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Sells the Champion Cream Saver	the soft corn, I was left in the country upon tharly advent of win- ter last year, I if to the hogs in more plentiful in normal quantities and this resul in a premature ripening of h and the consequent early market This soft corn is not of a natultat can be used for	year and unconsumed. This surplus was the insurance against the future; it was the saving factor in case of a crop fallure, which is apt to occur at any time. This year was an exception. Our surplus from 1916 was small. The 1917 crop was yery small. Naw incr	ANDREW LINDSTROM, Gen- eral Blacksmith and Practi- cal Horseshoer. Johnstown	Ave., Clothing, Shoes, Gents Furnishings. C. D. NUPP, 1214 Graham Av., Newspapers, late Magazines; Candies, Cigars and To- bacco. T. H. VAUGHN, Dealer im	
BUTTER made from De Laval-separated cream has won first prize at every convention of the National Creamery thermakers' