

# OBITUARY

**MRS. GEORGE F. HAWKINS**  
Mrs. Osha Pearl Hawkins, 36, wife of George F. Hawkins, died at her home in Lock Haven early Saturday morning, March 8, 1941, after an extended illness with a heart condition. Born in Philadelphia, Mrs. Hawkins moved to Lock Haven 18 years ago and had resided there since that time. She was a member of the First Baptist church. Her father, Sterling Simcox, of Clearfield, died only a month ago. Surviving in addition to her husband, are her mother, Mrs. Catherine Simcox, of Clearfield, and the following brothers and sisters: Mrs. Beulah Long, Phillipsburg; Mrs. John Overly, Linden, N. J.; Mrs. Mary Gonsonki, Pittsburgh; Miss Althea Simcox, Mrs. Raymond Fitzgerald, Frank and Alvin Simcox, of Clearfield, and Llewellyn Simcox, of Woodland. Funeral services were held Tuesday at 2 p. m. at the late residence in charge of the Rev. Howard G. Young. Burial was made in Duncstown cemetery, Clinton county.

**HOWARD ASHLEY PEDRICK**  
Howard Ashley Pedrick, aged 77 years and 3 months, died at the home of his daughter, Mrs. George Ebert, 622 McKee street, State College, at 10 o'clock last Wednesday night, March 5, 1941, of complications after an illness of several months. Born at Bridgeton, N. J., on December 5, 1863, a son of Daniel W. and Mary Hitcher Pedrick, he was married to Clara H. Pedrick on February 24, 1888. Mrs. Pedrick died November 17, 1938. He is survived by his daughter, Mrs. Ebert, with whom he has been living since his wife's death; a son, Daniel W. of Oaks, Pa., and a brother, Albert D. Pedrick, of Clynwyd, Pa. Mr. Pedrick was a member of the Apollo F. and A. M., No. 386, of Philadelphia, as well as a member of all branches of the Masonic order. Funeral services and interment were held Friday morning at the Philadelphia Memorial Park cemetery. Rev. S. J. Stevenson of Chestnut Hill, officiated.

**SAMUEL I. CORL**  
Samuel I. Corl aged 73 years and 13 days, died at his home at State College, R. D., at 11 o'clock Friday morning, March 8, 1941, of complications after an illness of six months. Born February 25, 1868, a son of Peter and Anna B. Reish Corl of Ferguson Township, Mr.

Corl was married to Mary E. Seibert who survives with one son, Clarence, also of State College, R. D. Also surviving are the following brothers and sisters: J. Clayton Corl and Mrs. Marian Krebs, of Pine Grove Mills; P. M. Corl, D. O. Corl, Mrs. Elizabeth Strouse, Alvin K. Corl, Cora M. Corl and J. M. Corl, all of State College, R. D. Mr. Corl was a member of the Pine Hill Reformed Church and also a member of the Washington Grange. Funeral services were held at the Koch Funeral Home, State College, Monday, afternoon with Rev. T. G. Jones officiating. Interment was made in the Pine Hill cemetery.

**HARRY ELWOOD ORNER**  
Harry Elwood Orner, retired blacksmith of the Juniata railroad shops, died early Saturday morning, March 8, 1941, at the family home in Juniata. He had been ill for some time. Born January 4, 1864, in Centre county, he was the son of William and Elizabeth (Cox) Orner. He entered the employ of the railroad January 8, 1890, and retired May 1, 1932, after 42 years' service. Members of the family include his wife, Mrs. Margaret (Troutman) Orner, and 13 children. Five sisters also survive: Mrs. D. Y. Bigelow, of Huntingdon; Mrs. Clara Mitchell, of McAlevey's Fort; Mrs. DeFresco and Miss Mary Orner, of Altoona, and Mrs. Charles Nearhoff, Altoona.

