

# KNOW YOUR STATE

## Meat Packing Industry a Multi-Million Dollar Enterprise

Prepared for The Centre Democrat by Richard P. Brown, Chairman, State Planning Board, Pennsylvania Department of Commerce

Of Pennsylvania's ten million citizens, some may be able to live without meat, but most can't—which is the principal reason why meat packing is in our State a multi-million dollar enterprise.

In fact, according to a survey made by the State Planning Board for the Pennsylvania Department of Commerce, the annual production value of our State's meat packing industry exceeds the hundred million dollar mark, being \$129,221,300 in the most recent year for which figures are available. The Planning Board survey further shows that the industry has invested capital of approximately twenty million dollars, that it employs almost ten thousand persons and that it dispenses annually fourteen million dollars in wages and salaries.

Almost two-fifths of the industry's value of production is accounted for by the packing of fresh beef and fresh pork, the two products being about even in value although beef does run slightly higher in total. Pickled and cured (smoked) pork comes third, followed in order by lamb, fresh veal, cooked hams, fresh lamb and mutton, and similar meat products. Also included in the industry's output are cattle hides, calfskins, sheep and lamb pelts.

Historical records show that Pennsylvania's meat packing industry has been started prior to 1729 (in Philadelphia) for in that year the Provincial Assembly passed a very long and very minute act "more effectively to prevent unfair practices in the packing of beef and pork for exportation." The act directed the size and material of casks and required that the casks must be branded with the marks of the cooper who made them, as well as ordered that the contents should be inspected and the casks again branded but with an inspector's o. k. brand.

Today, Pennsylvania's meat packing industry is scattered over thirty-nine of the State's sixty-seven counties, although Philadelphia and Allegheny county are by far the most important meat packing centers. In number of employees, Dauphin county ranks third, while others in the "first ten" are Chester, Berks, Lehigh, Schuylkill, Erie, Lancaster and Northumberland.

## HISTORIC AND BEAUTIFUL

(Continued from page one)

The painting adorns the wall today. Over 40 years ago, Isaac Speer, an aged Seneca Indian, related to Ool. Shoemaker a legend of the cave. In 1748, a Lancaster County Frenchman named Malachi Boyer drifted into the vicinity of the cave. He fell in love and eloped with Nita-nee, beautiful daughter of Chief O-KO-Chou. Her seven brothers captured them and threw Boyer into the deep waters of the cave, and guarded every exit. He finally perished from exhaustion and starvation.

Some claim that to this day, on a still summer night, Boyer's voice can be heard calling "Nita-nee." The boat used to ferry the visitors over the cave lake in later years was named "Nita-nee." Nittany mountain, at the base of which nestles Centre Hall, was named for this lovely Indian maiden. From a point on the summit of this mountain is a magnificent view of the beautiful Penn's Valley. A postoffice in the county also bears the name of Nittany. Centre county is famed, also, for its quantity of wild game of all kinds, from over a century past to the present day.

In Spring Mills, today, can be seen on the wall of a filling station operated by Messrs. Brock, rows of deer horns, ranging from two to ten points, inclusive, that were felled by the guns of the brothers.

Words fail to properly express the beauties of nature scenery among the mountains of Centre County. To grasp them and transfix them on the memory one should visit them in person, and they will experience great joy in doing so.

## Two Youths Lose Lives In Coal Mine

(Continued from page one)

vented the rescue workers from being struck by the second fall which came thundering down on the men dug for the youths. Seeing the roof again caving in, the workers stopped back and once again began their task of digging out the bodies.

Funeral services for Kenneth Frank Thompson will be held from the Thompson home, Osceola Mills, this Thursday afternoon at 1:30 o'clock. Burial will be made in the Meek cemetery. He was a son of Lee and Bessie Woods Thompson and was born in Philadelphia June 2, 1927. In addition to his parents, the following brothers and sisters survive: Mrs. Erma Cowfer, Osceola Mills; Richard, Lee, Jr., and Ray, at home.

The body of Amos B. Cowfer will be returned to Philadelphia for burial. He was the son of Amos B. and Ruth McCall Cowfer. One sister, Mrs. Myrtle Sparks, of Glendale, Cal., survives in addition to his parents.

## Burns Fatal To Salona R. D. Boy

(Continued from page one)

was reported to have been prostrated when she learned of the boy's death.

Funeral services were held at the Heckman home at 2 p. m. Tuesday.

—Bargains in the Classifieds.

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## 2nd Jailbreak Attempt Fails

(Continued from page one)

been acting in a peculiar manner for some time, jail attendants report.

