

FARM AND HOME

May Need to Clip Clover in Grain Stubble Fields

Ample rain has resulted in luxuriant growth of clover and weeds in many grain stubble fields, reports County Agent R. C. Blaney.

If the clover becomes too heavy and blooms abundantly, there is danger of its dying out or smothering over winter, or making poor and very dirty hay next year.

Where there is enough growth of clover to make a fair crop of hay, and if the hay can be used or sold, it may be best to cut it. This should be done promptly, so that there is a good growth before winter.

Provided there is not too much ragweed or other unpalatable material, such crops may be put into the silo. If run in with corn, there is little question about keeping and the mixture will be higher in protein and carotene than corn silage.

Another possibility is to pasture off and tramp down some of the rank growth. Clipping and letting it be may be satisfactory if the growth is not too heavy.

Ordinarily, new seedlings of alfalfa are best not clipped the year sown, but if the growth is heavy enough to make a crop of hay before September 1, it is all right to harvest or clip it, so that the hay next season will be cleaner.

Farm Buildings Can Be Remodeled For Poultry

Throughout Centre county there are numerous farm buildings of all sizes and types that have been remodeled satisfactorily and economically into homes for hens.

Some of these various kinds of buildings are pictured in a new publication of the Pennsylvania State College Agricultural Extension Service, known as Leaflet 81 and called "Remodeling Farm Buildings for Poultry." Basic needs in remodeling are described in this leaflet. Among the points discussed are: ceiling height, insulation, and floor and wall construction.

Now Evergreens Can Be Planted Where Wanted

It is now possible to plant successfully freshly dug evergreens or to transplant some of these plants from one section of the ground to another, reminds County Agent R. C. Blaney.

Special care must be taken to keep the roots from drying out. The hole into which the plant is to be placed should be prepared in advance and dug deep and wide enough to permit the free entry of the ball of earth to be transplanted.

The Family Front gathers and disseminates time-saving tips so wives can spend more time on war work. It also wants tips on conserving materials on which Uncle Sam is short. Just address your hints to the FSA Home Management Supervisor, Post Office Building, Tyrone.

"Because they can be used for consumption raw, juiced, canned, stewed, baked, fried, broiled or casserole, tomatoes are no problem to use every day and every way on farm tables," Mrs. Dore says.

"COOL OFF: 'Beat the heat with tomatoes,' one farm housewife advised. 'You can pitch in double hard to your duties on the Family Front after a sliced, chilled tomato well salted. The vitamin C which the tomato carries in heavy quantity combines with the salt to form two of the best means of keeping the body efficiency up to par in hot weather, while the high water content of the tomato keeps the body moisture at its normal density despite heavy perspiration.'"

"GALOSHES: Better be nice to that rubber footwear, if you want it to be nice to you. Overshoes and galoshes will last if you wash them in soap and water occasionally. Then dry them and stuff loosely with paper. Store all rubber in a dark, cool place."

"SUGAR: Save sugar in canning by replacing up to half the needed amount by an equal quantity of honey. For a thin syrup, use 2 1/2 cups of sugar and 2 1/2 cups of honey to one gallon of water. Farm Security urges borrower families to raise bees, wherever feasible and economical."

"CORN SYRUP: Use it to replace up to 1-3 of the sugar for canning. For a thin syrup, use 3 1-3 cups of sugar and 1 2-3 cups of corn syrup. For a good pack, pre-cook the fruit in the syrup, pack into jars, cover with hot syrup and process as for a hot pack."

"SOAP: Be thrifty with this. Perforate the bottoms of soap dish so water will drain out. Or elevate on a grated surface—above contact with water."

"WOOL: Don't throw away those good woolen socks when heels and toes are too worn for more darning. Make mittens for the kids with the tops and a little needlework. Cut and sew up the foot end, and reinforce the top with a binding stitch."

"CHEESE: Another Victory Food Special! It contains the same type protein as meat (remember that stuff our butcher shops used to sell), lends itself to innumerable dishes, is rich in food value, contains excellent body "fuel" values and

that becomes an ugly stain unless removed promptly.

Start working on stains while they are still fresh and damp, urges Miss Helen S. Butler, home economics extension representative of Centre county. Once stains have dried they are harder to get out, but always remove stains before you launder the fabric. Soap and the heat from the iron "set" some fruit stains, making them difficult and sometimes impossible to get out.

