

The Centre Democrat COOKING SCHOOL RECIPES

As Presented by MRS. DOROTHY BATHGATE

In Her Home-making School Programs held in the Y. M. C. A., Bellefonte, Wednesday, Thursday, Friday of Last Week

First Session: "PENNA. DUTCH DAY"

SCHNITZ UND KNEPP

(Serves 6 generously)

- 1 butt end of ham (3 lb.)
- 2 quarts water
- 1 lb. dried apples
- 1/2 c. brown sugar
- 2 c. general purpose flour
- 4 t. baking powder
- 1 t. salt
- 1/2 t. pepper
- 1/2 c. milk
- 1 egg, beaten
- 3 t. melted shortening

Put ham and water in deep well cooker of electric range. Turn switch to High. When water steams, turn switch to Low and cook ham for about 2 hours. Pick over and wash dried apples. Add apples with brown sugar to cooker and cook for 30 minutes longer.

Remove ham and apples from broth. Bring broth to boiling point with High heat.

Prepare dumplings by sifting the flour, baking powder, salt and pepper together and mixing to a stiff batter with the combined milk, beaten egg, and melted shortening. Drop dumpling batter into boiling broth from a tablespoon, cover, turn switch to Medium and steam for 17 to 20 minutes. In serving, place ham in center of large warm platter, surrounded with the apples and dumplings, and pour over it the broth thickened with flour.

SHOOFLY PIE

- 1/2 c. molasses
- 1/2 c. water
- 1/2 t. soda
- 1/4 c. lard
- 1/2 c. butter
- 1 1/2 c. sugar
- 1 unbaked 9-in. pastry shell

Mix molasses, water and soda. Cut the lard and butter into the flour and sugar, to form crumbs. Pour the molasses mixture into a 9-inch pie plate lined with pastry and cover with crumbs. Bake for 30 to 40 minutes in electric oven preheated to 350° F.

POTATO BALLS

Peel Irish potatoes and cut into small balls with a French ball cutter. Store in cold water. When ready to cook them, melt 4 tablespoons butter in a skillet on electric unit. Add potatoes and cover skillet. Use High heat until steam appears, then turn switch to Medium and continue cooking for 30 minutes. Stir potatoes frequently to brown them evenly. Season with salt and chopped parsley before serving.

BROWN POTATO SOUP

- 4 medium potatoes
- 1/2 c. water
- 1 quart milk
- 2 T. flour
- 1 T. butter
- Salt and pepper
- 1 hard cooked egg, chopped

Dice the potatoes and steam in 3/4 cup of water until tender using High heat of electric unit until steam appears, then switching to Low. Add the milk and heat to scalding point. Brown the flour in the butter, blend with a small amount of the hot milk and then stir into the remaining milk and potatoes. Season to taste with salt and pepper and add the chopped hard cooked egg. Serve with liver noodles.

LIVER NOODLES

- 1 lb. liver
- 1/2 onion, ground
- 1/2 T. butter
- 1 t. salt
- 1/4 t. pepper
- 1/4 t. cloves
- 1/2 t. marjoram
- 1 egg
- 1/2 c. bread crumbs

Simmer the liver in a small quantity of water for 30 minutes over Medium heat of electric unit. Discard any skin or ligaments and grind liver fine. Add the ground onion and remaining ingredients, blending the mixture into a paste. Shape into very small balls and poach for 15 minutes in soup.

TOMATO CAKES WITH SAUSAGE

- 2 c. canned tomatoes
- 1/2 t. sugar
- 2 T. catsup
- Dash of pepper
- 1/2 c. flour
- 1/2 t. baking powder
- 1 T. soft butter

To the tomatoes add the sugar, salt, catsup and pepper. Sift flour and baking powder together and add the butter. Stir flour-mix into tomatoes, and add enough more flour to make a stiff batter. Fry on hot griddle over Medium heat of electric unit. Serve with hot sauce.

