

### Versatile Steam Cooker Makes Modern Soup Kettle



The deep well cooker of the modern electric range is truly versatile! For instance, in soup making the cooker is used in the well when a long slow simmering is required—but for a soup that needs a short cooking period the kettle can be used on the surface unit as a regular saucepan. That's the way it's used in this picture for a modern version of Italian Minestrone. One nice thing about the deep well cooker is its generous size.

### Demonstrating Deep Well Cooker

Here are two soups, illustrating two different ways of using the deep well cooker.

#### Minestrone

- 2 medium onions
  - 2 carrots
  - 1 leek
  - 2 stalks celery with leaves
  - 4 leaves green cabbage
  - 1 tablespoon butter
  - 2 quarts hot water
  - 1 teaspoon salt
  - 1 cup uncooked spaghetti
  - 1/2 garlic bud, finely chopped
  - 2 cups tomato juice
- Wash and cut vegetables into small pieces. Using Low heat of electric unit, melt butter, add vegetables, cover and cook until they are tender and lightly browned (about 30 minutes.) Add remaining ingredients, bring to steaming point with High heat. Turn switch to Low and cook about 30 minutes longer.

The steam cooker in the electric range may be lifted from the well and used on a surface unit as a soup kettle.

#### Bean Soup

- 1 cup navy beans
- 1 quart water
- 1 ham bone
- 4 slices onion
- 3 cloves
- 2 small potatoes
- salt and pepper

Place beans in steam cooker kettle of electric range and soak overnight in water. When ready to cook, add ham bone, onion and cloves, and bring to boiling point with High heat. Turn switch to Low and cook 3 hours, or until beans are soft and soup is thick. Dice potatoes and steam separately until tender. Remove ham bone from soup and add cooked potatoes. Season to taste and serve hot. Bits of ham may be removed from the bone and added to the soup.

### CHILLY INAUGURAL FOR COUNTRY'S NEXT PRESIDENT

If it rains next January 20, the incoming president—who ever he may be—chances a thorough soaking.

The inaugural committee has decided that the historic exercises installing a new chief executive will be held again in the open air. Four years ago President Roosevelt and thousands of spectators assembled at the east steps of the Capitol were drenched in a chilling January downpour.

David Lynn, architect of the Capitol, explained that an open air ceremony will take care of the thousands of spectators who pack the plaza in front of the Capitol "just to get a glimpse of the president taking his oath."

The decision on 1941's inauguration was made by a committee of three senators and three representatives, who calmly are planning for the ceremony while most politicians worry who the next president will be.

Senator Neely, (D-W. Va.), chairman of this group, said complete details naturally must await the approval of the man selected by the voters in November "but the groundwork will be done before then."

week, and at least two glasses of milk a day. To cure that spring fever, first choose a well-balanced diet, and then be sure that three iron-rich foods are eaten every day.

**Roan-McKibben**  
Clara H. McKibben and William M. Roan, both of Bellefonte, were united in marriage at the United Brethren parsonage here, Thursday evening, April 30 at 8 o'clock, the Rev. G. E. Householder, pastor of the church, performing the ceremony. Mr. Roan is employed by the Chemical Lime and Stone Company. They intend to live in Bellefonte.

### CHOOSE FOODS HIGH IN IRON FOR SPRING FOG

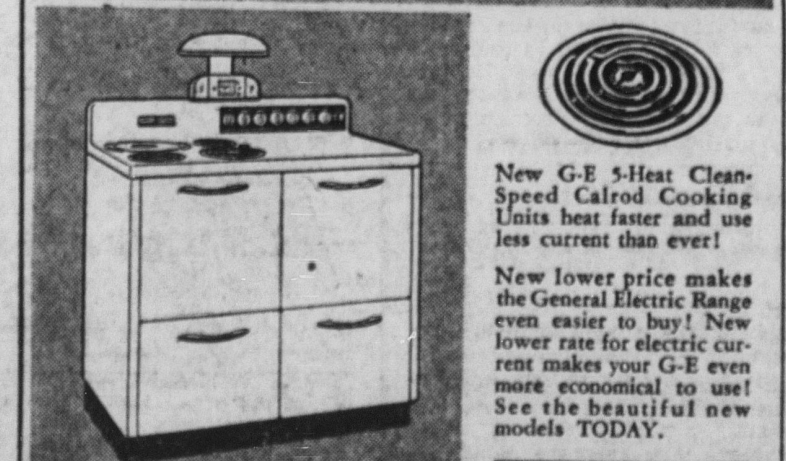
Did these rainy days get on your nerves and those of your family? Do you find the children tire easily, are cross, irritable, and have poor appetites?

