sifted together. Add the cooled custard and vanilla and blend well. Pour into a rectangular cake pan and bake at 375° F. for 45 minutes. Ice with Chocolate Fudge Frosting.

Angel Food Cake

1%	cups egg	whites			1%	cups sug	Ar	
54	teaspoon	salt				teaspoon		1.1.1
1	teaspoon	cream	lo			teaspoon	almond	flavor
1.9 -				1¼ cups	cake	flour		

Beat egg whites and salt until frothy, with Highest speed of electric mixer. Add cream of tartar and continue beating until whites are stiff, but not dry. Set mixer to Lowest speed. Add half the sugar gradually and flavoring. Sift the other half of the sugar with the flour and fold into egg white mixture. Pour into unoiled 10 inch tube pan. Put in cold oven and bake at 325° F. for 1 hour and 15 minutes

GENERAL DIRECTIONS FOR QUANTITY BAKING

When baking the Twin Rolls, Swedish Tea Ring, Devil's Food Cake and Angel Food Cake all together in one oven, the temperature control is set to 325° F. The food is put into a cold oven with the cakes on the lower rack, the rolls and tea ring on the top rack. The baking time is 1 hour and 15 minutes. The Angel Food Cake should be left in the oven 10 minutes longer if a browner product is desired.

THE CENTRE DEMOCRAT. BELLEFONTE, PA.

salt and

EGG NOG PIE

4 tables

4 tables

1 teasp

1¼ cups su

14 cup fat 1 tablespoor 1 chopped c

1 diced turn

1/4 teaspoon

2 teaspoons

1/4 teaspoon

10

34

1/2

1 cup

3 eggs.

3 table

1½ cups

1/2 cup

1½ cup

2 eggs 2¼ cup 1 teas

teas 1/4 teas

1 tablespoon gelatine	4 egg whites
¼ cup cold water	1/2 cup sugar
4 egg yolks	1 teaspoon vanilla
1/2 cup sugar	1 teaspoon nutmeg
1/2 teaspoon salt	1 baked pie shell
1/2 cup water	Whipped cream
gelatine in cold water. Comb	ine egg volks, 1/4 cup sugar.

Soak gelatine in c water. Cook over Low heat of electric unit until thickened, stirring constantly. Add softened gelatine and allow to cool. Beat egg whites until stiff and dry with Highest speed of electric mixer, adding ½ cup of sugar gradually. Turn mixer to Lowest speed and fold egg whites into custard with flavoring and nutmeg. Pour into baked pie shell and chill in refrigerator. Spread with thin layer of whipped cream and sprinkle with nutmeg to serve.

ROASTER MEAL

Mushroom Sauce Corn Meal Souffle

Carrots and Celery Green Beans Marigold Cup Cakes

Corn Meal Souffle

1	quart milk	1/2 teaspoon salt
2-3	cup yellow corn meal	1/2 teaspoon paprika
2	tablespoons butter	6 eggs, separated
1-3	cup grated cheese	2 cups cooked ham, ground fine

Scald milk over Medium heat of electric unit and stir in the corn meal and butter. Cook until the mixture thickens to the consistency of mush. Add the cheese and cook over Low heat for ten minutes. Stir in the seasonings and the beaten egg yolks. Cook one minute to thicken the egg yolks, and cool. Beat the egg whites until stiff and fold into the mixture with the ham. Place in the largest unoiled baking dish of the roaster.

Carrots	and Celery
10 to 12 medium carrots, cut	2 tablespoons butter
into thin short strips 2 cups diced celery	l teaspoon sait Pepper
1-3 cup water	1/4 teaspoon nutmeg granulated sugar
	of the small covered baking dishes

the roaster. Add remaining ingredients and cover.

Green Be	ans
----------	-----

2	No. 2 beans	cans whole green	1 teaspoon salt Pepper
1	onion	sliced thin	14 cup water
		and onion slices alternately	y in another of the small covered

baking dishes. Add remaining ingredients and cover. Put souffie, carrots and celery, and green beans on rack in roaster preheated to 350° F. Cover and bake for 1 hour.

Mushroom Sauce

		 1.766 68 6. 6.			
spoons	butter	teaspoon cup milk	pe	pper	
oon sa		8-oz. can		mushrooms	
		and juice	•		

Brown butter in a skillet using High heat, being careful not to scorch it. Add flour and seasonings. Turn switch to Low and continue to cook for about three minutes, stirring constantly. Then add milk slowly, stirring vigorously to keep sauce smooth. Add mushrooms and juice and continue cooking on Low until flavor is blended and sauce is thoroughly cooked. Serve with Corn Meal Souffle.

Marigold Cup Cakes

34	cup shortening	2-3 cup milk
114	cups sugar	216 cups cake flour
3	eggs	1/4 teaspoon salt
	A	All deserves hables

I teaspoon vanilla 2½ teaspoons baking powder Cream shortening with sugar using Highest speed of electric mixer. Add the unbeaten eggs, one at a time. With mixer set at Lowest speed, add vanilla and milk alternately with flour, salt and baking powder sifted together. Fill well oiled and floured cup cake pans 2-3 full. Bake in Frosting. This recipe makes 16 medium sized cup cakes. roaster heated to 375° F. for 25 minutes. Cool and ice with Orange

Orange Frosting

	orange .			
Rind of 1 orange		2	beaten egg yolks	
3 tablespoons orange	juice	1	tablespoon butter	
1 tablespoon lemon ju	aice	414	cups confectioner's su	ij
1	own shradda	1 00	connet	

Mix together orange rind, orange juice, and lemon juice. Let stand for 1/2 hour. Then strain into 2 beaten egg yolks. Cream butter with Highest speed of electric mixer. Add confectioner's sugar alternately with the fruit juice and egg yolk mixture. Spread on cup cakes. The frosting may be thinned with cream if necessary. Decorate top of cup cakes with cocoanut.

STEAM COOKER MEAL

Cream butter and sugar using Highest speed of electric mixer. Add eggs one at a time and beat well. Set mixer to Low speed and mix in dry ingredients sifted together, fruit, nuts and milk. Spread evenly in oiled pan $10\frac{1}{2}$ by 15 inches. Bake in oven heated to 400° F. for 15 minutes. When partly cooled, cut into bars.

BUTTERSCOTCH MARSHMALLOW PIE 1/2 cup flour 1 cup brown sugar 1-3 cup butter 2 eggs 1 teaspoon vanilla 1/4 teaspoon salt 2½ cups milk 16 marshmallows

Baked Pie Shell

Cook the brown sugar and butter together for 1 minute over High heat of electric unit, stirring constantly. Stir in the salt and 2 cups of the milk. Add flour mixed to a smooth paste with the remaining 1/2 cup of milk. Turn switch to Low heat and cook mixture until thick, stirring occasionally at first, and then constantly as mixture thickens. Add the slightly beaten eggs, mix well, and cook about 1 minute longer, stirring constantly. Remove from heat, add vanilla and marshmallows. Let stand for about 2 minutes to melt the marshmallows and mix gently. Cool, and pour into baked pie shell. Top with Marshmallow Meringue or whipped cream.

Marshmallow Meringue

tablespoon water	2	egg	white	es
quarter-pound package	1/4	cup	suga	r
marshmallows	1/4	teas	poon	sa

Put the water in a saucepan and add the marshmallows. Melt slowly, using Low heat of electric unit, folding mixture over and over with spoon until the marshmallows are half melted. Turn heat Off and continue to stir until mixture is light and fluffy. Beat the egg whites until they hold a peak, using Highest speed of electric mixer. Add sugar slowly, beating constantly. Then add the salt and fold the marshmallow mixture into the egg whites, using Lowest speed of electric mixer. Blend well and spread meringue over top of pie. Place the ple beneath the heated broiler unit for 1/2 minute, or until the tips of the meringue are brown.

MILK PIE CRUST

2-3 cup vegetable shortening 2 cups flour 1 teaspoon salt 5 tablespoons milk

Sift flour and salt together. Cut in shortening with dough blender and blend in milk, mixing just enough to combine ingredients. Roll pastry out on floured surface. This makes enough pastry for one two-crust pie

For pie shell, fit pastry into 9 inch pie plate, flute edge and prick with a fork. Press a second 9 inch pie plate on top of pastry to obtain a well formed shell. Bake pastry shell in oven heated to 450° F. for 12 to 15 minutes

(Additional Recipes will appear in a future issue.)

Health and Beauty

Fear, hate and anger are de-

to take full possession of him.

VOTION

The Master said, "Love your en-

EMOTIONS OFTEN RUIN THE HEALTH tions. Only the grouchy, impatient sweet rolls the housewife can make coffee cake, pecan rolls, Swedish tea

panding mind under such treat- ring, or a dozen delicious and difstructive emotions. They slowly ment becomes pressed back on itundermine the character and the self. The child dares not inquire inexperienced cook will have grand health. The cruel murderer steals of such unsympathetic and irasci-upon his victim in the shadow of or an analytic parents. Later on, these pardarkness to deprive him of his ents may become ashamed of their life, because hate fills his soul. He stupid, listless children who never plunges a dagger into his heart get much interested in school or same suds. worthwhile things. with no feelings of mercy or relittle ones asked them questions morse. He has brooded so long they scolded and repressed them, over real or fancied wrongs that so the children lost interest. compassion and kindness have left Parents, if you lack the informahim. He has given himself over to tion to answer intelligently your the powers of evil and allowed them children's questions then begin to improve your own education by reading and study. Buy good emies, bless them that curse you, books, take some informing newsand pray for them which despitepapers. You should possess an enfully use you." A true Christian, cyclopedia which will prove of great benefit to you. You must get water from the blankets, with God's help, does not hate. He follows his Master's teachings and returns good for evil. Even a wise man who is not a Christian does not hate; he knows that hate des-siroys his own soul, wrecks his happiness, and finally his health. follows his Master's teachings and knowledge yourself in order to anhappiness, and finally his health. world they live in, the keener will Hate, anger, fear, undermines become their minds and the greater weaker than dry. Straighten the health and brings misery, care and their thirst for knowledge.

Children love stories. Tell them the blankets are on the line. A Executor, Old Niezsche, a half-crazy Ger- about great historical characters, shady spot and a light breeze are man writer, taught hatred as a None stand out more sublimely than the most desirable conditions for virtue. Russian Communists teach those heroes of the Bible. What drying blankets. hate. They say that love indicates could be more interesting than the When the blankets are thoroughweakness and people must hate en-emies. All Christians are enemies ficent city. Ur of the Chaldees? It face, and with a clean soft bristle estate having been granted

BAKING TRICK

will once she discovers the number

of delicious variations she can pro-

methods, and new equipment, too,

ture for the rising of yeast dough.

Avoid rubbing and wringing hard

of the same temperature and put

the blankets through the wringer

about five minutes for extracting

Handle carefully ,as wet wool is

edges and square the corners after

have removed the mental hazards

payments, and those having claims to present the same duly proven, without delay to ANNA A. KING, Executrix, Spring Mills, Pa. Z17

EXECUTOR'S NOTICE. the Matter of the Estate of H. Bechdel of Ourtin Townhlp, deceased.

Letters testamentary in the above Letters testamentary in the above estate having been granted to the undertigned, all persons indebted to the said estate are requested to make payment, and those having claims to present the same duly proven, without delay to JOFIN E. HEVERELY, J. A. WELCH, Execu-tors. Howard, Pa. R. D. 1. Johnston & Johnston, attys.

EXECUTRIXES NOTICE.

the Matter of the Estate of vey E. Corman, late of Spring ... Centre county, deceased. Harvey E. Corman, late of Spring Twp. Centre county, deceased. Letters testamentary in the abore estate having been granted to the undersigned, all persons indebted to the said estate are requested to make payment, and those having claims to present the same duly proven, without delay to MRS. AL-VERTA M. CORMAN, Executin, 422 E. Bishop St., Bellelonte, Pa. W. Harrison Walker.

Orchids to the homemaker who ADMINISTRATOR'S NOTICE

serves the sweet rolls often-as she In the Estate of Thomas W. Shall-ross, late of Spring Township, Cen-tre County, deceased. Letters of administration on said

of delicious variations she can pro-duce from one easily mastered basic recipe. One stumbling block to success, in the mind of the amateur at bread baking has been maintaining just the proper temperature for rising or "proofing" of the dough. Never

EXECUTRIX'S NOTICE.

have removed the mental hazards from the business of baking bread. You'll find, for example, that the oven of your modern electric range makes an ideal "proofing box" for the rising of bread or rolls. Just place the bowl of dough in the cold oven, turn the oven switch to Bake for exactly one minute, then turn it off, leaving the oven door closed. This maintains an approximate tem-This maintains an approximate tem-

ADMINISTRATOR'S NOTICE.

perature of 85°, the ideal tempera-In the Matter of the Estate of Ad-da Touner Hoover, late of Howard Borough, Centre County, Pa. de-From one simple basic recipe for sweet rolls the housewife can make ceased.

Letters of administration on said coffee cake, pecan rolls, Swedish tea ring, or a dozen delicious and dif-ferent sweet breads. And even an inexperienced cook will have grand ing claims or demands against the same, will present them without de-lay for settlement to LAWRENCE AUGUSTUS HOOVER, Administrator better than one longer period in the c. t. a., Howard, Pa. ×18

ADMINISTRATRIX' NOTICE

Avoid rubbing and wringing hard In the Matter of the Estate of as this tends to shrink and felt Susan S. Houser, late of Bellefonte wool. Blankets may be washed by hand or in a machine. The latter usually gives the most satisfaction. Rinse after each washing in water of the same temperature and put the blankets through the wringer the blankets through the wringer with the rollers loosened so there is not much pressure. If the ma-chine has a spinner basket allow about five minute, for extracting 2019 College, Pa. 200

EXECUTOR'S NOTICE.

the said estate are requested to make payment, and those having claims to present the same duly proven, without delay to J. SUMNER BURD. Aaronsburg, Pa. Fleming & Litke, Attys. \$20

ADMINISTRATOR'S NOTICE

COURT PROCLAMATION

SED MONDAY OF MAY 1940

In the Matter of the Estate of Mart Nearboot, late of Taylor Township, Centre County, deceased. Letters of administration on said

' Page Five

CHOCOLATE FUDGE FROSTING (FOR DEVIL'S FOOD CAKE)

3 cups sugar	1 cup milk
3 squares chocolate	2 egg yolks
1/4 teaspoon cream of tartar	2 tablespoons butter
1 teaspoor	n vanilla

Melt sugar, chocolate, and cream of tartar over Low heat of electric unit. Add milk and bring to boiling point with unit on High. Turn to Medium and cook to 238° F. or soft ball stage. Cool until thick and syrupy. Pour slowly over well beaten egg yolks. Add butter and beat with Highest speed of electric mixer until smooth and creamy. Add vanilla and spread on cake.

BLACKBERRY JAM CAKE

2-3 cup butter	1 teaspoon baking powder
1½ cups sugar	1 teaspoon baking soda
3 errs	1/4 teaspoon salt
1 cup blackberry jam	1 teaspoon cinnamon
3 cups sifted cake flour	1 teaspoon cloves
1 cup sour mi	lk or buttermilk

Cream butter and sugar with Highest speed of electric mixer. Add eggs one at a time and beat until mixture is light and creamy. Add jam and blend thoroughly. Set mixer at Lowest speed and add dry ingredients, sifted together, alternately with buttermilk. Pour into 2 10-inch layer cake pans and put in an oven heated to 350° F. Bake for 45 minutes Spread with Sea Foam Frosting.

SEA FOAM FROSTING

1%	cups	brown	sugar	firmly		35
----	------	-------	-------	--------	--	----

packed 1½ cups granulated sugar

1/4 cup light corn syrup

1 teaspoon vanilla

cup water

2 egg whites

Dash of salt

Combine sugars, corn syrup and water. Place over High heat and stir until sugar is dissolved and mixture begins to boil. Cook without stirring until syrup reaches a temperature of 242° F. or forms a firm ball in cold water. Remove from heat.

While syrup is cooking, add salt to egg whites and, using Highest speed of electric mixer, beat until stiff. Pour the hot syrup slowly over the beaten whites, beating constantly. Continue beating until frosting will hold its shape. Add vanilla and spread.



PRICE RANGE TO SUIT EVERY PURPOSE



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and and which we

Savory Chicken

Green Salad Bowl Mashed Potatoes Buttercrunch Ice Cream

Fruit Bars

Savory	Chicken
	16 teaspoon

	34	teaspoon pepper
n chopped onion	3/4	cup flour
arrot	1	cup boiling water
nip	115	cups tomato juice
celery salt	1	chicken (5 lb. stewing
salt		chicken)
thyme	1	cup button mushrooms
paprika		tablespoons sliced olives
		king covery cause he ren

1 teaspoon by removing Use steam cooker of electric range for making savory it from cooker well and putting over Medium heat of small surface unit. Melt the fat and brown the onion, carrot and turnip. Add celery salt, thyme, salt, paprika, and pepper. Stir in flour and gradually add boiling water and tomato juice.

Cut up the chicken, dredge with flour and saute in fat from chicken. Remove from pan and place in steam cooker kettle with savory sauce. Put kettle back in cooker well, cover and bring to steaming point on High heat. Turn switch to Low and cook for 2 hours. Add the mushrooms and sliced olives. Continue cooking on Low heat for 15 minutes. Remove from heat and serve.

Mashed Potatoes

medium potatoes, left whole	Salt
teaspoon salt	Pepper
Parchment paper	Melted butter
Milk	

Put potatoes seasoned with salt in cooking parchment paper. Tie corners of paper together and place package on top of chicken when it is put in the steam cooker. Remove potatoes from cooker when mushrooms and olives are added to the chicken. Put potatoes in a large bowl and mash, using Lowest speed of electric mixer until all the lumps are gone. Season to taste with salt, pepper, melted butter and warm milk. Reset mixer to Highest speed and beat until light and fluffy.

Green Salad Bowl

clove of garlic	1/2 pound shredded spinach
head shredded lettuce bunch radishes, sliced	1 green pepper cut into rings 2 cups diced celery
1 small head cauliflower	

Rub salad bowl with garlic. Toss prepared vegetables together in bowl. Serve with or without dressing poured over salad combination.

Quick Dressing

3 tablespoons whipping cream ¾ teaspoon salt 1 egg yolk 1 tablespoon lemon juice Whip cream using Highest speed of electric mixer. Combine the whipped cream, egg yolk, and salt using Medium speed of electric mixer. Keep dressing chilled and add lemon juice just before serving.

Buttercrunch Ice Cream

sugar	34 cup fine cornflake cru	mb
milk	5 tablespoons brown sug	ar
, separated	34 cup finely chopped nut	m
espoons butter	2 tablespoons vanilla	

1½ cups whipping cream Mix sugar, milk and egg yolks and cook over Low heat until mixture thickens. Cool, and freeze in refrigerator tray.

While the mixture is freezing, melt butter and add cornflake crumbs, brown sugar and nut meats. Mix well and place in oven at 350° F. for about 15 minutes to melt the sugar. Cool and crumble finely.

When mixture has frozen, remove to a bowl and beat until light and fluffy with the Lowest, then the Highest speed of the electric mixer. Add whipped cream, vanilla, egg whites beaten stiff but not dry, and half of the crumb mixture. Then pack mixture into paper cups or in a refrigerator tray. Spread remaining crumbs on top. Return to refrigerator and freeze until hard.

NOTE: For best results set temperature control of refrigerator to cold-est point 15 minutes before mixture is put in to freeze. Keep control at this point until cream is frozen, then set to 3 or 4 degrees below normal to hold until served.

Fruit Bars

butter s light brown sugar	1/4 teaspoon nutmeg 1/4 teaspoon cinnamon
e	1 cup seedless raisins
s general purpose flour	
spoon baking soda	1 cup currants
	1 cup chopped, pitted
spoon salt	1/2 cup chopped pecans
spoon cloves	¼ cup milk

because they teach love and believe is a charming and inspiring story. brush carefully brush up the nap in dersigned, all persons indebted there in a God whom the Communists execrate. Lofty characters portrayed to chil-dren inspire them to emulate their of it.

Today we see the fruits of such example of the great and good. The In storing blankets for the sum- sent them teachings. They have set the world Bible is full of such characters, mer, it is safer to wrap the blankets on fire and men are freezing, starv- from Moses on down. ing, killing and being killed because God commanded the children of strips of gummed paper to keep out-

ing, killing and being killed because of such doctrines. It is unsafe in dictator countries even to express a thought that is contrary to what the rulers think. Looking over a Christian journal, my eyes fail on an article written by a sainily old man under one of the headings. "Hate in Action." He says, "Germany in the World War sang a "Hmyn of Hate."" This

says, "Germany in the World War dren. The days of childhood and sang a 'Hmyn of Hate.'" This youth are very fleeting. Soon they same Germany is so blinded by her will be gone and you parents will hate for Jews that in spite of God's be left in empty houses. Your warning and history's story she children will be founding homes of rushes toward destruction." Ger- their own and carving out careers many should look at Spain. She for themselves. Whether they sucpersecuted Christians and Jews. ceed or fail, will depend largely Today, she is prostrate, torn and upon whether you have done your bleeding. Once the richest country duty towards them in their formaon earth, she is one of the poorest tive years. When you assume the responsi-

now. The writer continues: "When a youth, I served an ap- bility of bringing children into the prenticeship with a Jew. His name world you cannot shirk the obligawas Abraham Rhinehelmer. In all tions that go with it. Make happy the years since, I have never known homes for your children while you a finer man. He was a father to can. Set them examples that you me, so good, so honorable and up-right; yet today Germany is rob-Unless you are willing to give more bing and persecuting many an Ab- than ten years of your life to your raham Rhineheimer, some of their children, in training, guiding and best and choicest-and may God sacrificing for them, you have no have mercy on the souls of the high right to bring them into the world. God has laid this great responcommand.

Hate is dropping bombs on inno- sibility upon you. Will you shirk cent women and children. Peace your duty and prove yourselves un-has fied from Europe and Asia, worthy as parents or will you Hate, fear and anxiety are causing shoulder your obligations and train your children for happy, userapid heart beats, breathlessness, rise in blood pressure and many ful lives? other functional disturbances. If It is an all around task, physithis goes on long enough many ci- cal, mental and spiritual. Will vilians and soldiers will actually die your children in the future rise up

of organic diseases brought on by and call you blessed or will they destructive emotions. Dr. Walter L Brown, St. Bartholomew Hospital, London, writes

continued long enough, the organs

pack away the extra ones for the summer can the soft fluffiness of new blan-kets be retained?" This is not difficult if the blankets are carefully that they can have on which to cleaned, reminds Miss Helen S.

The cleaning may be done satis-"I'd give ten years of my life if factorily at home, or blankets may could have a child," said a young be sent to reliable dry cleaner or woman to an older one of ripe ex- laundry. When done at home, we perience. "You would have to give must be careful to avoid felting of more than that, my dear." was the the wool and shrinking of the blanready response. So many people kets. Miss Butler recommends think that they want children, lukewarm water for both washing but really they do not. They are and rinsing the blankets since both

There are numbers of parents Make a solution with a mild soap who need to disicpline themselves dissolved in hot water. Add enough in order that they may direct and of this soluction to the lukewarm water to make a live suds in the Children come into the world tub. Two single or one double Children come into the world without a particle of knowledge. As they advance in years, if their intellect_a are normal, they are fill-ed with curiosity about everything. Naturally they ask endless ques-

sent them without delay for settle-ment to WILLIAM NEARHOOP, Ad-ministrator, Houtzdale, Pa. x20 in paper, sealing the edges with

the only way to be sure of consider-And the Grand Jury to convene on MONDAY, THE 6TH. DAY OF MAY

ation. The possession of large sums of at ten o'clock A. M. and the Traverse money is explained by lucky breaks Jury called for the regular meeting of Quarter Session Court will convene on the

Public Sales

SATURDAY, APRIL 27-J. E. Harvey Il offer at public sale at his home Pleasant Gap, Pa., a full line of susehold goods, including a multy electric stove and a Norge household goods, including a quality electric stove and a Norge electric refrigerator. Sale at 1:15 p. m. L. P. Mayes, auct. x17. SATURDAY, APRIL 27-Joseph Gingery will offer at public sale at his residence at 16 Pine Street, Beliefonte, a full line of household goods, including a Frigidaire and electric mangle. Sale at 1 p. m. L. Frank Marge suct Frank Mayes, auct. SATURDAY, APRIL 27-Pranklin A.

ATURDAY, APRIL 27-Pranklin A. McKinney executor of the estate of Elizabeth V. McKinney, will offer at public sale at the John F. Meek-er home at the State House in the Seven Mountains, along the Lew-istown highway, a full line of household goods and personal property. Sale at 1 p. m. Terms: Cash. E. M. Smith, auctioneer. Cash. E. M. Smith, auctioneer. SATURDAY, APRIL 27-H. F. Ross-man will offer at public sale at his former home in Spring Mills, household goods, including a Heat-rola, a Magestic electric washer, in good condition; odd lota of dishes and jars, and many other items. Clean-up sale. Sale at 1:30 p. m. Ray Carper, auct. SATURDAY, APRIL 27-C. B. Kor-

Ray Carper, auct. SATURDAY, APRIL 27-C. R. Kor-man will offer at public sale at his residence at Stormstown a complete line of household goods, including one electric Frigidaire. Also store equipment. Sale begins at 12 o'clock. H. L. Harpster, auct.

An oft-repeated question is "How Saturday, April 27 JOSEPH GINGERY

Will offer at public sale at his rest-dence, 16 Pine Street, Bellefonte, the following personal property: HOUSEHOLD GOODS:--Frigidaire, Butler, home economics extension

LEGAL NOTICES

EXECUTRIXES NOTICE

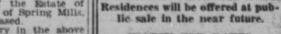
WATCH FOR DATES.

Une there was cause of upparticult root to and the second of the second second

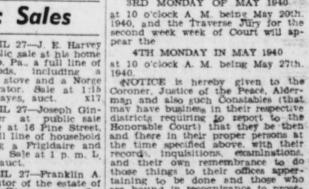
HOUSEHOLD GOODS: Frigidaire, in good condition; electric mangle, in excellent condition; small electric cleaner; electric sewing machine; 3-plece leather upholstered living room suite; 2 beds, with springs and mat-treages; 2 marble top bureaus; small bureau; marble top bureaus; and and 6 chairs; 2 desks; bookcase; 2 rugs; 2 marble top stands; 2 antique chairs (rockers); mirror, and many other articles too numerous to men-tion. Sale at 1 p. m. L. Frank Mayes, auct. x17 Why not have the benefit of competitive bidding in the sale of your property. Maves, auct. X17 Past experiences have proven that



mand higher prices. A number of Farms and several.







and their own remembrance to do those things to their offices apper-taining to be done and those who are bound in recognizance to prose-cute against the prisoners that are and shall be in the Jail of Centre County, be then and there to proce-cute them as shall be just. Given under my hand at Belle-fonte, the 26th day of March in the year of our Lord 1940, and the 168th. vear of the Independence of the United States of America. EDWARD R. MILLER, Sheriff.

EDWARD R. MILLER, Sheriff. Sheriff's Office,

Bellefonte, Penna. April 10th, 1940. x18

H. L. HARPSTER AUCTIONEER Prompt attention given all sales

Phone 3579 PINE GROVE MILLS, PA.



blame you for their failures and CLEAN BLANKETS RIGHT TO KEEP THEM FLUFFY It is time to clean blankets and

representative of Centre County.

misery? that anxiety may cause at first functional changes in the body .f

may be permanently diseased. It is a day of emotional stress and strain. We need to claim our own souls, and above all teach our children that a firm, unfaltering faith in God is the only protection

bring them up properly. guide their children.

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dates

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too selfish to make the sacrifice to hot and cold water tend to shrink

wool.