# Cooking Class Recipes

MRS. DOROTHY BATHGATE

AT THE RECENT

Centre Democrat Cooking School

#### Second Class

#### SAVING THE DAY

#### BREAKFAST

Stewed Fruit

Choice of Hot Cereal

Fried Eggs

Cinnamon Bread

Coffee

#### Stewed Fruit

1/2 lb. prunes

1/2 lb. apricots

14 cup cracked wheat

Water Put prunes and apricots in two pint glass jars which have tight fitting lids. Pour water over prunes and apricots to fill jars. Cover. Pour one cup of water in steam cooker, put jars of fruit on trivet in cooker. Cover and turn the switch to Low heat, cook for eight hours, or overnight.

#### Steamed Cereals

% cup oatmeal 14 teaspoon salt

114 cups water

1/4 teaspoon salt 11/2 cups water

Put oatmeal, ¼ teaspoon salt and 1½ cups water in pint jar and cover loosely. Put cracked wheat, ¼ teaspoon salt and 1½ cups water in pint jar and cover loosely. Pour one cup water in steam cooker, put jars of cereal on trivet, cover, and turn switch to Low heat. Cook for eight hours, Note: The steam cooker of an electric range will hold 4 pint jars

The fruit and cereal can be steamed at the same time.

#### Fried Eggs and Bacon

1/2 pound bacon

5 or 6 eggs Salt and pepper

Arrange all the bacon in an unheated skillet. Cook with High heat of large surface unit until bacon begins to brown (about three minutes). Turn unit Off. Turn bacon, finish frying, and drain on absorbent paper. Pour excess fat out of skillet, drop eggs in and cover. Cook over same unit using stored heat. Eggs are ready to season and serve in 4 or 5 min-

#### Cinnamon Bread

1 loaf unsliced bread 1 tablespoon cinnamon 3 tablespoons sugar Melted butter

Cut off the top, ends and sides of an unsliced loaf of bread. Cut through the middle of the bread from end to end down to %-inch from bottom crust. Cut across the loaf in three places to form eight square pieces of bread. Brush each square with melted butter. Mix cinnamon and sugar in a shaker and sprinkle generously over entire loaf. Place in oven heated to 375° F. for twenty minutes, or until bread is brown. Serve

#### BREAKFAST

Tomato Juice

Codfish Balls Rice Muffins Spiced Pickled Peaches

Coffee

# **Tomato Juice**

2 cups tomato juice 1/2 teaspoon celery salt 1 teaspoon Worcestershire 4 drops Tabasco Sauce

1 teaspoon onion juice 1/2 teaspoon sugar Mix all together and chill in refrigerator. Shake well before serving.

# Codfish Balls

5 cups sliced raw potatoes 14 cup water 2 tablespoons cream

2 eggs ¼ teaspoon pepper 1¼ cups salt fibred codfish

3 lb. vegetable shortening 2 tablespoons butter Bring potatoes to steaming point using ½ cup water and cooking over High heat of electric unit. Turn switch to Low and cook twenty minutes. Remove from heat. Drain. Mash potatoes, using first Lowest speed of mixer until lumps are gone, and then Highest speed to cream the potatoes with cream, butter, eggs and pepper. Add the fish and blend well Chill thoroughly. Then shape mixture into balls. Fry in a frying basket in deep fat (375°-390° F.) for two to five minutes. This makes 16 medium sized codfish balls.

# Rice Muffins

1 cup cooked rice

1/2 teaspoon salt 1 cup milk 2 teaspoons sugar

2 eggs, well beaten 3 teaspoons baking powder 5 tablespoons melted butter 134 cups flour

Mix rice, milk, beaten eggs, melted butter and beat well with Medium speed of electric mixer. Put salt, sugar and baking powder into flour, and sift into batter using Lowest speed of the electric mixer to blend thoroughly. Fill muffin pans 2-3 full and bake in oven heated to 425 F. for twenty-five minutes.

# Spiced Pickled Peaches

2 cups light brown sugar 1 cup vinegar

three days before serving.