Well, why not do something about it, asks Helen S. Butler, home economics extension representative of Centre county. Grandma gave a good dose of sulphur and molasses, but you are a modern mother and will give foods high in iron to your family.

Choose from the following cheap foods, carrying a good supply of iron: whole wheat bread, whole wheat muffins, whole wheat cereals, oatmeal, brown rice, prunes, or apricots, potatoes, dark green kale. Remember to plan for liver once a week, three to four eggs a week, dried beans and peas about once a



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### FARM CALENDAR

Timely Reminders From The Pennsylvania State College School of Agriculture

**Soil Over Vegetable Seeds**—Covering vegetable seeds with soil differ according to sizes of the seed, say Penn State vegetable gardening specialists. Carrot and lettuce seed requires only a third of an inch covering in heavy soils and slightly more in sandy soils. Beet, onion, spinach, and radish seeds take a half-inch covering. Peas may be covered one to two inches, depending in earliness and type of soil. Beans and corn can be covered one inch. Onion sets require complete covering of about one inch.

**Control Brown Rot**—Peach brown rot spores shoot from goblet-shaped mushroom-like growths on peach mummies lying on uncultivated ground. Plant pathologists of the Pennsylvania State College suggest that growers who cannot cultivate where brown rot is present, because of cover crops or soil erosion, apply a sulphur spray in the pink stage.

**Plant Oats Substitute**—Where lateness of the season has delayed sowing of oats, several crops may be substituted profitably. Agronomists of the Pennsylvania State College suggest soybeans and buckwheat as possibilities. Soybeans make an excellent hay or in southern counties may be harvested with a combine for seed. Both soybeans and buckwheat can be gotten off the land in time to sow winter wheat.

**Lambs Need Grain**—Grain feeding helps young lambs to grow rapidly. Livestock specialists of the Pennsylvania State College recommend two parts of cracked corn, two parts of oats, one part of bran, and one part of pea-size oilmeal by weight.

**Early Sprays Essential**—Control of apple scab depends on application of early sprays from pre-blossom through the petal fall. The pre-blossom sprays prevent initial infection from spores shot from old leaves, say Penn State plant pathologists.

**Killed When Car Crashed**  
Paul Dyer, 18, of Berwick, was killed Friday night when an automobile driven by his friend, Theodore Ansbach, 17, left the road on a curve near Jonesown, hit a tree and overturned. Dyer's neck was broken.

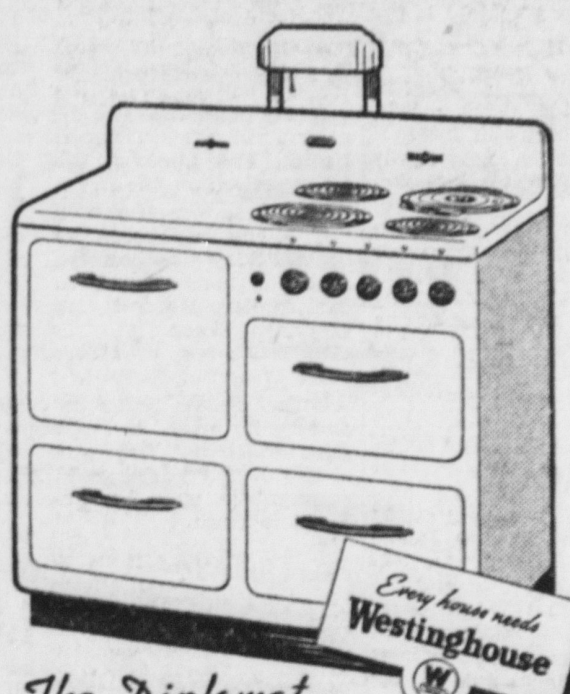
When a governmental agency advertises for bids it is entitled to competition, especially from those industries that vociferously demand that the American system be preserved.

Some people pay their debts and others forget them, if they can.

Freedom of speech is not valuable unless somebody will listen.

The trouble with most used cars is just that they have been used.

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### WAR FAILS TO REVEAL NEW AERIAL BOMBS

The first few months of the war have revealed to R. A. F. experts many advantages and defects of both British and German airplanes, but no surprise weapon has been revealed by either side.

Experts believe that the British power-operated armored gun-turret still give R. A. F. bombers a tremendous advantage over their German counterparts. Thousands of these turrets are now being made for British warplanes.

The bombers have turrets in the nose, amidship and in the tail. Each can take two or four guns, which can be swung with the turret in all directions.

Consequently there are hardly any "blind spots" left on British bombers.

Super-light armor plating introduced on the bomber involves only a small sacrifice of either war load or gasoline.