**JAMES RUSSELL THAL**  
James Russell Thal, son of Andrew and Bertha Thal, of Bellefonte, died at his parental home on South Allegheny street, Thursday morning, March 6, 1941, after a short illness with a complication of diseases. He had been an invalid for several years. The deceased was born in State College on September 9, 1915, making his age at time of death 25 years, 6 months and 27 days. Surviving are his parents and these brothers and sisters: Mrs. George Kellerman, Lawrence E. and Andrew A., all of Bellefonte; Robert R., of Pittsburgh, and Betty, at home. Other survivors include his grandmother, Mrs. Alice Hohenberger, of State College. Funeral services were held Saturday morning at St. John's Catholic church, Bellefonte, with the Rev. Father William E. Downes officiating. Interment was made in the Catholic cemetery.

**Uses for Adhesive Tape**  
Adhesive tape has many uses. Some of them are: To hold torn shoe linings in place; to fasten loose book leaves; to repair torn sheet music; to mend rubber hose, raincoats, and overshoes.

**Prevent Rusting**  
Put a lump of freshly-burned lime into the drawer or box when storing away steel articles, and it will prevent them from rusting.

**Crumpled Flowers**  
If the artificial flowers are crumpled, hold them over the steam of a kettle for a few minutes. Pull carefully into shape and shake gently or fan them until they are quite dry. Velvet flowers, particularly, will look like new after this treatment.

**Children's Books**  
To prolong the lives of children's books, apply a thin coat of colorless shellac to the covers.

**Pioneer Doctor Dead at 87 Years**  
(Continued from page one)

people, and spent his life there. While his recreation had been fishing, his hobby was farming, and Dr. Dumm was noted in past years for specially fine crops of peaches and other fruit.

**When to Water**—Water vegetable plants during the forenoon of sunny days. Penn State vegetable specialists suggest. This permits the soil to become warm and the plants to dry off during the day.

## HOLD KITCHEN SHOWER FOR NEWLY-WED COUPLE

A kitchen shower held Wednesday, March 6, at the home of Jesse Witherite, in honor of Mr. and Mrs. Gust Witherite, recently married couple, was attended by a large number of neighbors and friends. Music and games were the principal diversion during the evening, after which refreshments were served. The newlyweds received many handsome and useful gifts.

The following were present on the occasion: Mr. and Mrs. John Shawley, Mr. and Mrs. Wirmann Warner, George and Peggy Warner, Mr. and Mrs. Lemuel Warner, Rebecca, Thelma, Eille, Helen and Arlene Warner, Mrs. John Armagast, Mr. and Mrs. Howard Armagast, Mr. and Mrs. Jeff Tressler, Mr. and Mrs. Earl Tressler and son Earl, Jr., Mr. and Mrs. Jacob Witherite, Mildred Witherite, Mr. and Mrs. Robert Neal, Alice and Bobby Neal, Mr. and Mrs. Paul Shaffer, Ned, Donald, Paul, Myrabella, Rosaline, Bobby and June Shaffer, Mr. and Mrs. Emanuel Shuff, Fay Fike, Mr. and Mrs. Roy Hoy, William and Lewis Hoy, Mr. and Mrs. Clarence Hoy, Mr. and Mrs. Joseph Stover, Rachael, Bucky and Dottie Stover, Mr. and Mrs. Merrill Witherite, Dean and Jerry Witherite, Mr. and Mrs. Frank Dugan, Mrs. Lester Mayes, Jean Mayes, Mrs. Thomas Meyer, Harold and Doyle Myers, Mr. and Mrs. Gust Witherite, Mr. and Mrs. J. W. Witherite, Jerry Owens, Jane, Esther and Jerry Owens, Burton Shively, Guy Shively, Thelma Lucas, Edna Harter, Charles and Evelyn Witherite, Anna Johnson, Emma Johnson, Ada Rider, and Walter Conifer.

## YOUR HEALTH

### VITAMINS REQUIRED FOR CALF FEEDING

According to present knowledge, A and D are the only vitamins possibly deficient in the calf's ration, says County Agent R. C. Blaney. Vitamin A is essential to growth and in resistance to disease. Carotene, one of the pigments of plants high in vitamin A, is closely associated with the green coloring matter in forage crops, pasture, and also the green coloring matter in cured roughage. Among grains, yellow corn is a fair source of vitamin A. Feeding experiments conducted at the Governmental Experimental Station, Beltsville, Maryland, showed that cows fed for extended periods on a ration deficient in vitamin A gave birth to weak, dead, or immature calves. The experiments also showed that the vitamin A content of milk produced by cows on such rations was greatly reduced and that calves fed milk from such cows would soon die if they were fed a poor grade of hay low in vitamin A. Vitamin D aids in assimilation of calcium or lime. Sun-curing of hay increases its vitamin D content tremendously. The direct rays of the sun on the calf also assist in the assimilation of calcium.