DUTCH CURRANT CAKE

- 1 c. butter
- 2 c. sugar
- 4 eggs
- 1/2 c. cake flour
- 1/2 t. baking soda
- 1 t. cream of tartar
- 1 t. cinnamon
- 1/2 t. grated nutmeg
- 1 c. sweet milk
- 1 c. dried currants, floured

Using High speed of electric mixer, cream butter and sugar thoroughly. Add eggs one at a time and beat well. Sift flour with soda, cream of tartar, and spices. Turn mixer to Low speed and add the flour mixture alternately with the milk. Add the currants and pour batter into a 10-inch fluted pan. Bake for 1 hour and 15 minutes in electric oven preheated to 350° F.

SCRAPPLE

- 1 lb. lean fresh pork
- 1 t. sage
- Salt
- Pepper
- Yellow cornmeal

Cook pork in water to cover on Medium heat of electric range until meat is well done. Strain liquor and skim grease from surface. Chop or grind meat fine and return it to liquor. Season to taste with sage, salt and pepper.

Place on unit, bring to a boil and sift in yellow cornmeal, stirring constantly until it is the consistency of soft mush. Turn current Off and let mixture continue to cook over stored heat for about 30 minutes. Pour into greased oblong pan, cool and store in electric refrigerator. Cut in thin slices and fry crisp and brown. Serve hot.

BERKS COUNTY POTATO CUSTARD PIE

- 1 medium sized potato
- 2 T. butter
- 1/2 c. sugar
- 2 egg yolks, beaten
- 1 unbaked 9-inch pastry shell
- Grated rind and juice of 1/2 lemon
- 2 c. milk
- 2 egg whites, beaten

Steam the potato and mash fine using electric mixer. Add the butter and sugar and beat to a creamy consistency. Let stand until cool then add the beaten egg yolks, lemon rind and juice, and milk. Mix well, then fold in the beaten egg whites. Pour into a pie pan lined with pastry and bake for 25 minutes in electric oven preheated to 425° F.

CORN CHOW-CHOW

- 1 c. small, whole or chopped onions
- 2 c. vinegar
- 1 c. or 1/2 lb. dry mustard
- 1 No. 2 can green beans, drained
- 1 No. 2 can small lima beans, drained
- 2 No. 2 cans whole kernel corn
- 3 green or red peppers diced
- 1 T. salt
- 1 c. sugar

Cook onions in a small quantity of water until tender, but not soft, using High heat until they steam, then turning switch to Off. Blend vinegar and mustard until smooth, and heat to just below the boiling point. Add onions and remaining ingredients. Turn switch to High and boil for 5 minutes. Pack in sterile jars and seal.

HOT SALAD DRESSING

- 3 slices bacon, diced
- 3 T. vinegar
- 1 T. sour cream
- 1 egg yolk
- 1/4 t. pepper
- 1/2 t. salt
- 1 t. flour

Fry the diced bacon crisp over Medium heat of electric unit. Turn switch to Off. Combine the vinegar, sour cream, egg yolk, salt and pepper and add to the bacon. Moisten flour with small amount of water to make thin paste. Use to thicken dressing. Pour hot dressing over sliced head or leaf lettuce and serve immediately.

HOT HORSERADISH SAUCE

- 1/2 c. prepared horseradish
- 1 t. flour
- 1/2 t. salt
- Dash paprika
- 1 1/2 t. butter
- 1/2 c. cream

In a small saucepan combine horseradish, flour, salt, paprika, butter and cream and cook over Low heat of electric unit until mixture is thick and smooth, stirring constantly. Turn switch Off. Remove pan from heat and add egg yolk, stirring rapidly. Then replace on unit to cook on stored heat for 1 minute longer. Serve at once.

Second Day: "QUICK MEALS"

QUICK MEAL No. 1

- Broiled Liver and Bacon
- Tomatoes
- Buttered Corn
- Broiled Liver and Bacon with Tomatoes:
- Have liver sliced about 1/4 inch thick. Arrange on broiling pan and cover with strips of bacon. Cut medium sized tomatoes in half and place cut side up around slices of liver. Brush with butter and season with salt and pepper. Slide broiling pan into electric oven, so that food is about 2 inches from the unit. Turn heat on in upper unit and leave oven door partly open. Broil until the bacon is crisp. Remove bacon to platter. Turn liver and broil on second side about 4 minutes.

