

FARM AND HOME

Plan to Grow a Garden to Fill 1943 Food Need

Vegetable production and preservation should be planned now for the family needs. A well-managed garden is essential for every farm family and others that have the space. With good soil and the ability to grow vegetables, any family can have better food at less cost from a productive garden, reminds County Agent R. C. Blaney.

Essential crops include several plantings of green leafy and yellow vegetables, and a sufficient amount of tomatoes to use fresh and canned. In every garden, snap beans, broccoli, beets, chard, cabbage, carrots, endive, leaf lettuce, onions, yellow turnips, kale, parsley, summer squash, tomatoes, and many other vegetables can be grown. In larger gardens there is a place for sweet corn, early and late potatoes, and peas.

Plant food materials must be supplied to make a garden productive. Manure may be applied during the winter. Complete fertilizer (3-8-7) may be applied broadcast before plowing or plowing at the rate of 20 pounds to 1,000 square feet. Additional small amounts may be applied alongside the rows of beans, sweet corn, and other plants but never in contact with the seed or plants.

Remember that an early start means a longer harvest season and, therefore, a larger quantity to eat.

Flameproof Cottons Help to Reduce Fires

"I will reduce fire hazards in my home" might well be one slogan for Centre county homemakers to keep in mind this year.

Cotton fabrics, especially those used in and around the kitchen, may be flameproofed to help safeguard family life, states Miss Helen S. Butler, home economics extension representative of Centre county. A few quarts of a fire retarding solution may be applied to kitchen curtains, aprons, holders, and everyday clothing. A homemaker may treat any of these washable materials herself.

For the duration of the war, some materials for fire retarding won't be available for civilian use. However, a solution that will be flameproof may be made by putting 7 ounces of borax and 3 ounces of boric acid into 2 quarts of hot water, and stirring until the solution is clear. If powdered boric acid is used, mix with a little water to make a paste which will dissolve more readily. If the solution becomes cloudy or thick on standing, warm and stir it.

To treat the fabric, first be sure it is clean and dry. Saturate it with the solution, squeeze out as much as possible, and hang to dry. Press after the fabric is dry. Do not press while the material still feels damp. The flameproof treatment must be repeated after each washing.

Heavy fabrics, such as rugs or upholstery, may have the flameproof solution sprayed on them.

Spices Give New Flavor to Canned Vegetables

Let's serve home canned vegetables in new and unusual ways to keep up the family's interest.

Home canned vegetables provide minerals and vitamins at a low cost, and they must not be wasted. However, served day after day in the same way they soon lose their appeal, says Miss Helen S. Butler, home economics representative of Centre county.

Sauces, spices, and herbs give new flavors to vegetables. Nutmeg added to string beans along with butter, salt, and pepper makes them Connecticut beans instead of ordinary buttered beans. Carrots take on a new flavor when mint is added to the melted butter, and tomatoes become something different with basil added to them.

Any canned vegetable or a combination of vegetables may be served with a cheese sauce. This is an excellent way to use more milk and cheese in the day's meals. The creamed vegetable dish may be sprinkled with buttered bread crumbs and browned in the oven.

Canned greens are delicious when used in a loaf, such as spinach, or in stuffing for fish, or in a sausage surprise loaf. Two cups of canned greens and a half pound of sausage together with a few other ingredients makes a loaf that will serve six persons. That's one way to make meat go further.

Canned corn offers many possibilities for interesting dishes, such as squaw corn, corn timbales, corn, oysters, or corn chowder. Because

of their hearty note, these dishes are satisfying as the main part of any meal.

Another way to use canned vegetables is to cream them and serve in toasted bread cases. To make the cases, press a fresh slice of bread, crusts removed, into muffin tins. Toast in the oven until they are even brown.

With the addition of one raw vegetable for a crisp texture, canned vegetables may be used in salads, either the tossed or molded variety.

The liquid from canned vegetables can be used in various ways. If there is too much to serve with the vegetable, it may be used in soup or gravy, or served as a vegetable juice cocktail.