Boiling water will remove most fruit stains from white or colorfast cotton or linen, except those from peaches, pears, and plums. First, stretch the stained fabric over a bowl, fasten with a string, then pour on boiling water from a height of 3 or 4 feet, so it strikes the stain with force. If the stain is not completely gone after the water treatment, put a little lemon juice on the spot and put in the sun to bleach.

For fresh peach, pear, and plum stains on cotton and linen, use cold water and glycerine. First, sponge the stain well with cool water. Then put several drops of glycerine or a soapless shampoo on the stain, enough to cover it. Rub the fabric between the hands to work in the glycerine. Let stand for several hours, then put on a few drops of vinegar or oxalic acid. Allow this to remain for a minute or two, then rinse the fabric well in clear water.

Additional information on removing stains is given in Circular 219, "Laundering at Home." Copies of this circular may be obtained from the Agricultural Extension Office in Bellefonte.

Cheese Has Many Uses in Everyday Meals

There's just one trick to cheese cooking, and that is, never 'cook' the cheese, according to Miss Helen S. Butler, home economics extension representative of Centre county. Just let cheese melt, otherwise it may become tough and stringy. Shave it thin or grate it, so it will blend better and faster with other foods.

Since cheese is a protein food, it fits right into the main part of the meal. Combine cheese with cereals, such as spaghetti, macaroni, or rice. Or make it into a Welsh rarebit and serve on crisp toast or crackers. Cheese may be used to dress up cooked vegetables by melting into a tangy cheese sauce.

From soup to dessert, cheese will improve the flavor and goodness of meals. With sugar rationed, the sensible thing to do is to substitute cheese and crackers for sweet desserts.

"TOMATOES: Long the fear and foe of ham actors—can be just as messy and embarrassing to the Nation's energies if housewives put them to work as ammunition on the Family Front, said Mrs. Dore, Home Management Supervisor for the Farm Security Administration today.

"Tomatoes will be in full flush between now and next week, she pointed out, and are ready to defend their honors as the garden's most useful vegetable any time farm housewives put them to the test.

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NEWS OF SERVICE MEN

From CENTRE COUNTY (and vicinity)



With Ordnance Co.



Private John A. Krusch is the son of Mr. and Mrs. Mike Krusch of Clarence and a brother of Mrs. Geo. Handze of the same town. Private Krusch entered the U. S. Army on April 21, 1942, and is now a member of the 19th Ordnance Company, stationed at Camp Gordon, Georgia.

Becomes Instructor



George Wagner (above) son of Mr. and Mrs. C. Y. Wagner, of Willowbank street, Bellefonte, who entered the U. S. Army Air Corps in May, recently was promoted to the rank of Sergeant and has been made instructor of the gunnery school at Las Vegas, Nev. At the present time he has 15 men in his charge.

Wagner, a graduate of the Bellefonte High School, studied at the Academy before entering Lehigh University, Bethlehem. After several years at that college, he returned to Bellefonte and attended the aviation school at the academy. Since that time he had been employed at the C. Y. Wagner & Co. mill here.

He received his preliminary training at Fort Custer, Mich. and in June was transferred to Jefferson Barracks, Mo., where he remained until his transfer to the school at Las Vegas.

Stationed in Louisiana

Private Mike N. Malchisky, of Clarence, is participating in the strenuous maneuvers now being staged in Louisiana by the Third Army under the direct supervision of Lt. General Walter Krueger, the Commanding General.

He is attached to Third Army Headquarters G-3 (Plans and Operations) Section which serves as the nerve center for the maneuver Directors Group.

Pvt. Malchisky attended Clarence High School, and prior to his entry into the Army, January 22, 1941, was employed by the Lehigh Valley Coal Co. as a miner.

Prior to his assignment to Third Army Headquarters, he served as cook in the 38th Infantry and as orderly at the Junior Officers Training Camp, Camp Bullis, Texas.

Training in Florida

Pvt. Elwood James Dugan, son of James Dugan, Bellefonte, recently arrived at the Army Air Forces Replacement Center at Petersburg, Fla., to start his 30-day basic training.

Private Dugan will be instructed in military drill, courtesy and discipline, calisthenics, marksmanship, chemical warfare defense, first aid and airplane identification.

He will also receive classification or aptitude tests to determine for which of the twenty-two technical mechanical or administrative Army Air Forces courses he is best fitted.

Upon completion of his basic training he will be sent to an advanced school to prepare for "line duty" in maintaining and servicing our warplanes.

plenty of calcium, and its riboflavin is good for health and normal growth. One-third pound is equal to one quart of milk. PSA farmers make their own cheese.