3 4-in, sticks cinnamon 2 tablespoons whole cloves

10 to 12 halves canned peaches Boil sugar, vinegar and spices 15 minutes over High heat of electric unit. Strain. Add peaches to clear syrup and heat to boiling point over High heat. Pack peaches in sterilized quart jar. Fill jar with syrup. Press 2 of the cinnamon sticks into jar. Seal. Allow to stand at least

# LUNCH

Stuffed Green Peppers Blushing Cauliflower

Time-1 Hour

Fruit Tapioca

#### Temperature—375° F. Stuffed Green Peppers

16 cup water

8 medium sized green peppers 1/2 cup meat stock or canned consomme 11/2 teaspoons salt

cups corned beef hash ¼ cup chopped onion ¼ teaspoon pepper 1/2 cup fine buttered bread crumbs

Remove top and seeds from green peppers, and cook in ½ cup of water over High heat of the electric unit until steam appears. Turn switch to Low heat and steam peppers for ten minutes. Mix together corned beef hash, onion, meat stock and seasonings. Fill green pepper shells with this mixture, and cover with buttered bread crumbs. Arrange in large oiled baking dish from roaster.

# Blushing Cauliflower

1 large cauliflower

¼ teaspoon salt 1 tablespoon cold water ½ cup water 2 tablespoons butter 1 tablespoon minced onion 1 can condensed tomate soup 1 teaspoon Worcestershire

1 teaspoon curry powder Sauce, or season to taste Put cauliflower and 1/2 cup water in one of the small baking dishes of the roaster and cover.

For the sauce, melt butter, add onion and cook over High heat of electric unit. Stir in the curry powder and salt mixed with cold water. Add remaining ingredients and heat thoroughly. Turn switch Off and simmer slowly over stored heat for ten minutes to blend the flavors. Pour over cooked cauliflower and serve

# Fruit Tapioca

2-3 cup granulated tapioca 4 cups water 2 cups brown sugar

3 cups sour red cherries or other drained fruit 1/2 teaspoon cinnamon

14 teaspoon salt 1 14 teaspoon nutmeg 2 tablespoons butter Mix tapioca, water, sugar and salt and cook over Medium heat of elec-

tric unit until mixture thickens, stirring occasionally. Remove from unit, add remaining ingredients. Pour into an oiled baking dish of the roaster

Put stuffed green peppers, cauliflower and pudding on rack in roaster preheated to 375° F., cover and cook for one hour.

#### LUNCH

Veal Cutlets White and Sweet Potatoes

Asparagus

Plum Cocoanut Pudding

# Veal Cutlet with Potatoes and Vegetable

14 cup flour I teaspoon salt 14 teaspoon pepper 14 teaspoon paprika

1 veal cutlet, 1/2 inch thick

1/4 cup butter 1 teaspoon grated onion 1 cup buttermilk 6 white potatoes 6 sweet potatoes

2 bunches asparagus Combine the flour, salt, pepper and paprika. Dredge the cutlet with the flour mixture. Melt the butter in a skillet over High heat of the electric unit, add the veal cutlet and brown lightly on both sides. Using Low heat, add the onion and buttermilk, and arrange the potatoes and asparagus on top of the meat. Cover and cook with Low heat for thirty minutes. Turn heat Off and continue cooking for thirty minutes longer on stored heat

### Plum Cocoanut Pudding

1 No. 214 can plums 14 cup sugar 21/2 tablespoons flour 's teaspoon salt

114 cups milk 1 egg, beaten slightly 1/2 teaspoon vanilla % cup shredded cocoanut

Drain and pit the plums and cut into pieces. Mix the sugar, flour and salt, and add the milk gradually. Cook over Low heat of the electric unit until thickened. Add the slightly beaten egg and cook one minute longer, stirring constantly. Remove from heat, add vanilla and fold in the plums and 1/2 cup of the cocoanut. Pour into serving dish. Toast the remaining 4 cup of cocoanut and sprinkle over top of pudding. Chill before serving