Farm Butchering Calls For Attention to Details

Meat is ordinarily the main dish around which the housewife, the chef, and make of the bill of fare build the dinner. The savory odors in the preparation of meat and its appetizing and satisfying qualities make digestion easy. Meat and meat products always will play an important part in the diet, claims County Agent R. C. Blaney. Habit and taste are partly responsible for this, but scientific facts show that habit and taste have not been blind leaders.

Throughout history, meat has been the most important single food in the diet. This is due primarily to the fact that it has most nearly the composition of the body tissues which it is destined to replace. Proteins are absolutely essential for the growth and maintenance of the body. Meat also is a valuable source of the much discussed vitamins and is rich in the necessary minerals, especially phosphorus and iron.

The farmer is in an admirable position in that he can raise, slaughter and dress his own meat. And this is the season when slaughtering and dressing are common sights on Centre county farms. Many farmers sell part of the carcasses and must give careful attention to the desires of their customers.

A better supply of meat helps improve the bill of fare and a well-supplied table does much to brighten the life on the farm. To supply his family and perhaps his neighbors with meat of high quality, a farmer must be able to select the right animal for slaughter and know how to handle the animal chosen.

Health, condition, type, and age usually are given most consideration in the selection of an animal for slaughter. The care of the animal for 18 to 24 hours before butchering also is important. The animal should have water to drink, but no feed, giving it an opportunity to empty the stomach and intestines. This makes it easier for the butcher to remove internal organs. An animal that has not been fed will bleed better. Meat usually will cure or keep better if the blood vessels are free from food products and blood.

Handling and curing the meat after slaughter are extremely important if meat of the best quality is to be obtained. Those interested in further information on farm butchering should get in contact with County Agent R. C. Blaney at his office in the Post Office Building in Bellefonte.

Increase in Potato Planting Takes Seed

To meet anticipated food needs, Pennsylvania farmers have been reported to increase potato acreage by 26 per cent over 1942. The increase will amount to about 44,000 acres, says County Agent R. C. Blaney.

Harvested yields are largely dependent on the virus freedom of the seed planted. Certified seed and seed one year removed from certification can be depended on as being relatively virus free.

What the increased acreage means in seed needs is explained by Blaney. He says that at 20 bushels an acre for planting, the 44,000 acres will insure 880,000 bushels of good seed to insure high yields from the increased acreage.

Two per cent of the 20,475,067 bushels of certified seed grown in the whole country in 1942 were Russet Burbank. Ordinarily more than half of the Pennsylvania potato acreage is planted to this variety. If certified seed were used on one-half of the proposed increased acreage, all of the 409,561 bushels of certified Russet Burbank potatoes grown last year would be used in that way alone.

Obviously, growers must get some of their seed from other sources. Seed one year removed from certification

NEWS OF SERVICE MEN

From CENTRE COUNTY and vicinity



In Military Police



CORP. CALVIN J. WILKINS The Public Relations Officer at Paine Field, Everett, Wash., recently announced the promotion of Private First Class Wilkins to the grade of Corporal, which became effective January 1st. Corp. Wilkins is a son of Mr. and Mrs. J. Wilkins, of Centre Hall, R. D. 1. He enlisted in the army December 26, 1941, at Bellefonte. At the present time he is in the Military Police at Paine Field.

Holds Alaska Post



PVT. RAYMOND LEITCH Pvt. Leitch, a resident of Howard, was inducted into the army Sept. 28, 1942. Receiving his basic training at Camp Lee, Virginia, he took a six weeks' mechanical course at the same camp and was then transferred to Fort Lawton, Washington, where he remained for several weeks before leaving for Alaska, his present location. Pvt. Leitch was employed as a mechanic in the P. R. B. shops at Reno prior to entering the service. He is a brother of Mrs. Samuel McKinley of Bellefonte.

Completes Training



PVT. DOWLAN S. SWISHER Inducted into the army Sept. 1, 1942, at New Cumberland, Pvt. Swisher was sent to Fort Belvoir, Va., for a period of training and then transferred to Camp Claiborne, La., on December 1, 1942. Upon completion of his training there he was transferred to parts unknown. His last letter to his mother, Mrs. Melba E. Fleisher of Julian, contained the information that she would hear from him in a few days. Before entering the service, Pvt. Swisher was employed by the Claster Lumber Co. of Bellefonte, and by Joe Weller of Julian as a truck driver.

