

RAMBLING THROUGH FLORIDA

Our first stop in Florida, the Peninsula State, was at Jacksonville. This state offers an endless variety of scenery. Truly it is a land of contrasts—of leisure, of the thriving industry, of sunshine and seashore, yet much of it is a wilderness of mysterious beauty.

The Oriental gardens are located on the San Jose Boulevard at Jacksonville. Here are stately palms and live oak draped with the Spanish moss. Beautiful tropical plants bloom profusely, crystal clear lakes and its waterfront on the St. Johns River make the beauty of the place almost traditional.

We continued our route southward to St. Augustine. Beauty, architecture, romance and drama, war and fire are the backgrounds of the ancient city. It is the oldest permanent white settlement in America.

One of our Pennsylvanians—Arthur McKee, whose father is an ex-governor and vice president of Penn State, and his friend, Walter Sexton, were the originators of the now-famous Jungle Gardens at Vero Beach, Fla. Some one has said of it: "In this jungle dwell a spirit—a beautiful, brooding, quiet spirit which fascinates and draws one in."

At Avon Park we visited a large fruit packing house, saw the oranges put into a vat and washed, polished and sorted into the different grades and packed ready to be shipped. We traveled along the beautiful Indian River for miles, spent some time at Daytona Beach and continued south to West Palm Beach.

Our next visit was to Fort Marion, the oldest military fortification on the western continent. It was started by the Spaniards in 1672 and completed in 1756 by slaves and Indians compelled to do the work. Five acres are covered by this huge structure. In some places the walls are 4 feet thick. Cobble was the material used in building this massive fort.

Into this natural fairyland man has brought the palm trees of the South Sea Islands. The glorious hibiscus of the Tropics, the wonder of exotic flowering plants and vines, all of which form scene after scene of bewildering beauty, as the visitors follow the unique cypress block paths through the gardens.

While through all shades of pink, red and yellow, many gardenias and camellias and many other varieties of gorgeous blooms are mirrored in the dark waters into a blaze of shifting color. Here we first took the boat ride through the grounds and then we walked through shady paths and many bridges in this paradise of flowers.

Just 12 miles from the Cypress Gardens is the famous Bok Tower, whose earthen recitals are enjoyed each winter. The park surrounding it is another of America's tropical wonderlands. Tarpon Springs was interesting for its sponge fisheries, and here each year the Epiphany festival commemorates the baptism of Christ, the descent of the Holy Spirit, and the Recovery of the Cross under Constantine.

At Ocala—the Kingdom of the Sun, we found the Silver Springs. We took the jungle cruise in a glass-bottomed boat where we could watch the fish and the change in the vegetation at the bottom of the lake where the depth of the water varied from seven to eighty feet.

It was quite a thrill to cross the new Gandy bridge six miles long, across the bay leading to St. Petersburg, the Sunshine City. The most significant feature about this city is the fact that it is a city which from its very beginning was planned to provide all of the best factors which have been found to be desirable in community life.

ANSWERS STOWE'S ARTICLE ON SWEDISH AID TO FINLAND

Ivan Bjälme, of Bellefonte, native of Sweden but now a naturalized American citizen, this week received from the Legation of Sweden at Washington, a letter written by W. Bostrom, Swedish Minister to the United States, in answer to his article recently published in the Centre Democrat on the Swedish aid to Finland.

Because the letter is timely and because it purports to show that Sweden did everything in its power, short of war, to aid Finland during the Russian invasion, we publish it in full.

"In a recent issue of a Harrisburg newspaper Mr. Leland Stowe painted a picture of the Swedish people and their reaction toward the war, particularly during the Russo-Finnish struggle, that I feel compelled to characterize as highly unjustified and apt to mislead the American opinion about my country."