- Frozen Fruit Salad
- 1/2 lb. marshmallows
- 2 T. fruit juice
- 2 c. gingerale
- 1 c. whipped cream
- 2 c. chopped canned peaches
- 1/4 c. can. crushed pineapple
- 1/2 c. chopped maraschino cherries

Place marshmallows and fruit juices in a saucepan and heat over Low heat of electric unit, folding over and over until marshmallows are half melted. Remove from heat and continue folding until mixture is smooth and fluffy. Add gingerale. Whip cream until thick and fold into marshmallow mixture. Add fruits and mix well. Pour into freezing tray of electric refrigerator and freeze until firm with temperature control set to the lowest point. Reset control to normal when salad is frozen. Cut in squares to serve.

QUICK MEAL No. 2

- Fluffy Omelet
- Canadian Bacon
- Easy Cream Potatoes
- Vegetable Salad
- Warm Rolls
- Fluffy Omelet and Canadian Bacon:
- 8 slices Canadian bacon
- 2 T. butter
- 5 eggs
- 5 T. milk
- 1/2 t. salt
- 1/4 t. pepper

Fry bacon in skillet over Medium heat of electric unit until tender. Remove to absorb paper. Pour bacon fat from skillet and then melt butter in same pan. Preheat electric oven to 350° F. Separate eggs. Beat whites until stiff but not dry. Beat egg yolks until thick and add milk and seasonings. Fold in beaten egg whites and pour mixture into skillet placed over Medium heat. When puffed up, and brown on the bottom, place skillet in oven to finish cooking omelet (about 5 to 8 minutes). Crease through the middle with a spatula, fold one-half over the other and serve immediately with the cooked bacon.

- Easy Cream Potatoes:
- 6-8 potatoes
- 1/2 t. salt
- 2 T. water
- 1/4 c. top milk
- 2 T. butter
- 1/4 c. top milk

Pare and dice potatoes. Place in covered saucepan with salt and water and bring to steaming point with High heat of electric unit. Add milk and butter, turn switch to Low and continue cooking until tender.

Vegetable Salad:

- 1 c. finely shredded cabbage
- 1 c. chopped radishes
- 1 c. small sprigs of watercress
- 1 c. coarsely grated carrots
- 1 c. thinly sliced, unpeeled cucumber

French Dressing

Wash vegetables and crisp in the vegetable compartment of the electric refrigerator. Shred the cabbage with a large sharp knife. Chop the radishes and carrots with the shredder attachment for the electric mixer. Toss vegetables together with French Dressing and serve in a salad bowl, or marinate them separately with French Dressing and alternate them on a round platter in wedge shaped sections.

QUICK MEAL No. 3

- Pan Fried Steaks
- Shredded Potatoes
- Fruit Roll
- Steamed Celery
- Pan Fried Steaks:
- 2 T. fat
- 4 cubed steaks
- 3 T. flour
- 1 1/2 c. water
- Salt and pepper

Melt fat in skillet over High heat of electric unit. Add steaks and brown, using a Medium-High heat if rare steak is desired, or Medium heat if the meat is to be well done. Remove meat from pan and season. Blend flour with drippings. Then add water slowly and stir while cooking over High heat of unit. When gravy boils, season to taste and serve.

Steamed Celery:

- 1 bunch celery
- 1/4 c. water
- 2 T. butter
- 1/2 t. salt

Wash and dice celery, including young tender leaves. Place in covered saucepan with water, butter and salt. Bring to steaming point with High heat of electric unit. Turn switch to Low and steam for 15 minutes.

Fruit Roll:

- 1 1/2 c. sugar
- 2 c. water
- 2 c. prepared biscuit mix
- 2 T. sugar
- 1/2 c. milk
- 4 T. melted butter
- 3 c. chopped apples
- 1 c. sugar
- 1/2 t. cinnamon

Prepare syrup by putting 1 1/2 cups sugar and water into an 8 by 12 inch pan, 2 inches deep. Cook about 5 minutes over Low heat of electric unit. While syrup is cooking, make up dough by mixing biscuit mix with 2 tablespoons of sugar and milk to which the melted butter is added. Roll into an oblong sheet about 1/4-inch thick. Spread with chopped apples mixed with 1 cup sugar and cinnamon. Roll up like a jelly roll, sealing edges well. Cut into slices about 1 to 1 1/2 inches wide. Quickly and carefully place slices, cut side down, in pan of hot syrup. Bake for 25 minutes in electric oven preheated to 450° F. Serve warm with syrup from baking pan and cream.