Seaman on Destroyer



Second Class Seaman JOHN E. COSLO is the son of Mrs. Anna Coslo of Bellefonte, R. D. 1. He enlisted in the U. S. Navy August 11, 1942, received his basic training at Great Lakes Naval Training Station and then was sent to New Orleans for additional training. He is now serving aboard the United States Destroyer Aulick. Up until his enlistment he was employed as a carpenter with an ordnance construction company at Portsmouth, Virginia.

In South Seas



PVT. HARRY SHOPE Attached to the U. S. Marines, Pvt. Harry E. Shope, son of Mr. and Mrs. Homer I. Shope of Howard, is on duty somewhere in the South Seas. Pvt. Shope enlisted in the Marines August 7, 1942, and on Sept. 9 left for Parris Island, S. C. After four months' training there he went to New River, N. C., where he gained the advancement of expert rifleman. He was then sent to Camp Elliott, Calif. Since December he has been in active foreign duty. Before entering the service, he was employed by the Titan Metal Mfg. Co. of Bellefonte.

Holds Trinidad Post



PFC. NORMAN E. HIPPLE A son of Mr. and Mrs. Frank Hipple, of Snow Shoe, Private Hipple enlisted December 28, 1941. Inducted at New Cumberland, he was sent to Jefferson Barracks for six weeks' training, where he was put in the Traveling Air Corps. From there he was transferred to Tallahassee, Florida, and after three weeks' training there was sent to Trinidad, B. W. I., February 21, 1942, where he is at present stationed. He was promoted to first class private on Feb. 21, 1942.

Receives Diploma



PVT. JACOB H. WILLIAMS Training with the 414th T. S. S. Flight "C" at Guilford, Miss., Private Williams received his diploma upon graduation January 21st. Instead of being honorably discharged upon age (as was erroneously reported), he was sent to the Packard Motor Company at Detroit, Michigan, for three weeks' additional training.

In Air Corps



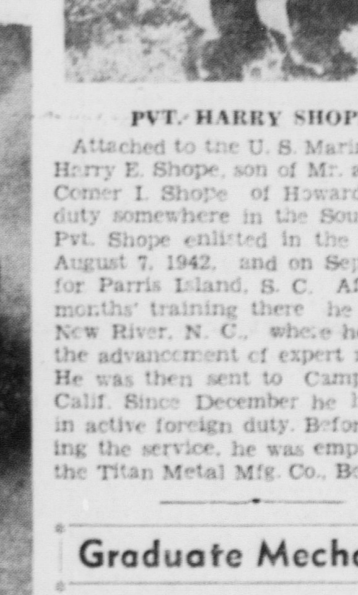
Richard Wetzell Hartwick, son of Assistant Postmaster and Mrs. J. M. Hartwick, of Reynolds avenue, who some time ago enlisted in the Enlisted Reserve of the U. S. Air Corps, last week received a call to report for training at Miami, Florida.

Flight Officer



James W. Pettigill (above), son of Mr. and Mrs. J. S. Pettigill, of Burnside street, Bellefonte, last week received his commission as a second lieutenant and is now a Flight Officer in the U. S. Air Corps, according to word received by his parents. Pettigill is stationed at Love Field, Texas.

Graduate Mechanic



Pvt. Raymond A. Long, formerly of Madisonburg, has been graduated from this big Army Air Force Technical Training Command School for airplane mechanics at Guilford, Miss., and is ready to take his place on the farflung service lines of this global war wherever the biggest American planes are based, at home or abroad.

Promoted to Corporal

The promotion of Private First Class Ned J. Saxton to the rank of corporal has been announced by Col. Bernard S. Thompson, commanding officer of this Army Air Force bombardment base at Will Rogers Field, Okla. Corporal Saxton is a son of Mr. and Mrs. Wilbur Saxton, 14 Reynolds avenue, Bellefonte, and before entering the army April 11, 1942, was employed at State College. He was graduated from State College High School, State College, in 1940. He reported to this base April 16, 1942, and at present is working in the operations section of the Link Trainer department.