"Although Mr. Stowe claims to look upon Sweden and Northern problems 'without emotion and with all the restraint that the facts will permit,' his story is, in my opinion, a typical example of emotional thinking. The main thesis of Mr. Stowe seems to be that the Swedish people, having grown soft by materialistic selfishness and shortsighted pacifism, simply refused to fight when Finland was attacked by the Soviet Union, that Sweden by open intervention in Finland could have brought about the collapse of Russia, the tying up of Germany at a north European front, and thus also could have prevented the invasion of the Low Countries and the defeat of France."

"When Russia attacked Finland November 30, 1939, the reorganization of Sweden's defense forces, begun in 1936, was not completed. Confronted with the fact that Germany, since the end of August, 1939, had entered a policy of close collaboration with the Soviet Union, and certainly would have with all means opposed an open Swedish intervention with armed forces in Finland, the Swedish government felt compelled to abstain from such action."

"At the same time, however, it decided that all possible aid and assistance should be given to Finland for every effort by the Swedish people to support the Finnish brother nation should be encouraged."

"That assistance, which Mr. Stowe apparently finds quite negligible and worthless, could be characterized as some dry figures. Since the outbreak of the hostilities, Sweden has furnished Finland 90,000 rifles and light machine guns, 42,000-700 rounds of ammunition, 75 anti-tank guns, 150 other guns of all calibers, including several heavy ones; complete equipment for six field artillery battalions; three batteries each, large quantities of ammunition; and an undisclosed number of bombs and pursuit planes. It should be recalled that more than two-thirds of those war materials were delivered during the first six weeks of the war in Finland, representing the only supplies of war materials that Finland got from abroad during those critical weeks."

"Furthermore, some 8,500 Swedish volunteers enlisted in the Finnish Army, all completely armed, equipped, uniformed and paid from Sweden, and all led by Swedish officers. (As a comparison it could be stated that according to official figures during the whole civil war in Spain—two and one-half years—not more than 12,546 foreigners from 54 countries enlisted in the Loyalist forces.)"

"About 200 Swedish doctors and 400 nurses worked in Finland during the war. More than 1,200 Swedish laborers joined the Volunteer Labor Brigades which from the middle of February until the beginning of last fall took part in building new defense works in Finland."

"In gifts—in money and in kind—the Swedish people raised nearly 160,000,000 kronor, equaling some \$40,000,000. In credits and deliveries of war materials, the Finnish government actually received from the Swedish government about 197,000,000 kronor, thus raising the figures of Swedish aid to Finland to some 360,000,000 kronor, equaling \$90,000,000."

"In order to give a concrete idea of what these figures mean, I beg to mention that the population of Sweden is less than 5 per cent of that of the United States. For a corresponding figure, we could say that 175,000 volunteers, 4,000 doctors, 8,500 nurses, 24,000 volunteer laborers, \$800,000,000 in gifts and \$1,000,000,000 in credits. This would show the relative extent of Swedish aid to Finland so far as statistical data is concerned."

"From the Finnish side it has been repeatedly recognized that the Swedish aid was of great importance and that it probably decisively enabled Finland to carry out her heroic fight for her freedom. That aid to Finland was not given by the Swedish people in a spirit of generosity or escape shedding it on a bloodless, unimpairing observer knows that the Swedish people during those fateful months were willing to make every sacrifice and endure every hardship which the government could have asked of them for the cause of Finland and the freedom of the North."

HEALTH & BEAUTY

quite sure that the American people, fully informed, will not deny us their understanding. W. BOSTROM, Swedish Minister."

If you were not fortunate enough to have been born with a love for the outdoors, you must cultivate it. It will bring joy in your life that can be found in no other way. Walking is the very best all-round exercise. It is exhilarating and delightful to swing along with an easy stride breathing the fresh pure air, and at the same time observing the many beautiful growing things.

Make a dough by the recipe above and cut into squares about 3 inches. Put a spoonful of berries, plums or a small pared and cored apple in the center of the dough with sugar to taste. Wet and press the edges of the dough firmly over the fruit, so that they will cling together. The each dumpling in a square of cheese cloth and plunge into fast boiling water. Cook from half to three quarters of an hour, according to the fruit used. Serve with a hard sauce.