QUICK MEAL No. 4

- Macaroni with Chipped Beef
- Steamed Vegetable
- Corn Muffins
- Macaroni with Chipped Beef:
- 1/2 lb. chipped beef
- 1/2 c. buttered bread crumbs
- 2 cans macaroni and cheese

Rinse chipped beef with hot water to remove excess salt. Alternate layers of beef and macaroni in an uncovered, oiled casserole and top with bread crumbs. Bake for 20 minutes in electric oven preheated to 375° F.

Corn Muffins:

- 1 pkg. prepared corn muffin mix.

Prepare batter according to directions on carton. Pour into muffin tins and bake for 20 minutes in electric oven preheated to 375° F.

QUICK MEAL No. 5

- Meat Loaf
- Soup
- Raisin Sauce
- Hot Apple Sauce
- Crisp Relishes
- Gingerbread
- Meat Loaf—Raisin Sauce:
- 1 12-oz. can pork loaf
- 1 T. butter
- 2 T. cornstarch
- 1 c. water
- 1/2 c. brown sugar
- 1/2 c. seedless raisins
- 1/2 c. orange juice
- 1/2 lemon, juice, grated rind

Arrange sliced meat in shallow oiled pan and place in oven preheated to 375° F. for 20 minutes. In a saucepan mix the butter, cornstarch, water, sugar and raisins. Cook over Medium heat of electric unit for about 15 minutes, or until sauce is thick and clear. Add the fruit juice, rind, and salt. Serve hot sauce with meat.

Soup:

Open a can of prepared soup or use a combination of soups, and heat according to manufacturer's directions in a saucepan over Medium heat of electric unit.

Hot Apple Sauce:

Place canned apple sauce in a covered casserole. Sweeten and season to taste. Heat in the oven with the meat and gingerbread.

Gingerbread:

Using a prepared gingerbread mix, prepare batter according to manufacturer's directions. Bake in the oven at 375° F. while the meat is heating.

Third Day: "THE LAST COURSE"

GOLDEN APRICOT PIE

- 2 c. uncooked dried apricots
- 1 1/4 c. water
- 1 c. sugar
- 1/2 t. salt
- 1 T. prepared horseradish
- 2 T. paprika
- 1 T. butter
- Pastry for a two-crust pie

Wash and drain apricots. Cut into small pieces with scissors. Mix apricots with remaining ingredients in a saucepan and place over Medium heat of electric unit. Bring to boiling point and boil for 3 or 4 minutes, stirring constantly. Cool slightly and pour into pastry-lined 9-inch pie pan. Cover with top crust. Bake for 30 minutes in electric oven preheated to 450° F. Serve hot or cold.

ANGEL FOOD CAKE

- 1 1/2 c. egg whites
- 1/4 t. salt
- 1 t. cream of tartar
- 1 t. vanilla
- 1/2 t. almond flavoring
- 1 1/2 c. granulated sugar
- 1 c. confectioner's sugar
- 1 1/4 c. sifted cake flour

Beat egg whites and salt until frothy with Highest speed of the electric mixer. Add cream of tartar and continue beating until whites are stiff, but not dry. Set mixer to Low speed. Fold in the flavorings. Sift all the sugar and flour together and fold into the egg whites gradually. Pour into ungreased 10-inch tube pan. Place in cold electric oven, set temperature control to 325° F. and bake for 1 hour and 15 minutes. Cool in inverted pan.

RED DEVIL'S FOOD CAKE

- 1/2 c. boiling water
- 1 1/2 t. soda
- 1/2 c. cocoa
- 2-3 c. shortening
- 1 c. sugar
- 2 eggs
- 2 1/4 c. sifted cake flour
- 1/2 c. salt
- 3/4 c. buttermilk or sour milk
- 1 t. vanilla

Mix water, soda and cocoa and let stand while mixing the batter. Cream the shortening and sugar thoroughly using High speed of electric mixer. Add the eggs, one at a time and beat well. Turn mixer to Low speed to add flour sifted with salt, and the buttermilk alternately. Add the vanilla and cocoa mixture. Pour into two 9-inch layer pans and bake for 40 minutes in electric oven preheated to 350° F. Cool and ice with Fudge Icing.