Experimental work done at the Pennsylvania State College showed that the lack of vitamin D in the calf's ration caused a decreased growth rate, abnormal bone development, humped back, swollen joints, bowed legs, and stiffness. This work also showed that artificially cured hay was low in vitamin D while sun-cured hay was high in this particular vitamin. While yellow corn is a good source of vitamin A, yet sun-cured hay of good quality is perhaps the most dependable source of vitamin D for winter feeding. If a dairyman keeps his calves where they can be turned out for exercise in direct sunlight, and if the calves are turned on pasture in the summer, or receive sun-cured hay that has retained a good deal of its green coloring matter and are fed a grain mixture that contains yellow corn, an abundance of vitamins A and D will be supplied. When feeding conditions are not so good or if any of the aforesaid symptoms are observed, both the Beltsville and Pennsylvania experiments showed that the feeding of about a tablespoon of cod liver oil daily would correct these conditions and would supply sufficient vitamins A and D for good growth and development. Since sun-cured hay that has retained its bright green color usually is high in the necessary vitamins for the best growth and development, it is advisable for dairymen to feed it to young stock.

### FARM CALENDAR

**Timely Reminders From The Pennsylvania State College School of Agriculture**

**Chickens Need Equipment**—An 18-inch feeder will accommodate about 30 chicks until they are two to three weeks of age. Any poultry specialists of the Pennsylvania State College. Then the space for feeding must be doubled. Large equipment also will reduce the labor of supplying feed and will prevent waste.

**Start Vegetable Plants**—Plants of the warm crops, such as tomatoes, peppers, and eggplants, are started this month, according to Penn State vegetable specialists. Temperatures required by these plants are 60 to 70 degrees Fahrenheit at night, 70 to 80 degrees on cloudy days, and 80 to 110 degrees with ventilation on clear days.

**Thin Farm Woodlot**—Thinning operations in the woods need not be started until the trees are 20 to 25 years old, declare foresters of the Pennsylvania State College. First, remove the crooked limbs, short and defective trees. If the stand itself is too dense, thin out some of the less thrifty trees that remain.

**Sow Adapted Oats**—Farmers will find that adapted oats varieties will produce better than oats from unproven sources. Agronomists of the Pennsylvania State College report that Patterson and Cornelian are good varieties for Pennsylvania conditions as proved in extension demonstrations and by experience of farmers.

**Aid Chick Sanitation**—Wire-covered platforms on which the feeders are placed will keep the chicks from feeding in contaminated areas because wasted feed will be out of reach, say Penn State poultrymen.

## THE WAR IN EUROPE

### Nobody Knows When, or If, Hitler Will Try to Invade the British Isles

Stripped to its bones the war in Europe presents, at present, only one question, "Can Germany take England?"

Every other activity, whether in North Africa, in the Balkans, or even in the Far East, has vital significance only in relation to the prime problem confronting Adolf Hitler, who, six months ago, taunted British curiosity by boasting, "We are coming!"

To consolidate his ruthless aggression in Europe the Nazi leader must wipe out British opposition and the only way to do this is to conquer the British Isles. Otherwise, the "new order" in Europe, with its German supremacy, is a futile dream.

When the war began there was general agreement that Germany was in no condition for a long-drawn-out struggle. A short, decisive war, it was believed, represented the maximum opportunity for German victory. A prolonged contest inevitably meant Hitler's defeat.

**German Resources Unimpaired**  
While it is true that the war is a year and a half old, it is also obvious that Germany's expenditure of war resources has been extremely light and that seizure of materials in occupied nations has probably increased her supply of combat essentials. This is true, it seems, in regards to vital foods and it may be so in regards to oil.

So far, regardless of the time-element, Germany has not engaged in a long war and there is no reason to suspect that her military power has been impaired. In fact, taking into consideration the captured resources of conquered peoples, it is correct to assume that Adolf Hitler is more powerful today than when the war began.