#### DINNER

Candle Roast of Pork

Brown Potatoes Green Peas Delicate Corn Bread Apple Meringues

### Candle Roast of Pork with Brown Potatoes

1/2 cup water

8 medium whole white potatoes 1 candle reast of pork-8 ribs Salt and pepper 8 cubes salt pork

1 tablespoon butter

Salt and pepper

teaspoon salt Put the whole potatoes, water and 1/2 teaspoon salt in covered pan on unit, using High heat until steam appears, then turn switch to Low and steam ten minutes. Drain. Put roast in shallow baking pan, fat side up and season with salt and pepper. Cover ends of bones with salt pork cubes. Arrange potatoes around roast. Put in a cold oven, set thermostat at 350° F. and roast forty minutes per pound.

#### Steamed Peas

2 lb. shelled peas 1/2 cup water Put peas and other ingredients in casserole and cover. Place in oven one

hour before roast pork and potatoes are removed.

#### Delicate Corn Bread

2 cups white corn meal 1 cup flour tablespoons baking powder 2 tablespoons sugar

1 teaspoon salt 1½ cups milk 2 tablespoons melted butter 2 eggs, well beaten

3 egg whites

6 tablespoons sugar

Sift dry ingredients together. Stir in milk, melted butter and eggs using Medium speed of the electric mixer. Pour into oiled baking pan, 7 by 11 by 11/2 inches. Put in oven one hour before roast and potatoes are removed

#### Apple Meringues

8 cooking apples 1 cup shredded pineapple

1/2 cup slivered pecans Core and pare apples. Arrange on baking sheet and fill cavities with shredded pineapple. These may be put into the oven with the roast and Core and pare apples. Arrange on baking sheet and fill cavities with shredded pineapple. These may be put into the oven with the roast and potatoes and baked one hour. Then remove apples and cool. When cool. She was discharged from that incover completely with meringue. To make meringue, beat egg whites until stitution Sunday, and was taken to the Centre County Home. She was discharged from that incover completely with meringue. To make meringue, beat egg whites until stitution Sunday, and was taken to the Centre County Home. She was discharged from that incover completely with meringue. To make meringue, beat egg whites until stitution Sunday, and was taken to speed of the electric mixer. Add sugar slowly while beating constantly. Spread generously over apples and garnish with slivered pecans. Return apple meringues to heated oven for twenty minutes before the oven meal is removd.

# DINNER

Stuffed Flank Steak

Toasted Potatoes Spiced Beets Orange Marmalade Bread

Berry Pie

Time-11/2 Hours Temperature-350° F.

# Flank Steak Stuffed with Sausage

14 lb. sausage meat 2 cups bread crumbs 1 tablespoon grated onion 2 tablespoons butter

1/4 teaspoon sage 1 teaspoon salt 14 teaspoon pepper

14 teaspoon thyme 6 strips bacon Cook the sausage over High heat of the electric unit until the particles fall apart Combine with bread crumbs, onion, butter and seasonings Tenderize the steak and spread with stuffing. Roll up and hold together with skewers. Lay stuffed flank roll on 3 bacon strips in shallow, uncovered baking pan. Put remaining bacon across top of roll.

# Toasted Potatoes

6 white potatoes 2 eggs

I cup cracker crumbs 4 tablespoons butter

Salt and pepper Pare the potatoes and cut into slices 1-3 inch thick. Dry well. Beat eggs Dip potatoes in egg and then crumbs. Place in well buttered casserole and dot each layer with butter and season with salt and pepper. Cover.

# Spiced Beets and Celery

2 cups diced beets or 1 No. 2 can 4 tablespoons butter 2 cups diced celery

1 tablespoon brown sugar 2 tablespoons vinegar 1/2 teaspoon salt ¼ teaspoon pepper

# Put the vegetables and other ingredients in covered casserole.

3 cups flour 3 teaspoons baking powder 14 teaspoon salt 3 tablespoons sugar

Orange Marmalade Bread 2-3 cup orange marmalade 1 tablespoon candled orange peel

3 cups canned berries,

drained

1/2 cup almonds Sift together flour, baking powder, salt and sugar. Add almonds, orange marmalade, orange peel, well beaten egg and milk. Blend well, using Medium speed of electric mixer. Place in well oiled bread pan. Let the bread stand thirty minutes before baking.