FUDGE ICING

- 1 T. butter
- 2 c. sugar
- 1/4 c. top milk
- 2 squares chocolate
- 1/2 t. baking powder
- Hot water or cream if necessary

Melt butter in saucepan, add sugar, milk and chocolate and stir until sugar is partially dissolved. Place on surface unit and bring to boiling point using High heat, then turn switch to Medium and cook without stirring until syrup reaches 238° F. or forms a soft ball when dropped into cold water. Let stand until cool. Add vanilla and baking powder and beat with High speed of electric mixer until right consistency to spread. Hot water or cream may be added, a few drops at a time, if icing becomes too firm to spread.

BOSTON CREAM PIE

- 2 eggs
- 1 c. sugar
- 1 c. sifted cake flour
- 1/2 t. salt
- 1 t. baking powder
- 1/2 c. hot milk
- 1 T. butter
- 1 1/4 c. cream filling

Using High speed of electric mixer, beat eggs until light and thick. Add sugar slowly and beat for 3 minutes. Turn mixer to Low speed. Add at one time all of the flour, salt and baking powder, sifted together. Add the hot milk with butter melted in it. The blending of the flour and milk should take only 1 minute. Pour batter into a deep round cake pan, or a skillet suitable for the oven. Bake for 30 minutes in electric oven preheated to 375° F. Remove from pan after baking and cool. Then split cake and spread a thick cream filling between the two halves. Sprinkle powdered sugar over the top.

ZWIEBACK APPLE TORTE

- 8 apples, peeled and sliced
- 1 1/2 c. vanilla
- 1 1/2 c. sugar
- 1/2 t. salt
- 2 T. butter
- Grated rind of 1/2 lemon
- 18 zwieback
- 1/2 c. evaporated milk
- 1 c. sugar
- 1 c. butter
- 1 t. cinnamon

Cook apples slowly over Medium heat of electric unit in saucepan with 1 cup sugar, butter and water, until tender. Combine milk, eggs and 1/4 cup sugar and add to the apples. Cook slowly over Low heat, stirring constantly until of custard consistency. Add flavoring, salt and lemon rind. Crush zwieback finely, using great attachment of electric mixer and mix with remaining ingredients. Put half the zwieback mixture in the bottom of a spring mold put in the oven. Bake for 30 minutes, cover with remaining zwieback crumbs. Bake for 45 minutes in electric oven preheated to 325° F. To serve, garnish with whipped cream and fruit.

FROSTED GINGER COOKIES

- 1/2 c. shortening
- 1/4 c. sugar
- 1 egg yolk
- 1/2 c. molasses
- 1/4 c. sweet milk
- 1/2 t. cinnamon
- 2 1/2 c. sifted gen. purpose flour
- 1/2 t. salt
- 1/2 t. soda
- 1 t. baking powder
- 1/2 t. ginger

Using High speed of electric mixer cream shortening, sugar and egg yolk, beating thoroughly. Mix molasses and milk. Sift remaining ingredients together and add alternately with the liquid to the first mixture, using Low speed of mixer. Spread in shallow oiled baking pan, about 8 by 11 inches. Bake for 25 minutes in electric oven preheated to 350° F. Cool, cover with frosting and cut into diamond shaped pieces.

FROSTING

- 1 1/2 c. confectioner's sugar
- Boiling water
- 1/2 t. vanilla

Using High speed of electric mixer, blend sugar, flavoring and just enough water to make of spreading consistency.

SPONGE CAKE

- 3 c. sifted cake flour
- 3 t. baking powder
- 1 t. salt
- 1 c. egg yolks
- 2 t. lemon extract
- 2 t. grated lemon rind
- 2 c. sugar
- 1 c. hot water

Sift flour with baking powder and salt. Beat egg yolks, lemon extract, rind and sugar with High speed of electric mixer until very thick and light. Turn mixer to Low speed and fold in dry ingredients and hot water alternately, mixing thoroughly, but quickly. Pour into an ungreased 10-inch tube pan. Bake for 65 to 70 minutes in electric oven preheated to 350° F. Cool in inverted pan.