### Use of Remote Control

A proposal now under consideration embodies the use of remote control enabling a gunner sitting in an armored position amidship to operate the guns mounted in any of the turrets.

The proposal has been a bone of contention for years among air officials. One school favors the idea of remote control while the other raises two objections.

One is that a bullet through the remote control turret would put all guns out of action until the gunner has made his way through half the length of the plane and manned his battery of guns in the rear turret.

The second is that unless the air gunner is directly on top of his guns in the rear turret vital seconds are lost in clearing them in the event of a stoppage or misfire.

With batteries firing at the rate of 9600 rounds a minute, the objectors state that every split second counts.

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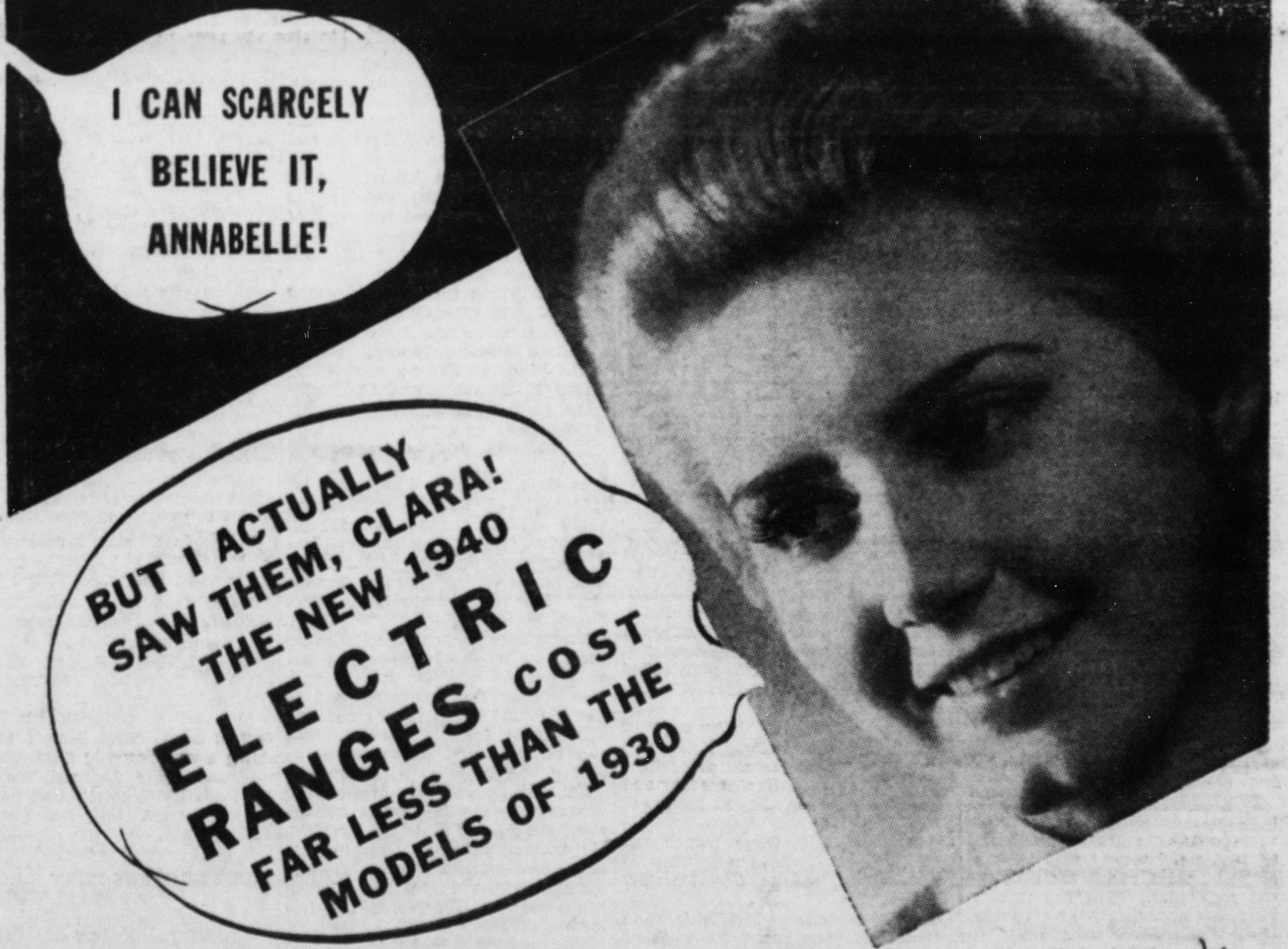
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