When Deputy Sheriff James Hugg entered the cell block about 8:15 Saturday morning, opened the door of Hosterman's cell on the main floor and handed him a plate with his breakfast, Hosterman is reported to have taken the plate turned as though to set it down and then wheeled and ran from the cell.

Deputy Hugg, who was standing by the door holding a cup of coffee which he had expected to give Hosterman, shouted to Trusty Williams, standing near the main door to "catch him." Williams made a grab for the running man, but missed. Another Trusty, "Dutch" Cobbe, also made an attempt to halt the man. Williams followed him outside the cell block, through the hallway of Sheriff Edward R. Miller's living quarters, and caught up with the prisoner as the latter was attempting to open a locked door leading to the front steps.

In a brief scuffle which ensued Hosterman's shoulder went through a glass pane in the door, but he was not injured. When Deputy Hugg was leading him back to the cell block Hosterman murmured "I'm sorry."

Wednesday evening, July 31, Hosterman made his first bid for freedom when, while in the exercise yard of the jail, he pulled down a piece of spouting, placed it against the high stone wall surrounding the yard and climbed to the top of the wall. He was preparing to go down the other side when Deputy Hugg walked into the yard. Hosterman descended into the yard without protest.

Sheriff Miller reported that a sanitary commission which examined the man before his first attempt at escape said there were some evidences of a mental disturbance, but did not attach much significance to the condition. Following Saturday's attempt, Sheriff Miller made arrangements to take Hosterman to the Danville State Hospital today to be examined at the clinic in that institution.

Hosterman was arrested on an assault and battery charge preferred by his wife and being held pending his appearance in court. Relatives contend the charge was brought more to have the man's mental condition determined than because of the seriousness of the offense he is alleged to have committed.

## Army Worm Appears

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There are three broods of this army worm in this region; namely the late April or May brood of overwintering larvae; the July brood, which is the most serious; and the September brood.

Probably the most satisfactory control measure employed for halting migrating army worms is to plow a deep furrow in front of the advancing caterpillars making sure that the sharp edge of the furrow is away from the field to be protected. Pox holes at intervals of three to six feet in this furrow will help to capture the larvae. Kerosene or coal oil sprayed in the furrow or pox holes will kill the insects present there. Poison baits are suggested for reducing the population of caterpillars and may be spread along the furrow or broadcast through infested fields. Twenty pounds of bran, one pound of white arsenic, two quarts of molasses and enough water to make a moist, but not sloppy, mash has proved efficient. Crops to be protected may be sprayed or dusted with lead arsenate or calcium arsenate.

The sudden appearance of such pests demonstrates clearly the value of watching one's crops carefully. Insects are much more satisfactorily controlled in their younger stages. This is principally true in controlling army worms.

A mimograph sheet relating to the army worm and its control is available at the Agricultural Extension Office, Bellefonte, Pa.

## CHURCHES

**Advent Church**  
C. C. Shuey, pastor. Sunday School 9:30. Roy Lester Supt. preaching at 11 o'clock; Christian Endeavor 7:30. Nevin Watson, president.

**Boalsburg Lutheran Church**  
The Boalsburg Lutheran church Boalsburg, Sunday School at 9:30. Worship at 7:30 and Christian Endeavor at 6:30. Shiloh, Sunday School 9:30; Worship 10:30. Rev. L. J. Kaufman, pastor.

**Dix Run Baptist Church**  
C. C. Shuey, pastor. Sunday School 9:30. Elmer Hosband, Supt. followed by class meeting; Christian Endeavor 7:30. Mrs. Thomas E. H. H. president; Bible Study at 7:30 evening at the home of Brother John Wilson. Everybody welcome to all these services.

**United Brethren, Bellefonte**  
G. E. Householder, pastor. Unified services beginning at 9:30 a. m. John R. Shope, Supt. in charge. Sermon by the pastor at 9:30 a. m. Sunday school at 10:30. Dismissal at 11 o'clock. Christian Endeavor at 6:30 p. m. Preaching at 7:30 p. m. by the pastor. Prayer and Bible study Wednesday evening at 7:30.

**First Evangelical, Bellefonte**  
H. Halbert Jacobs, Pastor. 9:30 a. m. Sunday Church School; 10:40 a. m. Worship with Sermon. Theme: "Will He Find Faith on the Earth?" 7:30 p. m. The Mission Band will have their Summer Christmas Tree service. Mrs. Charles Keller, Leader. Prayer and praise service on Wednesday evening at 7:30. You are welcome to all of our services.

**FINAL SUMMER TERM UNDERWAY AT PENN STATE**  
The last of the three summer sessions of the Pennsylvania State College opened this week, following the graduation last week of the largest summer session class in the college's history. Degrees were awarded to 307.

The final summer term, known as the post-session, will continue until August 30. Other activities on the campus during the remainder of this month include the Pennsylvania 4-H Club program being held this week, and the State Firemen's Training School, scheduled for August 26 to 30.

Registrar William S. Hoffman reports that his office is rapidly progressing with its work of admitting applicants to the next freshman class. Freshman Week will start on September 12.

## Scouts to Aid In National Defense

(Continued from page one)

workshop or any public place where they may cause others to sign a similar pledge.

The Scout council is to promote an intensive program for National Democracy, in which all the officials in each of the seven districts will be asked to do all in their power to have everyone connected in any way with "Scouting" read carefully and sign the pledge "A Call to All Americans."

Officials will be asked to promote the spreading of this pledge in other organizations. The council will promote an intensive Troop Program, cooperate with other agencies, recruit to full strength, develop a vigorous outdoor program with correct uniforming and stress participating citizenship. Round table circulars will be distributed from time to time covering each of these points.

It is remarkable, but true, that most individuals who inherit money think that nature has set them apart from the common herd.

The people of the world are divided into two classes: (1) those who get the publicity they desire and (2) those who do not.

Arguments seldom convince individuals who know their own minds before the discussion begins.

## Pennsylvania to Have Dairy Show

For First Time Event Will be Staged at Harrisburg, Oct. 12-19

For the first time in 31 years of its history, the National Dairy Show is being held in Pennsylvania this year—at Harrisburg, October 12 to 19.

Although the 1940 event is the 31st of a series that began in 1906, the National Dairy Show has never been held in the Keystone State. Because of its great size and the gigantic stabling and display space requirements, the show has been staged mainly at such Mid-West and Western metropolitan centers as Chicago, Illinois; St. Louis, Mo.; Dallas, Texas; San Francisco, Cal.; Columbus, Ohio; St. Paul, Minn.; and Milwaukee, Wis.

In the meanwhile, the four decades of the National Dairy Show's history have witnessed the growth of Pennsylvania's dairy industry to a level where it now represents an investment of one billion dollars, involves 45,000 farmers, 1,000 dealers and distributors and supplies milk for a population of 10,000,000 persons. Dairy products have become the largest single source of farm income and account for more than one-third of the gross income of the state's farm population.

The National Dairy Show's debut in Pennsylvania this year has been made possible by the completion of the mammoth State Farm Show Building at the Capital, now the site of Pennsylvania's annual State Farm Show. Arrangements to bring the blue ribbon event of the nation's dairy industry closer to Pennsylvania's vast dairyland were begun as soon as the construction of the State Farm Show arena building was completed. The result is the October 12-19 event which will bring more than 1,000 of the world's most valuable cattle and hundreds of the country's outstanding breeders into a single competition at Harrisburg.

The 1940 show is being held under the sponsorship of the National Dairy Association, with the cooperation of various departments in Pennsylvania's state government, Pennsylvania dairy cattle breeders' associations and other state and local organizations affiliated with the dairy industry. Among these are the State Department of Agriculture, State Department of Commerce, Pennsylvania Guernsey Breeders Association, Pennsylvania Jersey Cattle Club, Pennsylvania Swiss Association, Pennsylvania Ayrshire Breeders Association, Pennsylvania Federation of Holstein-Friesian Clubs, Pennsylvania Federation of Milk Dealers and the Harrisburg National Dairy Show Committee, headed by Chairman Franklin Moore and Vice Chairman Ray S. Shoemaker.

Predicting that this year's show will be one of the most successful ever held, Lloyd Burlingham, Secretary of the National Dairy Association, said this week:

"Dairy cattle breeders throughout the country have, for many years, been eager to see the National Dairy Show held in Pennsylvania. The new State Farm Show buildings now provide not only a strategic site for the show, but the best and most extensive facilities in the country."

"The National Dairy Show this year will be held under ideal conditions in the world's largest building of its type. With the addition of temporary stables, facilities for displaying and stabling the show's huge herd of prize dairy cattle will be more than adequate. In fact, there is every reason why the 1940 National Dairy Show at Harrisburg may be expected to set new records for the event."

When you read opinions never forget that it is opinion.

## PORT MATILDA

Mr. and Mrs. Clarence Hoover of Altoona, visited a week with Mr. Hoover's parents, Mr. and Mrs. Geo. Hoover.