MERINGUE PIE

- 4 egg whites
- 1/4 t. salt
- 2-3 c. sugar
- 2-3 t. vanilla
- 2-3 c. sugar
- 2 t. vinegar
- 1 c. whipping cream
- Sugar to taste
- 1/2 t. almond flavoring
- Berries or fruit

Oil a 9-inch pie plate thoroughly, then sprinkle generously with flour, shaking off any loose particles. Beat the whites of eggs with salt until stiff, but not dry, using High speed of electric mixer. Add very gradually the first 2-3 cup of sugar, beating between each addition. Add the vanilla and the last 2-3 cup of sugar very gradually alternating with the vinegar. Spread the meringue in the pie plate, smoothing out to the edge, but leaving it higher in the middle. Bake for 50 minutes in the electric oven preheated to 300° F. Cool. When ready to serve, spread with whipped cream, sweetened to taste and flavored with almond. Decorate with berries or fruit.

PASTRY

- 2 c. flour
- 2-3 c. shortening
- 1 c. ice water
- 1 t. salt

Have all materials cold. Sift flour and salt together. Cut in shortening with pastry blender until mixture resembles coarse meal. Add cold water slowly, just enough to make a stiff dough. This recipe makes one 9-inch 2-crust pie or two 8-inch pastry shells.

FARM CALENDAR

Timely Reminders From The Pennsylvania State College School of Agriculture

Avoid Early Pasturing—There are two objections to early pasturing: first, it is hard on the pasture, and second, the cows do not get enough feed. Penn State dairy specialists say that if pastures are to produce a maximum amount of feed during the summer they must be allowed a good start, grow a root system, and establish a sod before tops are eaten off.

Feed Ewes and Lambs—Ewes that have twin lambs should be separated from and fed more liberally than those mothering single lambs. Live-

stock specialists at the Pennsylvania State College also recommend that lambs have access to a grain mixture and some good second-cutting alfalfa or clover hay.

Preserve Spring Eggs—Fine quality eggs produced now when prices are lower can be preserved in water glass for use later when prices are higher. One quart of water glass in nine quarts of cooled, boiled water will be enough to preserve about 15 dozen eggs in a 5-gallon stone crock, say Penn State poultry specialists.

Prevent Farm Fires—So-called good housekeeping around the farm premises brings its own reward in the reduction of farm fire losses, remind agricultural engineers at the Pennsylvania State College. Trash should be cleaned out wherever it

is found.

Wheat Is Swine Feed—Livestock specialists at the Pennsylvania State College report that when corn is worth \$1 a bushel, wheat is worth \$1.17 a bushel as feed for swine.

Grow Sorghum—Many farmers are planning to grow some sorghum to use as a preservative in the making of grass and legume silage.

Gift Boxes For Men In Service

(Continued from page one)

Ermo Drapcho, Mrs. Theresa Padisak, Joe Jendrasak, Steve Swancer, Mrs. William Swancer, Mrs. Pete Alexander, Sr., Frank Charnik, Mrs. Steve Bugash, David Palinkas, Nellie Solits, Joe Basalla, Andy Bolson, Jacob Friedman, George Koschik, Anna Handze, Mrs. Elizabeth Bosak, Mrs. Mary Polits, John Duke, Jr., John Duke, Sr., Anna Granite, Joe Puhalla, Sr., Mrs. Anna Frank, Steve Kochik, Pete Hauser, Merrill Conway, John Parnay, Sr., Mrs. Helen Blush, Roy Chambers, Clyde Goodwear, Mrs. John N. Mulrhead, Dollie Mulrhead, John B. Kachik, Andy Koblachik, Joe Smitchko, Mike Perilla.