It is a blessing that sports are popular, they take the people out of doors. Even the automobile has proved beneficial to health because it provides recreation and fresh air. Riding in cars with some of the windows open is more conducive to health than riding with all the windows closed. Even the old open cars were better for purposes of health, because it was impossible not to breathe abundance of fresh air while traveling in them.

Use foundation recipe. Parboil enough onions of medium size, choosing white and mild flavored ones. Core the onions and quarter half way down and drop in bits of butter, with salt and pepper to taste. Fold the dough about them. Bake or steam 15 minutes. Serve with roast pork.

For these dumplings use foundation recipe and cut on 3 or 4 inch squares. On each square place a tablespoon of the fruit drained from cranberry sauce. Pinch together and drop into the sauce itself. Cover closely and cook 15 minutes and serve with the dumplings. To make the sauce use 3 cups of water, 2 cups of cranberries and 1 cup of sugar and boil until the berries burst. These are delicious with a fresh baked ham or a roast chicken.

For the baked apple dumpling, use a short, or flaky pastry recipe. Place a peeled and cored apple of medium size on each square of dough. Fill the cavity with sugar, bits of butter and a dash of cinnamon. Pinch the edges closely together. Place in a buttered pan and bake in an oven for 10 minutes at 450 degrees, then at 400 degrees for 25 minutes. After they have been baking for 15 minutes pour around the dumplings a syrup. To make syrup, boil for 5 minutes 1 cup of sugar, 3/4 cup of water, and 4 tablespoons of corn syrup.

Make a biscuit dough, using: 1 1/2 cups flour, 1 1/2 tablespoons butter, 3 tablespoons baking powder, 1/4 teaspoon salt, 1/2 cup milk. Roll out and cut in large circles. Fill each with well-drained canned cherries. Bring in the sides and pinch the top of each dumpling together. Place in a deep baking dish. Cover with 2 cups of sugar and dot with 2 tablespoons of butter. Pour boiling water over all until the dish is half full and bake 1 hour.

If you are willing to give, you will always find individuals ready to take. LEGAL NOTICES

EXECUTOR'S NOTICE. In the Matter of the Estate of Tobias Plummer, late of Benner Township, Centre County, Pa., deceased. 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 proved, without delay to W. H. HACKENBERG, Executor, Rebersburg, Pa. 216

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ADMINISTRATOR'S NOTICE. In the Matter of the Estate of Jerome Gettle, late of Greig Township, Centre County, Pa., deceased. Letters of administration on said estate having been granted to the undersigned, 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 CHARLES H. SMITH, Administrator, Spring Mills, Pa. D. 1.P. 212

ADMINISTRATOR'S NOTICE. In the Matter of the Estate of Martha J. Lane, late of Bellefonte Borough, Centre County, Pa., deceased. Letters of administration on said estate having been granted to the undersigned, 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 ELLIOTT E. LANE, Administrator, D. B. C. A., Bellefonte, Pa. H. Paul Campbell, Atty. 212

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Sarah Ann's Cooking Class

The serving of dumplings at dinner usually means a thrill as well as a surprise for the family. One never knows whether it conceals a well flavored apple, cheese or even a juicy onion. There are many kinds of dumplings, plain dumplings, savory and dessert dumplings.

Foundation Recipe. 1 1/2 cups flour, 1/2 teaspoon salt, 2 teaspoons baking powder, 2-3 cup of milk (enough to make it the consistency of biscuit dough). Sift together flour, salt and baking powder, add milk, then pat or roll on a board till half an inch thick. Cut out with a very small cutter and drop into the boiling stew. Cook 10 minutes without removing the lid of the saucepan. If the lid is lifted before the dough is cooked the rush of cold air may cause the dumplings to fall.