In the air and on land there is no doubt of Nazi supremacy over Europe. Only on the sea is his rule disputed by British warships that threaten to defeat Hitler despite his stupendous military power. Certainly the British fleet alone bars the Nazi triumph that might establish a German world.

Meanwhile, the experts are unable to agree upon the likelihood of an all-out attack upon England. There are factors to support opposite opinions as to the near-approach of the long-heralded offensive in which, it is said, Hitler will throw every resource in a desperate gamble.

### Pros and Cons About Attack

Supporting the experts who say that the attack upon England will not be long-postponed are:

(1) The belief that Germany cannot sustain a long war effort because of inherent economic weaknesses; (2) the necessity for a decision before American supplies make England invincible; (3) the fact that the longer the attack is delayed the stronger the British army and air force will become; (4) the restlessness and bitterness of conquered peoples, which increases as German triumph is delayed; and (5) the apparent weakness of Italy.

On the other side of the argument one must consider these contentions:

(1) Captured resources have overcome Germany's economic weakness, making possible participation in a long war; (2) almost unimpeded control of Europe and complete utilization of the continent's resources which will not only sustain but increase German war-making power; (3) the prospect that German submarines and airplanes can reverse the blockade by sinking enough merchant ships to starve out the British people; (4) Hitler may attempt a defensive strategy, resting content with vast spoils while awaiting British efforts to overthrow German hegemony which is established in almost all of Europe; (5) the belief that the British blockade is ineffective and that the British have not the manpower that must be available to secure a complete victory; and (6) the failure of Germany's air force to gain control of the air over England last year and the lack of warships and supply ships to sustain an invasion.

**Outside Aid May Be Decisive**  
While the threat of actual attack hovers over England, it is dependent in part upon the outcome of the German U-boat campaign against merchant ships and this, in turn, may easily hinge upon the number of new ships that will be constructed in the United States. Destroyers to protect cargo vessels and to despatch enemy craft may decide whether Germany can starve out the British.

The invasion of England, it is believed, also depends upon Germany's ability to gain daylight mastery of the British skies and this, it seems, is dependent upon German oil supplies, as well as the number of American airplanes that reach the British Isles.

More than ever, successful German invasion of England requires control of sea lanes for supply ships, which requires that the Nazis overcome the power of British warships, either by offensive action or by creating diversions that will cause a dispersion of British naval strength.

Finally, while nobody knows when, or if, the Germans will attempt a knock-out invasion of England, the reader is entitled to the same guess that the experts enjoy.

**Cocoanut Souffle**  
4 tablespoons butter  
3 tablespoons flour  
4 tablespoons sugar  
1/2 cup milk  
Salt  
3 eggs  
1/2 cups shredded cocoanut  
1 teaspoon vanilla  
Melt butter, add flour, sugar and milk. Cook over hot water, stirring constantly. Cool slightly and add well beaten egg yolks. Add cocoanut, salt, and vanilla. Fold in well beaten egg whites. Turn into a greased baking dish and bake. Serve with lemon sauce.

**Chocolate Souffle**  
3 tablespoons butter  
4 tablespoons flour  
1 cup milk  
1/2 teaspoon salt  
2 squares chocolate melted  
4 eggs  
1/2 cup sugar  
1/2 teaspoon vanilla  
Melt butter, add flour and milk, salt and chocolate. Cook over hot water. Add well beaten egg yolks and 1/2 cup sugar, add vanilla. Fold in well beaten egg whites. Bake. Serve with whipped cream.

**Corn and Cheese Souffle**  
4 tablespoons fat  
4 tablespoons flour  
1 teaspoon salt  
Few grains pepper  
1 cup milk  
1 cup grated cheese  
4 eggs  
1 cup corn  
Heat fat, add flour, salt and pepper. Add milk gradually and cook over hot water, stirring constantly until thick. Add grated cheese and yolks. Add corn. Blend. Fold in yolks. Add corn. Blend. Fold in the stiffly beaten egg whites. Pour into greased baking dish. Bake. Serve at once.

**Clay Miner Injured**  
A delayed explosion caused severe injuries to Robert Baxter, 30, Brisbin while he was working in the Morgan Run mine of the General Refractories Co. last Wednesday. Baxter was rushed by ambulance to the hospital where he was treated for body bruises and facial lacerations. One of his teeth was knocked out by the force of the blast. He was working alone pulling clay pillars when the blast occurred.

**Crab Meat Souffle**  
2 tablespoons fat  
2 tablespoons flour  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1 cup milk  
1/2 cup soft bread crumbs  
2 cups flaked cooked crab meat  
3 eggs  
2 teaspoons minced parsley  
Heat fat, add flour, salt and pepper. Mix well. Add milk gradually and bring it to boiling point, stirring constantly. Add bread crumbs and cook 2 minutes longer. Take

**Spinach Souffle**  
1 cup cooked spinach  
3 eggs  
2 cups of medium white sauce (made by using 4 level tablespoons of flour, 4 tablespoons of bacon fat and 1 teaspoon salt)  
2 teaspoons of fine chopped crisp bacon.  
2 tablespoons of finely chopped onions or chives  
Stir well beaten egg yolks into the white sauce. Combine with other ingredients. Fold in stiffly beaten egg whites. Bake.

**Chicken Mushroom Souffle**  
3 tablespoons butter or other fat  
4 tablespoons flour  
1/2 cup mushroom soup condensed.  
1/2 cup milk  
1 teaspoon chopped parsley  
1/2 teaspoon Worcestershire sauce  
1 cup cooked chicken chopped fine.  
Melt the shortening, add the flour, mix well and cook until it bubbles, then add the condensed mushroom soup diluted with the milk. Cook until smooth and thick, stirring constantly. Cool. All the well beaten egg yolks, parsley, Worcestershire sauce and the chopped chicken. Fold in the stiffly beaten egg whites. Pour into a well greased baking dish and bake.

## Local Athlete Highly Praised

(Continued from page one)

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"Furey continued his educational training at Slippery Rock Teachers College. He played varsity football at Slippery Rock for three years. During his senior year he was rated as one of the best ends seen in West-

ern Pennsylvania collegiate competition during that season. "His use of the Notre Dame system in Mill Hall has been successful, if not spectacular. He has won 30 games, lost 10, and tied two. One of these years showed a record of seven wins, one tie and one defeat. "The Central Pennsylvania Junior Football League was organized five years ago. Furey's first year as athletic coach at Mill Hall during this five-year period Mill Hall has claimed the league championship three times, winning the crown last season without a defeat. In the five league games in 1940 Mill Hall scored 103 points to their opponents' 19. Another indication of Furey's ability is the fact that during the five years, Mill Hall has only lost five league games.

"Initiative and interest led Furey to attend John DaGrosa's coaching school at Atlantic City. This year he hopes to go to either Wallace Wade's school at Duke or Lou Little's at Columbia.

"Old Scribbles believes that a well-trained coach coming from a smaller school to Jersey Shore would have the enthusiasm and ambition that produces winning teams. Furey has that rare love of the game that imparts itself to the boys and creates that "do-or-die" feeling in his team. I have never seen any athletic team show a finer brand of spirit, sportsmanship team play and desire to win than Furey has developed in Mill Hall.

"Naturally, Old Scribbles in making the suggestion that Furey be the new Jersey Shore mentor to succeed Laverne Casner, who resigned, carries along with it the fact that were he named to teach the Bulldogs, Mill Hall would be out a good coach. I thought of that before I wrote this column but I am sure that Furey's many supporters in Mill Hall would not stand in the way of their coach's earning his just reward for his fine work—a promotion to a larger school."

**Satan Abdicates In Favor of Hitler**  
(Continued from page one)

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from fire and add crab meat, well beaten egg yolks and parsley. Fold in stiffly beaten egg whites. Turn into a greased baking dish and bake.

**Chocolate Souffle**  
3 tablespoons butter  
4 tablespoons flour  
1 cup milk  
1/2 teaspoon salt  
2 squares chocolate melted  
4 eggs  
1/2 cup sugar  
1/2 teaspoon vanilla  
Melt butter, add flour, sugar and milk. Cook over hot water, stirring constantly. Cool slightly and add well beaten egg yolks. Add cocoanut, salt, and vanilla. Fold in well beaten egg whites. Turn into a greased baking dish and bake. Serve with lemon sauce.