Paul Schultz, Lawrence Cingle, Sr., Mrs. Joe Schall, Pauline Burns, Mrs. Andy Bosak, Mrs. Anna Shultka, Sr., Mrs. Steve Kirko, Mike Kachonik, Mrs. John Rockover, Martin Rockover, Mrs. Andy Kormanic, Mrs. Caroline Padisak, Mrs. George Kolasa, Mrs. Dewey McLaughlin, Mrs. Roy Myers, Miss Elizabeth Rushnock, Mrs. Oliver Bell, Mrs. Lawrence Doherty, Mrs. Maurice Leiby, Mrs. Emil Krome, Mrs. William Dudish, Mrs. Alex Dudish, Harry Shive, Mrs. Andy Dancko, Jr., Mrs. Frank Waxmunk, Erma Oswald, Mrs. Warren Heston, Mrs. Harvey McCloskey, Mrs. Thomas McCloskey.

Mrs. Charles McCloskey, Mrs. Mike Sechik, Mrs. Joe Dancko, Mrs. Clara Harnish, John Bosson, Sr., Blazy Macum, Mike J. Botson, Andy Koschko, Rev. J. W. Palfy, Andy Tomblaz, Mrs. Mary Kachik, John A. Kachik, David Drapcho, Mike Kour, John Fenush, John Vangor, George Koschko, Steve Almashie, John Koschko, Steve Shultka, John Gavocko, Mike Survove, George Parnay, John Bolson, Jr., Mrs. Mary Bucha, Blazy Bucha, Joe Hramontik, John Ludwig, George Plank, Mrs. Andy Matella, Steve Cingle, George Drapcho.

Andy Vangor, George Dubesky, Mary Tobias, George Tyrer, John Helsenk, Andy Balsh, Steve Kostich, Susan Seprish, Mollie Seprish, George Basalla, Mrs. Mike Krich, Mrs. Andy Cingle, Adam Cingle, Phillip Pachipka, John Gomola, Joe A. Basalla, Mrs. Verna Repaskey, John Sprilla, Mrs. Gasper Pavik, Martin Durachko, Jr., Mrs. Carol Gomola, Mrs. John Barnyak, Sam Barnyak, Ermo Pachipka, Mrs. Thomas Palinkas, Andy J. Kachik, Steve Baron, Cordes Chambers, Joe Bucha, George Granite, Andy Koschik, Andy Granite, Matthew Murgas, Mike Rusinka, Victor Chicho, Nick Kolenko, John Marinyak, Paul Koschko, Mrs. Julia Koschko, Mrs. Betty Surprey, John J. Krich, Mrs. Mary Seprish, Joe Panik, Verna Koschik, John J. Seprish, Jane McGowan, Marie Kolasa, and Mrs. Anna Murnyak.

Letters testamentary on the above estate having been granted to the undersigned, all persons indebted to the said estate are requested to make immediate payment, and those having claims or demands against said estate to present the same without delay for settlement, to WALTER E. DREIBELBIUS, executor, Penna. F. Johnston & Johnston, attorneys, 7 Lowell Avenue, Westfield, Mass., Johnston & Johnston, attorneys, 220 Borough, Penna.

Letters testamentary on the above estate having been granted to the undersigned, all persons indebted to the said estate are requested to make immediate payment, and those having claims or demands against said estate to present the same without delay for settlement, to JOHN F. TALIAHELM, executor, Fleming, Pa. Johnston & Johnston, attorneys, Bellefonte, Pa. x21

ADMINISTRATOR'S NOTICE

In the Matter of the estate of Joseph Hilliland, late of Ferguson township, Centre County, Penna. 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 HENRY F. GILLILAND, Administrator, 30 Bellevue Avenue, Redbank, New Jersey, R. Paul Campbell, Attorney, x20

COURT PROCLAMATION

Whereas the Honorable Ivan Walker, President Judge of the Court of Common Pleas of the 42nd Judicial District consisting of the County of Centre, having issued his precept bearing date of the 3rd day of March 1942, to me directed for holding a Court of Common Pleas, Court of Quarter Session of the Peace, Over and Terminus and General Jail Delivery, in Bellefonte, for the County of Centre.

And the Grand Jury to convene on Monday, the 4th day of May at 10 o'clock A. M., and the Traverse Jury called for the regular meeting of Quarter Session Court will convene on the 3rd Monday in May at 10 o'clock A. M., being May 1