# Berry Pie

¼ cup sugar 2 tablespoons tapioca Grated rind of 1 lemon

Pastry Mix the sugar, tapioca and lemon rind together, then blend thoroughly

with the berries. Line a pie plate with pastry, pour in filling and cover with strips of pastry. Arrange the foods in an oven heated to 350° F. Bake for 11/2 hours.

## QUICK SUPPER Pan Fried Steak with Home Fried Potatoes

11/2 pound sirloin steak, 1/2 inch thick Salt Pepper

1/2 cup water 8 to 10 cold cooked potatoes, diced

Wipe the steak, trim off excess fat and slash outside edges of fat to prevent curling. Heat a skillet over High heat of electric unit for two min-Rub with a piece of the fat. Place steak in pan and sear quickly on each side, which takes about 5 minutes in all. Turn switch to Mediun heat and continue to cook, turning steak two or three times. A total of 8 to 10 minutes should be enough, although the thickness of the steak and degree of doneness preferred will determine the cooking time. Remove to hot platter, season and dot with butter.

Pour 1/2 cup of water into skillet and add the diced potatoes. Turn the potatoes several times until brown gravy is absorbed. Season with salt and pepper. Turn switch to Low heat and heat potatoes thoroughly.

# HER FIRST BAKING



What a thrill, when a very young cook opens the oven door and takes out her first batch of little cakes or cookies! It's not at all surprising that even such novices have excellent baking results with an electric range, for the simple setting of a thermostat and the turn of a switch guarantee the exact amount of heat the recipe calls for. And since you get heat merely by turning a switch, it's perfectly safe to let the youngsters experiment. To encourage young cooks, there are special cook books available giving easy-to-make recipes, with clear directions.

# Erysipelas Is

(Continued from Page 1)

wounds, was said to have left the string music and singing by Nevin lonely farm home near Runville af- Brown, Phyllis Brown, Norma ter telling Mrs. Weaver he was going Brown, Bill Fohringer and Emmett for the sheriff to take her away. Bigelow. Refreshments were served into the home, started fires in both ice cream. Those present were: Mr stoves, and then fearful that Walker and Mrs. Milton Kline, of Centre would bring the sheriff, hid herself Hall; Mr. and Mrs. Herbert Garis in the chicken house a short dis- and daughter Bernice, of Centre tance from the home.

caught fire and burned to the Mrs. Alma Rickert and daughter ground. Firemen searched all the Lillian, of Centre Hall; Mr. and Mrs. outbuildings but failed to find any- Elis Hennigh and sons, Spiryer and one. A short time after the search Glenn, of Spring Mills; Mr. and Mrs. Weaver made her appearance, Mrs. Edwin Zerby and family, explaining that she had been in the Gladys, Beulah. Goldy, Paul, George, hen house.

a high temperature, and underwent Mr. and Mrs. Ernest Treaster and treatment at the Centre County ome of her son at Woodycrest.

office where his wounds were given of State College; Mr. Orrie Jamison, treatment. Up to that time, the man of Centre Hall; Miss Beulah, Franhad used pads of varying degrees of ces. Elwood, William and Ruby Pohcleanliness to stop the flow of blood, ringer, of Centre Hall; Master Emofficers reported. The injured man spent most of te- Walter Nepp. Miss Stoner relast week with his sons at Runville, ceived many useful gifts.

but his condition became serious during the weekend, and he was trought to the hospital about noon. CONTROL OAT SMUT Saturday. Physicians declared that the infection resulted from lack of proper care of the wounds.

lows severing an artery. The deceased, for the last four three bushels an acre. years an employe of the American

Acting on the orders of Coroner Charles Sheckler, of Milesburg, an x-ray examination of Mr. Walker's head injuries was made at the hospital Sunday night. The photos revealed that the skull had not been injured by the blows. District Atinjuries is being made.

Funeral services for the deceased were held yesterday afternoon at the United Brethren church at Runville, with the Rev. W. Bruce Tobias, officiating. Interment was made in the Advent cemetery.