"RUBBER: Does your raincoat or apron get sticky and soil garments under it? To prevent that and its deterioration: spread it over a table or bench; scrub gently with soap, water, and a soft brush; dry it well with a cloth or in a cool, airy place; and, if you fold it (as one sometimes folds rubberized sheets), dust it lightly with talcum before putting it away.

For Victory: Buy Bonds.

In Training



Private Donald C. H. Immel, son of Mrs. Mabel N. Immel of Spring Hill, is undergoing Army training at Fort Jackson, South Carolina. He volunteered his services last fall and was inducted the first part of October.

With Air Base Squadron

Harold L. Hoover, now attached to the 13th Hq. and Air Base Squadron at Bolling Field, Washington, D. C., is the oldest son of Mr. and Mrs. Clyde Hoover, Sr., of Pine Glen, Centre County. Mr. and Mrs. Hoover have two other sons in the service: Pvt. Willard C. Hoover, Hq. Co. 103rd QMC, 28th Division, Camp Livingston, La., and Sgt. Clyde Hoover, Jr., Co. M, 116th Inf., 29th Division, Camp Blanding, Florida.

The subject of this sketch re-enlisted as a private on Sept. 1st at Bolling Field, Ill., after an absence of 8 years from the Army. He was last discharged in September, 1934, as a non-commissioned officer in charge of the Personnel office at that station where he served for over four years.

He was recently employed as a guard for Hygrade Sylvania Corporation at their new defense plant near Williamsport. He was formerly employed as a clay miner for the J. H. Refractories at Snow Shoe.

Mr. Hoover is married to the former Dorothy L. Miller, of Washington, D. C., and they have one son, Robert, aged 9 years.

Completes Officers' Course

Lieutenant Walter H. Adams, United States Army, is among those who completed a Unit Gas Officers' course at Edgewood Arsenal, Md., last week. Lieutenant Adams' home is near Mt. Pleasant, Pa. He was manager of the Centre County Thrift Corp., of Bellefonte, and a member of the Elks Club. The course which Lieutenant Adams is finishing is designed to make officers of the various branches of the Army familiar with war gases, their employment and the protection available against them.

REBERSBURG

(Continued from page two)

Sunday visitors in Lewistown.

Mr. and Mrs. John Cooner of Philadelphia, were weekend visitors with Mrs. Maude Winters.

Miss Pearl Spicer of Bellefonte, spent last week at the home of John Biddle.

Mrs. Elda Musser and sons, Thomas and Clayton, of State College, were weekend visitors with the former's sister, Miss Celia Brungart.

James Biddle returned Monday to the State College at Scranton, after a visit with his parents, Clayton Hottinger and William Biddle took him to Scranton.

William Zettle of Spring Mills, spent last week at the Earl Weber home.

Miss Ruth Detwiler and Mr. Gill of Philadelphia, Mr. and Mrs. Von Doyle and three children of Cumberland, Md., visited Mrs. Carrie Detwiler, several days last week.

Mr. and Mrs. Willard Burd and Mrs. Sallie Winters were Sunday dinner guests at the Andrew Musser home in Aaronsburg.

Mr. and Mrs. A. E. Lambert attended a family gathering at the Harry Weaver home in State College on Sunday.

MARTHA FURNACE

(From Last Week)

Lois MERRY of McKeesport, is visiting her parents, Mr. and Mrs. N. R. Stiver.

Rev. and Mrs. A. G. Herr of Bellefonte, Mrs. Esther Somes of Julian, Mr. and Mrs. G. E. Ardery, Mr. and Mrs. Roy Stiver, Mr. and Mrs. Elery Knarr and daughter Rochelle, were guests at a farewell dinner in honor of Jacob Williams at the home of Harris Confer of Blanchard. Other guests arriving in the afternoon were Joseph Williams and wife of Martha, Jacob leaves on Tuesday for New Cumberland.

Betty Stiver left Tuesday for Philadelphia, where she has enrolled as a student in the University of Pennsylvania Hospital for nurses.

We are glad to note that Harry Williams is much improved at this writing.

Buy Defense Bonds now!

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In Service Abroad



Pfc. Donald C. Samsel, now serving abroad, is a son of Mr. and Mrs. Boyd A. Samsel, residing near the Bellefonte Airport. He was inducted into the army a year ago last February, and was first stationed at Fort Meade, Md. Later he was transferred to Camp Blanding, Fla. His parents have knowledge that he was sent abroad, but do not know his present whereabouts. Pvt. Samsel was last home on furlough in May.

Cut Diploma Exercises

The shortest commencement exercises in the history of the University of Florida were held this summer. The 66 candidates received degrees and heard the customary speeches in 15 minutes.