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2 tablespoons fat  
2 tablespoons flour  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1 cup milk  
1/2 cup soft bread crumbs  
2 cups flaked cooked crab meat  
3 eggs  
2 teaspoons minced parsley  
Heat fat, add flour, salt and pepper. Mix well. Add milk gradually and bring it to boiling point, stirring constantly. Add bread crumbs and cook 2 minutes longer. Take

**Spinach Souffle**  
1 cup cooked spinach  
3 eggs  
2 cups of medium white sauce (made by using 4 level tablespoons of flour, 4 tablespoons of bacon fat and 1 teaspoon salt)  
2 teaspoons of fine chopped crisp bacon.  
2 tablespoons of finely chopped onions or chives  
Stir well beaten egg yolks into the white sauce. Combine with other ingredients. Fold in stiffly beaten egg whites. Bake.

**Chicken Mushroom Souffle**  
3 tablespoons butter or other fat  
4 tablespoons flour  
1/2 cup mushroom soup condensed.  
1/2 cup milk  
1 teaspoon chopped parsley  
1/2 teaspoon Worcestershire sauce  
1 cup cooked chicken chopped fine.  
Melt the shortening, add the flour, mix well and cook until it bubbles, then add the condensed mushroom soup diluted with the milk. Cook until smooth and thick, stirring constantly. Cool. All the well beaten egg yolks, parsley, Worcestershire sauce and the chopped chicken. Fold in the stiffly beaten egg whites. Pour into a well greased baking dish and bake.

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Few grains pepper  
1 cup milk  
1 cup grated cheese  
4 eggs  
1 cup corn  
Heat fat, add flour, salt and pepper. Add milk gradually and cook over hot water, stirring constantly until thick. Add grated cheese and yolks. Add corn. Blend. Fold in yolks. Add corn. Blend. Fold in the stiffly beaten egg whites. Pour into greased baking dish. Bake. Serve at once.

**Crab Meat Souffle**  
2 tablespoons fat  
2 tablespoons flour  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1 cup milk  
1/2 cup soft bread crumbs  
2 cups flaked cooked crab meat  
3 eggs  
2 teaspoons minced parsley  
Heat fat, add flour, salt and pepper. Mix well. Add milk gradually and bring it to boiling point, stirring constantly. Add bread crumbs and cook 2 minutes longer. Take

**Spinach Souffle**  
1 cup cooked spinach  
3 eggs  
2 cups of medium white sauce (made by using 4 level tablespoons of flour, 4 tablespoons of bacon fat and 1 teaspoon salt)  
2 teaspoons of fine chopped crisp bacon.  
2 tablespoons of finely chopped onions or chives  
Stir well beaten egg yolks into the white sauce. Combine with other ingredients. Fold in stiffly beaten egg whites. Bake.

**Chicken Mushroom Souffle**  
3 tablespoons butter or other fat  
4 tablespoons flour  
1/2 cup mushroom soup condensed.  
1/2 cup milk  
1 teaspoon chopped parsley  
1/2 teaspoon Worcestershire sauce  
1 cup cooked chicken chopped fine.  
Melt the shortening, add the flour, mix well and cook until it bubbles, then add the condensed mushroom soup diluted with the milk. Cook until smooth and thick, stirring constantly. Cool. All the well beaten egg yolks, parsley, Worcestershire sauce and the chopped chicken. Fold in the stiffly beaten egg whites. Pour into a well greased baking dish and bake.

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2 tablespoons flour  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1 cup milk  
1/2 cup soft bread crumbs  
2 cups flaked cooked crab meat  
3 eggs  
2 teaspoons minced parsley  
Heat fat, add flour, salt and pepper. Mix well. Add milk gradually and bring it to boiling point, stirring constantly. Add bread crumbs and cook 2 minutes longer. Take

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1/2 cup milk  
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1/2 teaspoon Worcestershire sauce  
1 cup cooked chicken chopped fine.  
Melt the shortening, add the flour, mix well and cook until it bubbles, then add the condensed