Watsonlown Pastor Injured The Rev. Eugene S. Keller, who soon to retire from the ministry. is confined to his home at Watsontown, with extensive injuries, re- x19 ceived when struck by a passing which struck him stated that he was blinded by the lights of an apported myself.

Dorted myself.

ISABELLE THOMAS PIFER.

Milesburg, Pa.

# Prices Were High

If modern housewives feel disposed to grumble at the current grandmothers tell them the prices they paid back in 1863. A letter written by Capt Samuel McKittrick of the Confederate Army while in camp at Charleston, to him the proven without the same duly proven with the same state are requested to the same state are requested t in camp at Charleston to his wife in Greenville County, S. C., says that bacon was selling at \$2.50 a pound and that butter was \$5 a

-Read the want ads.

### Surprise Birthday Party

The home of Mr. and Mrs. John Fatal To Man R. Stoner, of State College, was the scene of a surprise party, April 26, in honor of Miss Florence Stoner. The evening was spent in playing Mrs. Weaver told police she went consisting of sandwiches, cake and Hall; Mr. and Mrs. Victor Mowery While she was hiding the house and daughter Jean, of Burnham; of Centre Hall; Mr. and Mrs. Eugene Mrs. Weaver was found to have Long, of Centre Hall; Mr. and Mrs son John, of Spring Mills; Mr. and ma and Dora, of State College: Mr. After the quarrel at his home. Walker is reported to have come to Bellefonte where he spent most of the morning at a taproom. About noon he was taken to a physician's office where his wounds were given of State College. Mr. Orlea Poundant Alout noon he was taken to a physician's office where his wounds were given of State College. Mr. Orlea Poundant Alout noon he was taken to a physician's office where his wounds were given of State College. Mr. Orlea Poundant Alout noon he was taken to a physician's office where his wounds were given of State College. Mr. Orlea Poundant Alout noon he was taken to a physician's office where his wounds were given of State College. Mr. Orlea Poundant Normal Brown, of Centre Hall; Mrs. Fogle-real Jail Delivery, in Bellefonte, for the County of Centre.

Cial District consisting of the County of Centre, having issued his pre-legt date of the 26th day count of R. H. Mull. The second and final account of R. H. Mull. a minor. 22 PARSONS. The first and of March 1940, to me directed for holding a Court of Common Pleas, Court of Quarter Session of the Peace. Oyer and Terminer and General Jail Delivery, in Bellefonte, for the County of Centre.

Of State College Borough, deceased. Basil Mott, Mabel, Shirley, Peggy.

mett Bigelow, of Altoona, and Mas-

Walker, it is reported, had been in Pennsylvania is smut. It reduces struck twice on the head, one of the the yield of oats in fields planted

with untreated seed by about two or Lime and Stone Company in Belle-fonte, was a son of George and Jen-known that if all the smutted heads records, inquisitions, examinations.

mond and Doyle Walker, of Run- about four cents an acre eliminates a daughter, Mrs. Ruth Zerby, smut and prevents loss from this of Marengo; 2 grandchildren; and disease. An extension circular on a brother, Edward Walker, of Run- the subject can be obtained at his office in Bellefonte.

injured by the blows. District At- R. Harpster, of Tyrone, escaped intorney Musser W. Gettig yesterday juries. Harpster was traveling todeclared that a thorough investiga- wards Philipsburg on the new cuttion into the causes of Mr. Walker's off road at Osceola when the accident happened. He lost control of the truck when the tire blew out.

# LEGAL NOTICES

CAUTION NOTICE. My wife, Isabelle Thomas Pifer, has left my bed and board without just cause or provocation. I hereby caution the public not to harbor or trust her as I will not be responsible for any debts she may contract.

ARTHUR R. PIFER, 146 S. Stewart St., Blairsville, Pa.

car as he was assisting a couple he had recently united in marriage, to remove tin cans and paper from their car. The driver of the car which struck him stated that he car which struck him stated that he car moved the car which struck him stated that he car which struck him struck hi

Letters testamentary in the above 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 J. SUMNER BURED. Executor, Aaronsburg, Pa. Fleming & Litke, Attys. x20

ADMINISTRATOR'S NOTICE

ADMINISTRATOR'S NOTICE.

In the Matter of the Estate of Mary Nearhoof, late of Taylor Township, Centre County, deceased.

Letters of administration on said estate having been granted the undersigned all persons indebted thereto are requested to make immediate payment, and those having claims or demands against the same, will present them without delay for settlesent them without delay for settle-ment to WILLIAM NEARHOOF, Ad-ministrator, Houtzdale, Pa. x20

# EXECUTRIX'S NOTICE. In the Matter of the Estate of Vin-cent Boldin, late of Benner Town-ship, Centre County, deceased. Letters testamentary in the above

Letters testamentary in the above 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 SALLY BOLDIN. Executric, Bellefonte, R. F. D. John G. Love. Atty. x19

ADMINISTRATOR'S NOTICE In the Estate of Thomas W. Shall-ross, late of Spring Township, Cen-re County, deceased. Letters of administration on said Letters of administration on said estate having been granted the undersigned, all persons indebted thereto are requested to make payments, and those having claims or demands against the same, will present them without delay for settlement to SAMUEL M. SHALL-CRCGS, Administrator, Bellefonte, Pa. John G. Love, Atty. x19

ADMINISTRATRIX' NOTICE In the Matter of the Estate of Swan S. Houser, late of Bellefonte Borough, Centre County, deceased.
Letters of administration on said estate having been granted the undersigned, all persons indebted thereo are requested to make immediate payments, and those having claims or iemands against the same, will pre-

or JOHN T. TAYLOR, Esq. State
College, Pa. x20

ADMINISTRATOR'S NOTICE.

In the Matter of the Estate of Adda Touner Hoover, late of Howard
Borough, Centre County, Pa. deceased.

Letters of administration on said estate having been granted the underskiped, all persons indebted thereto are requested to make immediate payments, and those having claims or demands against the same, will present them without delay for settlement to LAWRENCE AUGUSTUS HOOVER, Administrator c. t. a., Howard, Pa. x18

EXECUTORS SALE OF REAL.

guson Township, deceased

10 GARDNER The first and final account of Harry A Confer, executor of etc. of Thomas Orin Gardner, late of Howard Township, deceased

11 GALLAGHER The first and final account of Paul D Gallagher, executor of etc., of Clarence Gallagher, late of Bellefonte Borough, deceased

12 HILL The first and final account of Furl C Hartswick, late of Gregg Township, deceased

13 GARDNER The first and final account of Paul D Gallagher, executor of etc., of Clarence Gallagher, late of Bellefonte Borough, deceased

14 HILL The first and final account of Furl C Hartswick, late of Gregg Township, deceased

15 GARDNER The first and final account of Paul D Gallagher, executor of etc., of Township, deceased

16 GARDNER The first and final account of Paul D Gallagher, executor of etc., of Township, deceased

17 GARLAGHER The first and final account of Paul D Gallagher, executor of etc., of Clarence Gallagher, late of Bellefonte Borough, deceased

18 HILL The first and final account of Ethel Mac Hill Sheets, administrator of

# EXECUTORS SALE OF REAL ESTATE

The Executors of the Estate of Benjamin F. Haffley, late of Haines Township, deceased, will offer at public sale on the premises of said decedent at Aaronsburg, Pa., on

vant lots; four (4) additional lots upon which is erected a house stable and sundry outbuildings; also 3 acres and 144 perches of mountain land.

TERMS OF SALE 25% of the purchase price to be paid in cash on day of sale. Balance and in cash on paid purchase price to be paid in cash on day of sale. Balance of 75% to be paid upon delivery of deed.

HENRY HAFFLEY. NEVIN MEYER, Boaleburg, Pa. Executors.