In Air Corps



Earl Dolan is the son of Mr. and Mrs. Richard Dolan, of Bellefonte, R. D. 3. He was inducted into Army Air Corps service January 1, 1942, and is now in training at Chanute Field, Illinois.

Training at Naval Station

James Kenneth Wilson, son of Mrs. Marie Wilson, Petrin Hall, Bellefonte, who enlisted recently in the U. S. Naval Reserve with the rating of machinist's mate, second class, has been transferred to the U. S. Naval Training Station at Great Lakes, Ill., for a period of recruit training. Upon completion of training he will be assigned to active duty either with the U. S. fleet or at a naval shore station. Wilson was a machinist for Station Engineering Co. in civilian life.

BOALSBURG

H. P. Leiby will spend the winter with his daughter at Mansfield. The Women's Missionary Society of the Lutheran church held their monthly meeting Thursday evening in the church. The members present were: Mrs. Margaret Kuhn, Mrs. E. W. Hess, Mrs. S. A. Reitz, Mrs. L. J. Kaufman, and Misses Anna Dale, Anna Sweeney and Kathryn Dale.

Miss Cora Jean Kimpfort of Altoona, was a guest at the John A. Kimpfort home several days last week.

Miss Betty Dunkel of State College, visited friends here Monday.

Mr. and Mrs. William McAleay of Marion, Ohio, spent the weekend with the latter's mother, Mrs. Annie Shult.

Miss Priscilla Stuart went to Clearfield Monday, where she will teach clothing in the high school.

Mrs. Anna Zeigler of State College, spent Sunday at the Charles Corl home.

Edward Hazel of Youngstown, O., was a recent visitor at the Hazel home.

Sgt. Korman Reish of Bowling Field, Washington, D. C., and Mrs. Reish of Roselle Park, N. J., called on Mrs. James Horner, Sunday.

Mr. and Mrs. Reuben Stuart of Crafton, and Mr. and Mrs. Charles Mothersbaugh of Govans, were recent visitors at the George Mothersbaugh home.

Miss Margaret Dale accompanied her sister, Mrs. George Rimmey of Centre Hall, to State College, Saturday evening. They called on Miss Jessie Haven and mother.

Miss Gladys Hazel returned to Glassboro, N. J., Saturday, after spending the week with her mother, Mrs. A. J. Hazel.

Miss Joyce Gentzel visited Betsy Boyer at State College, from Monday until Wednesday.

L. K. Dale, Miss Margaret Dale and Mr. and Mrs. Fred Dale were guests of Mr. and Mrs. Ralph Dale and son Jack of Bellefonte, at dinner Sunday.

Mrs. L. J. Kaufman and sons spent Sunday with relatives in Bellefonte.

Mrs. Russell Nix of Indiana, is visiting her parents, Mr. and Mrs. Charles Ross.

Mr. and Mrs. R. R. Stuart of Crafton, were supper guests of the W. H. Stuart family, Saturday.

Mr. and Mrs. N. C. Neidigh of State College, visited Mr. and Mrs. Nevin Meyer, Sunday evening.

Dr. and Mrs. R. B. Tinsley of Pittsburgh, Mr. and Mrs. Walter Chandler of Bellefonte, and John Hess of Altoona, were guests of Mrs. Jennie Fortney and Miss Beulah Fortney, Sunday.

Mrs. Charles Ross of Linden Hall, was a recent caller at the home of Mrs. Margaret Kuhn.

Mr. and Mrs. Howard Peck and

family, Mr. and Mrs. Joseph Houser and family and Robert Rank of Lewistown, enjoyed a picnic supper with Mrs. O. F. Smith, Monday evening.

Recent visitors at the Daniel Mothersbaugh home were: Mr. and Mrs. Harry Bilger of Pleasant Gap, Mr. and Mrs. W. L. Grove and daughter Miss Thelma Grove, of Lemont.

L. R. Snyder of Baltimore, Md., spent the weekend with his family.

Mrs. Samuel Stover and son spent Monday at the Paul Myers home at Huntingdon.

Mr. and Mrs. Hamill Kline and son of Lemont, Mr. and Mrs. John Kline and family of Clintonville, Mr. and Mrs. Fred L. Kline of Baltimore, Md., and Mrs. W. H. Stover and Jack and Pat Kline were recent visitors with Mrs. W. E. Kline.