CARELESS FARMERS ARE SABOTEURS

Farmers who are careless in 1943 will be sabotaging the food production program, J. E. Long, superintendent of safety for the Delaware and Hudson Railroad Company, Albany, N. Y., declared in a General Electric Farm Forum address at Schenectady.

HELP FINISH THE JOB

One-fourth of all occupational accidental deaths happen on farms, according to Mr. Long, who was president of the National Safety Council from 1933 to 1935.

"Farm families everywhere must realize that it is patriotic to prevent accidents—that they are really helping win the war every time they prevent an accident to a man or a machine," Mr. Long pointed out. "Accidents on the farm not only lead to broken homes and loss of production, they also take doctors and nurses away from other serious cases at a time when there is a shortage of doctors and nurses as well as war and farm workers."

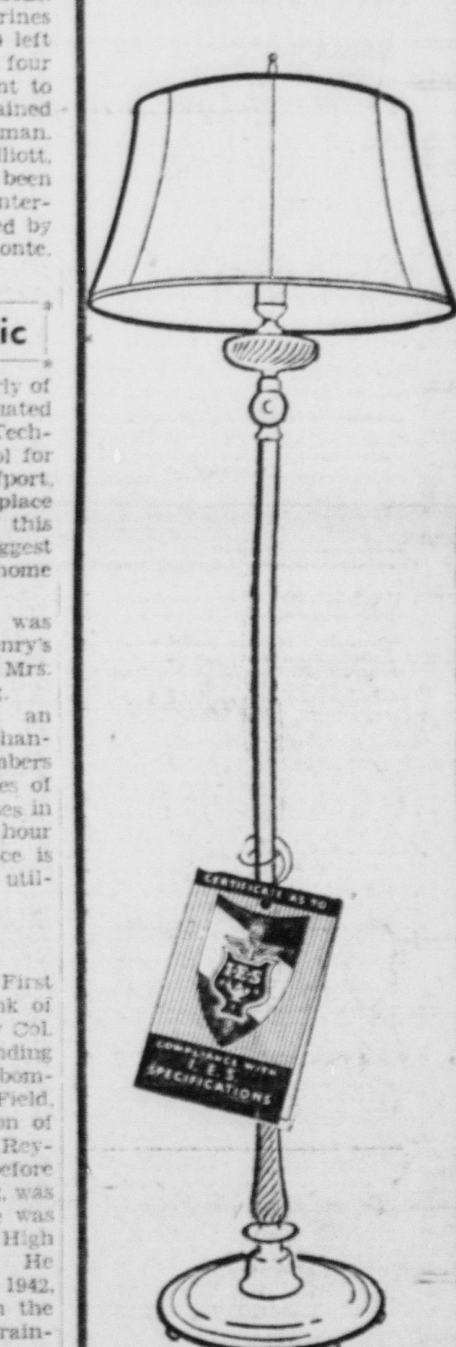
"Thus it becomes immediately apparent why we cannot afford 16,500 accidental deaths among farmers and their families, which was the total for 1942."

Mr. Long, at present a member of the national executive committee of the National Safety Council, also said that special care should be taken at railroad grade crossings, where nearly 2000 people were killed last year.

JULIAN Registration for War Ration Book Two will be held in the Julian grammar school on Feb. 22, 23 and 24. It is desired that the citizens in the vicinity of Black Oak register on Monday, Feb. 22; those in Sugar Grove vicinity register on Tuesday, the 23rd; and those in the Belleview vicinity register on Wednesday, the 24th. Those living in the immediate vicinity of Julian may register on any of the three days. The hours will be from 9 to 4 on Monday and Tuesday; Wednesday, 9 to 5. Be sure to bring War Ration Book One. Each registrant or agent will fill out his application for himself and family. It may be filled out at home and brought to the registration board. The members of the U. B. church at Julian will observe a week of prayer, beginning Sunday evening Feb. 14 and continuing through Feb. 21. This series of meetings is for all who are interested in the welfare of our boys in the armed forces, our country, and in bringing America back to God. Please forget demonstrations and come and join us. Services every evening at 7:30.