COURT PROCLAMATION WHEREAS: The Honorable Ivan 20. MULL. The second and final Walker. President Judge of the Court of Reuben N. Mull. admr. c. of Common Pleas of the 49th Judi-

at 10 o'clock A M. being May 20th.
1940, and the Traverse Jüry for the second week week of Court will appear the

ATH MONDAY OF MAY 1940

Howard Borough, deceased.

25. SMTTH. The first and final account of etc. of the Pirst National Bank of Philipsburg admr., d. b. n. 4TH MONDAY IN MAY 1940 at 10 o'clock A. M. being May 27th. NOTICE is hereby given to the Coroner, Justice of the Peace, Alder-man and also such Constables (that may have business in their respective Destructiveness of smut can be Honorable Court) that they be then former, was a son of George and Jennie Johnson Walker and was born in Union township on May 11, 1885, making his age at time of death 54 years, 11 months and 17 days. His wife, the former Kate Irene Witherite, passed away about five years ago.

Survivors include two sons, Raymond and Doyle Walker of Rup.

Known that if all the smutted heads were separated out by themselves, and their own remembrance to do those things to their offices appertaining 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. Better of Rup.

County Agent R. C. Blaney reports that seed treatment costing force of Rup.

Survivors include two sons, Raymond and Doyle Walker of Rup.

All the smutted heads were separated out by themselves, and their own remembrance to do those things to their offices appertaining 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. Better of County agent R. C. Blaney reports that seed treatment costing force of the control of the seminations. year of our Lord 1940, and the 164th, year of the Independence of the United States of America.

#### EDWARD R. MILLER, Sheriff. Sheriff's Office, April 10th, 1940.

has been appraised and set aside to Anna A. Oswalt, surviving widow of Wharton M. Oswalt, late of Snow Shoe Township, deceased real estate Snow account of Preston A. Frost, guardian estate of M. Lucile Weiser, a minor. Shoe Township, deceased real estate valued and appraised at \$1010.00, as her exemption of \$500.00, under Section 12 of the Fiduciaries Act of 1917.

her exemption of \$500.00, under Section 12 of the Fiduciaries Act of 1917. Subject to her payment of difference of \$500.00 and the appraised value. The real estate appraised is described as follows:

Beginning at a stake located on the south side of the Intersection of the Fountain road with State Highway leading from Snow Shoe to Clarence: thence along State Highway, south 20 degrees 30 minutes, west 177 feet to a stake; thence still along Highway south 49 degrees 30 minutes, west 224 feet to a stake; thence along land of James P. Uzzell, south 55 degrees 40 minutes, east 536 feet to a stake; thence along lands of Lehigh Valley Coal Connorth 3 degrees 30 minutes, east 536 feet to a stake; thence along lands of Lehigh Valley Coal Connorth 3 degrees 30 minutes, east 565 feet to the place of beginning. Containing 4 acres and 23,453 square feet.

Being the same premises that

Being part of the same premises that Steve Seprich and wife, by deed dated June 24, 1935, recorded in Deed Book 150, page 270 granted and conveyed to W. M. Oswalt. conveyed to W. M. Oswalt.

The above appraisement has been confirmed ni at by the Court and publication ordered and if no exceptions are filed on or before May 24, 1940 the same will be confirmed absolute by the Court.

HARRY A. CORMAN,

Clerk of the Orphans' Court of Centre County, Penna. x20

# REGISTER'S NOTICES.

The following accounts have examined and passed and filed for record in the Register's Office for the inspection of heirs and legates, creditors and all others in any way interested and will be presented to the Orphans' Court of Centre Coun-ty for the confirmation ni si on Mon-day, May 20, 1940.

1. ALLIBON. The first and final account of Anna Mabei Allison Forster surviving executrix of the estate of William M. Allison, late of Gregg Township, deceased.

2. BOWER. The first and final account of Haupt G. Bower and Charles G. Bower, executors of etc. of Samuel C. Bower, late of Howard Borough, deceased,

 BROOME. The third and final account of Agnes E. Broone and The First National Bank of State College. executors of etc., of and or trustees of Clarence O. Broome, late of State College Borough, deceased. 4. BECK. The seventh and partial account of the Bellefonte Trust Co., trustee of etc., of R. A. Beck late of Bellefonte Borough, deceased

5. CARROLL. The second and final account of etc., of the Bellefonte Trust Company, guardian of Harry P. Kelley Carroll, a minor. 6. DUNLAP. The first and final account of E. R. Hancock, executor U/W of James F Duniap, late of Rush Fownship, deceased.