A. R. Lee is visiting his daughter, Mrs. James Gilliland, at Oak Hall.

Mrs. C. F. Smith and sons, David and John, visited the Robert Glenn family at Lock Haven, Sunday. John Smith remained in Lock Haven, where he will be employed.

Mrs. Anna Bennett of Altoona, is visiting her daughter, Mrs. Robert Jess.

Mr. and Mrs. Sheldon Clapper and son spent last week with Mr. Clapper's parents, Mr. and Mrs. E. D. Clapper, at Altoona.

Mr. and Mrs. Millard Rocky and daughter of Petersburg, and Miss Frances Sprankle of State College, visited Mrs. W. A. Riskey, Sunday.

Mr. and Mrs. John Durner spent the weekend with their son, Paul Durner and family at Huntingdon.

Wednesday evening members of the Rebekah lodge enjoyed a corn and Weiner roast at the home of Mrs. O. F. Smith. Those present were: Mrs. O. F. Smith, Mrs. Annie Shult, Mrs. Margaret Faxon, Mrs. Marian Spotts, Mrs. Margaret Hubler, Mrs. Edna Horner, and Misses Margaret Dale, Kathryn Gingrich, Marian Jones, Elsie Jones and Emma Eliza Stuart, Mrs. Foster Charles and Fay Spotts were guests.

Mr. and Mrs. Paul Kellerman and son visited Mrs. Kellerman's mother, Mrs. Lockhart, at Jacksonville, Sunday.

Mrs. Margaret Kuhn was a recent visitor at the D. B. Thomas home at State College, R. D.

Mr. and Mrs. Lester Gill of Pleasant Gap, spent Tuesday evening with the latter's sister, Mrs. Annie Shult, and with the Wayne Keller family.

Mr. and Mrs. John M. Bolton and family moved to St. Peter, Minn.

Mr. and Mrs. Clarence Johnson of Houserville, spent Sunday at the Harry Crumney home.

A. J. Adleman, James Adleman, of Boalsburg, and Miss Margaret Caselberry of State College, spent the weekend with the John Russell

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HOWARD

Mr. and Mrs. C. C. Dreese, Mr. and Mrs. M. W. Wagner, daughter Doreen, spent Sunday in Beaver Springs.

Mr. and Mrs. Girard Altenderfer are entertaining Miss Esther Cottingham, a native of India. Miss Cottingham is a student in a mission college at Boston.

Mr. and Mrs. Willard VanCamp and daughter Josine, of Pittsburgh, are visiting with Mrs. Martha Evey and Suzanne Hoffman.

Mr. and Mrs. Roland Welsh of Philadelphia, attended the funeral of his father, David Welsh, last Saturday.

John Weber and family of Montoursville, spent Sunday in Howard at the home of Mrs. Kate Weber.

Mr. and Mrs. John Gledhill, son Johnnie, of Phillipsburg, visited several days with Mr. Gledhill's parents.

Mrs. Lydia Longee of Bellefonte, celebrated her seventy-first birthday at the home of her son, Edward Bathurst, this past Sunday.

Mrs. Mildred Stempfly and two sons of Williamsport, spent the past week at the home of Arthur Irvin.

James Wolf and family of Lamar, spent Sunday at the home of Mr. Wolf's parents, Mr. and Mrs. Kline R. Wolf.

Mr. and Mrs. Charles Fickes of Weirton, W. Va., spent the weekend at the home of Mr. Fickes' parents. Mrs. Jesse Fickes has been ill for the past two weeks.

Mr. and Mrs. Charles Snyder, two children of Sunbury, Mr. R. S. Wagner and Mrs. Fred Longberger, were callers at the home of John Wagner, Monday.

Human Bones

Human bones in three shapes: long, arm; flat, shoulder blade; irregular, wrist.

If Your Appliances DON'T WORK

If any of your electric appliances stop working, these suggestions should be followed:

- 1. Check to see that your cord is properly plugged in.
2. See if the appliance operates from another outlet.
3. Check to see if fuse is blown.
4. If the cord is detachable, try it out on another appliance.
5. If it still doesn't work, take it to your appliance service dealer.
6. For major appliances, like a refrigerator, arrange for a service dealer to come out.
7. Have him check up on your other appliances while he is at your home.

First Aid Rules: If it squeaks... use the oil can. If it rattles... use the screw driver. If it wheezes, thumps, groans, or stops... use your service dealer.

Advertisement of WEST PENN POWER CO.

KEEP PENNSYLVANIA REPUBLICAN Hear the opening guns in the fight to help win the war and preserve our domestic liberties! KDKA 7:15 P. M. SEPTEMBER 12th