Boiled Fruit Dumplings. Make a dough by the recipe above and cut into squares about 3 inches. Put a spoonful of berries, plums or a small pared and cored apple in the center of the dough with sugar to taste. Wet and press the edges of the dough firmly over the fruit, so that they will cling together. The each dumpling in a square of cheese cloth and plunge into fast boiling water. Cook from half to three quarters of an hour, according to the fruit used. Serve with a hard sauce.

Egg Dumpling. 1 egg, 3 tablespoons milk, 2-3 cup flour, 1 teaspoon baking powder, 1/4 teaspoon salt. Beat the eggs till light, add the milk and mix. Sift together flour, salt and baking powder and add the egg and milk to these to form a heavy batter, using a little more milk if necessary. Drop by spoonfuls into hot, gravy and cook 15 minutes without removing lid from saucepan.

Cornmeal Dumplings. 1/2 cup yellow cornmeal, 1/2 cup flour, 1/2 cup boiling water, 2 eggs slightly beaten, 1 tablespoon finely chopped onion, 2 tablespoons finely chopped parsley. Combine cornmeal, water, onion and salt. Steam 2 hours. Add eggs and parsley. Shape in small balls, roll in flour and cook two minutes in hot soap.

Onion Dumpling. Use foundation recipe. Parboil enough onions of medium size, choosing white and mild flavored ones. Core the onions and quarter half way down and drop in bits of butter, with salt and pepper to taste. Fold the dough about them. Bake or steam 15 minutes. Serve with roast pork.

Cranberry Dumplings. For these dumplings use foundation recipe and cut on 3 or 4 inch squares. On each square place a tablespoon of the fruit drained from cranberry sauce. Pinch together and drop into the sauce itself. Cover closely and cook 15 minutes and serve with the dumplings. To make the sauce use 3 cups of water, 2 cups of cranberries and 1 cup of sugar and boil until the berries burst. These are delicious with a fresh baked ham or a roast chicken.

Apple Dumplings. For the baked apple dumpling, use a short, or flaky pastry recipe. Place a peeled and cored apple of medium size on each square of dough. Fill the cavity with sugar, bits of butter and a dash of cinnamon. Pinch the edges closely together. Place in a buttered pan and bake in an oven for 10 minutes at 450 degrees, then at 400 degrees for 25 minutes. After they have been baking for 15 minutes pour around the dumplings a syrup. To make syrup, boil for 5 minutes 1 cup of sugar, 3/4 cup of water, and 4 tablespoons of corn syrup.

Cherry Dumplings. Make a biscuit dough, using: 1 1/2 cups flour, 1 1/2 tablespoons butter, 3 tablespoons baking powder, 1/4 teaspoon salt, 1/2 cup milk. Roll out and cut in large circles. Fill each with well-drained canned cherries. Bring in the sides and pinch the top of each dumpling together. Place in a deep baking dish. Cover with 2 cups of sugar and dot with 2 tablespoons of butter. Pour boiling water over all until the dish is half full and bake 1 hour.

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HOUSEHOLD SCRAPBOOK

Hat Cleaner. Try cleaning the felt hat with wall paper cleaner. A piece of the cleaner is broken off, kneaded until soft, and then rubbed over the hat until all the dirt has been rubbed off. A good brushing follows, and in many cases the hat is as clean as when new.

Floor Mops. Floor mops with rubber dirt more quickly and thoroughly if they are washed in soapsuds about once a month. Soda added to the water will loosen the dirt wonderfully.

Loose Cork. If the cork is soaked for five minutes in olive oil, it will be rendered airtight and water-tight.

Opening a New Book. Place the new book with its back on a table. Let down the front cover, then the back cover. Then a few leaves at the front and a few at the back, altering and pressing down gently until the center is reached. Repeat this process a few times to limber the binding. This will cause the book to wear far better than if it is opened roughly, resulting in a possible loosening of the leaves and bending of the binding.

This republic will be utterly lost when its salvation depends upon one man.

Maybe the world crisis will die down when the baseball season begins.

The trouble with most hick towns is that they have too many hicks.

The cute little coed is the girl who put the "leg" in college.

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