7. DELIGE. The first and final account of Emma D. Jennings admrx. of etc., of John Delige, late of Philipsburg Borough, deceased

B. FULITZ. The first and final account of Ida R. Kessinger, admrx., of etc. of John H Pultz, late of Benner Township, deceased

sent them without delay for settlement to MRS. MARY GROVE Admin-count of Samuel E Goss, execr, of istratrix. State College, R. D. 1. Pa. or JOHN T. TAYLOR, Esq., State College Pa.

14. ISHLER. The first and final account of Savilla C. Cummings, admrx., of etc., of John W. Ishler late of Potter Township, deceased.

15. KRISE The first and figal account of Bessie M. Decker, and Harvey C. Decker, executors of etc., of Perry Krise, late of Spring Township, deceased.

17. KELLEY. The second and final account of the Bellefonte Trust Company, guardian of etc., of Margaret A. Kelley, a minor. 18. KELLEY The second and final account of the Bellefonte Trust Company guardian of Helen P Kelley.

a minor

28. nal

x20 final account of Zane B. Gray admr., of etc., of Laura Kephart, late of Patton Township deceased. Rush Township, deceased.

And the Grand Jury to convene on MONDAY. THE 6TH. DAY OF MAY 1940

at ten o'clock A. M. and the Traverse Jury called for the regular meeting of Quarter Session Court will convene on the 3RD MONDAY OF MAY 1940

23. ROTHROCK. The Birst and final account of etc., of Lewis F. Rothrock, Harry D. Rothrock executors of etc., of Ella Z. Rothrock, late of Bellefonte Borough, deceased.

24. SMITH. The first and final account of James Kape admir., of etc., of Anna Kane Smith, late of Howard Borough, deceased.

26 SPAYD The first and final account of J Rebecca Spayd admrs, of etc. of A. H. Spayd, late of Centre Hall Borough, deceased. 27. SMITH. The first and final account of J. Randall Miller, executor of the estate of Jacob Smith, late of Gregg Township, Centre County, Pa., deceased. SHEARER. The first and account of Ralph J. Grove, r. of etc., of Su-an L. Sharer of Walker Township, deceased.

29. SPANGLER The second and final account of R B. Spangler, exert, of etc., of John Spangler, late of Centre Hall Borough, deceased. 30. SHANK. The first and final account of the Bellefonte Trust Company, administrator of etc., of Pearl Shank, deceased. 31. SCHOPHELD. The first

final account of Mary S. Parket, Elizabeth J. Larimer, and Nancy Mc-Ginnis, executrices of etc., of Elett Schofield, late of Bellefonte Borough, x18 deceased.

34. WEISER. The first and final

35. WEAVER. The first and partial account of the Bellefonte Trust Co., administrator of etc., of Belle Weaver, late of Bellefonte Borough, deceased.

My husband, Arthur R. Pifer, having advertised me as his wife, after being separated for sixteen months; I wish to say I contracted mobilis in that length of time. In fact I have always worked and supported myself.

EXECUTOR'S NOTICE.

In the Matter of the Estate of Jacob H. Bechdel of Curtin Township, deceased.

EXECUTOR'S NOTICE.

In the Matter of the Estate of Jacob H. Bechdel of Curtin Township, deceased.

Letters testamentary in the above estate having been granted to the made payment, and those having claims to present the same displayivalia, bounded and county. Pennsylvania, bounded and converted to the said estate are requested to the property of the said estate are requested to the said estate of said claims to present the eame duly direction so feet to the property of the said estate of said claims to present the eame duly direction along property of the said estate of said claims to present the eam of the said estate of said claims to present the eam of a count of Fred Notes and final account of Fred L. Show-ent to said the said estate of said claims and final account of Fred L. Show-ent to said the said estate of said claims