We admire the Chinese tremendously for their splendid battle against an overpowering foe but they think they have a lot of nerve when they begin to talk about what the United States owes China.

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REBERSBURG

Edward Abbott was a business visitor in Baltimore the past weekend. Sgt. Boyd Stover, who is stationed in North Carolina, is visiting his sister, Mrs. Kenneth Brungart and family, while on furlough.

On February 25 and 26 the registration for Ration Book Two will be held for Miles township in the school houses of Rebersburg and Madisonburg during these hours: 9 a. m. to 12 noon; 1 p. m. to 4 p. m., and 7 p. m. to 9 p. m. It would be appreciated if people could come as they did last year, according to a selection alphabetically; those on Thursday forenoon whose last names begin with letters A and B inclusive; Thursday p. m. from C to H; Friday forenoon, from I to S; Friday afternoon, from T to Z. The evenings are reserved for all people who cannot come during the day.

Furthermore, all families who can get consumers' declaration forms which will soon appear in the newspapers, are urged to bring them already filled out to the rationing clerks, although copies of the same will be available at the school house. Let each representative of a home bring with him all the sugar ration books now used by the members of his family, as the new books are given only when the others are shown.

Mrs. A. G. Cummings was a Thursday visitor with her son, Ralph and family, of Lock Haven.

Mr. and Mrs. L. L. Meek and children, Richard and Lucile, of Williamsport, were weekend guests at the Roy Brungart home.

Mrs. Paul Winters, Mrs. Willard Burd, and Mrs. John Hanselman were Monday business visitors in Lock Haven.

Mrs. W. M. Breon spent last Thursday at the H. O. Yearick home in Mill Hall, R. D.

REBERSBURG

Donald Byers, who is employed at Danville, spent the weekend at the L. A. Kidder home, with his family.

Dean Auman, who has been attending school from the Albert Boob home, returned to the home of his father, Frank Auman in Spring Mills, last Thursday.

Mrs. Kurtz Weiser, Miss Lucille Bierly, accompanied by Mrs. Al Hammer of Altoona, went to Marianna, Florida, last week, where the former's husband graduated from flying school as second lieutenant and received his wings.

Miss Betty Page was a Saturday supper guest at the Dean Schade home in Greenbush.

Mrs. C. H. Gramley is very ill at her home in West Rebersburg, having had a paralytic stroke last Saturday. Her sons, Charles, of Flemington, and Ralph of Forty-Fort, were summoned home.

Gordon and Lorna Jane Hosterman of Centre Hall, spent the weekend with relatives and friends in Rebersburg.

Mr. and Mrs. Gall Weaver gave a birthday dinner on Saturday evening in honor of Eietta Merriman of Millhelm. Other guests present were: Sheila Merriman of Millhelm, Mr. and Mrs. Roy Brungart and children, Marjorie and Rodney, Mrs. Neta Bierly and sons, Billy and Darryl, of town.

Samuel Esterline purchased the former George Miller property in East Rebersburg, last Saturday, consideration, \$1970.

Mr. and Mrs. Charles Hackenberg and children, Charles and Louise, of Runville, were Tuesday visitors with the former's parents, Mr. and Mrs. Shem Hackenberg.

Mrs. E. H. Hosterman has been ill the past week. Miss Catherine Hosterman of Penn Hall, spent Saturday and Sunday at the Hosterman home,

assisting in caring for her sister-in-law.

The teachers of Miles Township were called to Spring Mills on Thursday to receive instructions regarding rationing.

Mrs. Gertrude Frank spent Thursday with her grandson, James Frank and family in Loganton.

Earl Rider attended a grocers' meeting at State College last Wednesday evening, where he received instruction regarding rationing.

Mr. and Mrs. Guy Breon and daughter and Mr. and Mrs. Ralph Breon, and son of Aaronburg, were Saturday supper guests at the Calvin Breon, Jr. home.

Mrs. W. F. Bierly visited her sister, Mrs. Ada Bierly, in Lock Haven, last Wednesday.

Mr. and Mrs. Kermit Rossman

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