Miss Kathryn Young of Tyrone spent the weekend with her mother, Mrs. Cora Young.

Miss Bertha Bennett and Miss Kate Bennett spent Friday afternoon at Phillipsburg.

Mr. Auman of Philadelphia, visited several days with Mr. and Mrs. Ellis Auman.

Mrs. Lena Casher of Half Moon visited several days with Mr. and Mrs. Leroy Bennett.

Mr. and Mrs. John O'Brian and daughter of Washington, are visiting with Mrs. O'Brian's mother, Mrs. Grace R. Williams.

Mrs. George Reese and son Delmar and daughter Dolly, of Lewisport, were Sunday visitors at the Harry Bennett home.

Relatives here received word on Sunday of the death of Frank F. Weaver of Tyrone. Mr. Weaver was killed when he was squeezed between a car and shanty while making up his train for a return trip to Osceola Mills. He was born at Port Matilda, Nov. 16, 1888, a son of Thomas and Catherine Harpster Weaver. He was united in marriage with Leah Mabel Bennett Sept. 6, 1906 at Port Matilda. He is survived by his wife and two sons Harold and William, six grandchildren, two brothers, Rev. Joseph Weaver, Port Matilda; William Weaver, Altoona, also one half-sister, Mrs. Leah Cowher, of Tyrone one half brother John W. Williams of Port Matilda. He was a member of the United Brethren church of Tyrone, with burial at Tyrone on Tuesday afternoon.

Mr. and Mrs. Samuel Harshberger, and Mrs. Alice Harshberger of Claysburg, spent Sunday at their home here.

Miss Isabelle Snyder and Miss Romaine Snyder of Millburg, called on friends on Saturday while driving through to Pittsburgh to visit with relatives.

Miss Lizzie Pringle of Altoona, is spending her vacation with Mr. and Mrs. C. M. Pringle. Mrs. Pringle is also entertaining her grandchildren while their parents, Mr. and Mrs. George Lykens of Altoona, are spending their vacation at Atlantic City.

Miss Bessie Williams is spending her vacation with her parents, Mr. and Mrs. W. E. Williams.

## PORT MATILDA (SOUTH SIDE)

Miss Nellie Robison spent Sunday in State College.

Mrs. Tom Robison attended the funeral of her niece, Mrs. Harry Krider of Tyrone on Saturday.

Mr. and Mrs. Wilson Stiver visited at their old home church on Sunday at Martha. They were accompanied by Mr. Aveler Cowher.

Mr. and Mrs. H. M. Crain and son Bab, also Edward Rasmiller were visiting at Claysburg on Sunday with Mr. and Mrs. Morton Crain.

Mrs. Lydia McKivison was admitted to the Phillipsburg State Hospital for a goitre operation last week.

Mr. and Mrs. Tommie Cowher and family of Mt. Pleasant, spent Sunday with Mr. Cowher's parents, Mr. and Mrs. William Cowher.

Tom Letzell, Clarence Robinson and William Spots attended the ball game at Pittsburgh, on Friday August 9th, the game was between Pittsburgh and Chicago.

Mr. Alexander Robison, local minister of the Methodist church preached Sunday morning, August 11th, at Julian. Sunday evening at Mt. Pleasant at the United Brethren church.

The men's prayer band of the Hannah Methodist church held their prayer meeting Tuesday evening, August 6th, at the home of Mr.

## Sarah Ann's Cooking Class

Not everyone is born with the spark that draws people to them, but we can all learn the secret of hospitality. A gracious home atmosphere, an unfluffed hostess, delicious food served with simplicity and diplomacy in inviting congenial guests, all of these leave pleasant memories of a charming hostess in the minds of your guests.

### Cassolette of Chicken

Use 2 cups of cold chicken, put through the food chopper. Left-over vegetables as much as 1/2 cup may be substituted for some of it. Use only such ones as peas, string beans, carrots, celery and the like; add 1 cup of milk to which 1 teaspoon of salt, 1 teaspoon of onion juice, 1/2 teaspoon pepper, 1 tablespoon of chopped parsley, and 4 well-beaten eggs. Pour this into well buttered ranking, stand in boiling water and bake 30 minutes at 400 degrees. Serve piping hot with mushroom sauce and boiled rice. A fresh fruit salad and a beverage complete the meal.

### Ham Souffle

Make a white sauce of 1 cup of milk, 5 tablespoons flour, 3 tablespoons shortening, to which have been added 1/2 teaspoon salt and 1/2 teaspoon pepper and a dash of cayenne. Cool the sauce and add the beaten yolks of 3 eggs and 1/2 cup of ham, put through the food chopper, then fold in the beaten whites of 3 eggs. Pour into a well-buttered baking dish. Put in pan of hot water and bake 1 hour at 325 degrees.

### Raisin Crumb Butter Cakes

Soak 1 cup of soft bread crumbs in water ten minutes, then press out all moisture. Mix 1 cup of soft milk or buttermilk, 1 well-beaten egg, 1/2 cup of flour, sifted with 1 teaspoon of baking powder, 1/2 teaspoon of salt. Add 1 tablespoon of hot melted shortening, 2 tablespoons of sugar and 1/2 cup seedless raisins, slightly chopped. Bake on a hot greased griddle and serve with butter and syrup.

### Melba Toast

Slice bread with a sharp knife 1/4 inch thick. Remove crusts. Place on rack in very hot oven, 500 degrees. Reduce heat quickly to 350 degrees as soon as bread begins to curl. Continue the baking until toast is a dainty brown. Can be made ahead of time and re-heated or serve cold, since it is thoroughly dry.

### Tomato Cheese Sandwich Filling

Cut American cheese to make 1 1/2 cups. Put into double boiler with 1/2 can tomato soup and 1/2 table-

and Mrs. Carl Jones. Their Sunday afternoon service August 11, at the home of Mrs. Susan Spots, both meetings were largely attended.

The Heaton reunion was held in the community park on Sunday, August 11, it was largely attended.

Mr. and Mrs. Clair Lansberry of Mineral Springs, visited on Saturday with Mrs. Lansberry's parents, Mr. and Mrs. Tom Robison.

Mr. and Mrs. Kenneth Robison and Andrew Robison of Unionville, visited on Sunday with their uncle Alex Robison.

Mr. Snyder, father of Mrs. Ethel Stimer, who is a patient in the Phillipsburg hospital is not much improved at this writing.

Beverly Jane Robison returned from the Phillipsburg hospital on Monday, she is much improved from her accident of two weeks ago.

Harold Rudy spent Sunday at the home of his parents, Mr. and Mrs. James Rudy.

Miss Martha Cowher visited on Saturday evening with her sister Orilla Cowher.

spoon butter and cook until cheese is melted. Add 1 egg, well beaten and cook all until smooth, stirring constantly. Cool and spread on whole wheat bread.

### Lamb Chops Viennese

Place lamb chops in a baking pan or casserole. Cover with canned tomatoes, season with a bit of onion, salt and pepper and bake in a moderate oven until well done.

### Baked Tomatoes

Select good sized tomatoes, one or two for each serving. Cut off tops and save them. Scoop out the pulp until you have a tomato with about 1/2 inch thick sides. Fill with the following: To 2 cups of minced cooked chicken add a chopped green pepper and a small onion, cut fine season with salt, pepper and a dash of celery salt. Bing with 1/2 cup of chicken broth thickened with 3 teaspoons butter and 2 teaspoons of flour. Add 2 eggs, well beaten and the pulp from the tomatoes. Put the tops on. Set them in a baking pan, not touching, and bake in a moderate oven about 20 to 30 minutes.

### Spiced Salad

1 tablespoon gelatin  
1/2 cup cold water  
1 cup boiling water  
1/2 teaspoon salt  
1/2 cup orange juice  
1/2 teaspoon ground cloves  
1/4 cup diced celery  
1/2 cup diced red apples.

Soak gelatin in cold water. Add salt, orange juice, and ground clove. Allow mixture to cool slightly; when beginning to thicken add the celery and apples and turn into individual molds. Chill. Serve on lettuce and garnish with mayonnaise.

What has become of the Congressman who told the nation, 3 year ago, that there would be no war in Europe?

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# THE NEWS THAT'S TOO BIG FOR THE BILLBOARDS!

**Gulf New power step-ups**

Old Good Gulf vs. New No-Nox

Better try these Better Fuels

ONE GLANCE AT THIS POSTER has probably told you that both Good Gulf and Gulf No-Nox gasolines have been stepped up. But what the billboard couldn't explain is that this is not a symbolic picture but an accurately drawn graph!

This chart shows you the relative boosts in anti-knock value—shown by direct comparison, how much these two great fuels have been improved. What's more, these improvements are tangible... step ups that can make a real difference in your car!

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**FREE "21 Ways to Save Money."** This helpful booklet is yours for the asking at your Good Gulf dealer's. Get your copy right away, at the Sign of the Gulf Orange Disc.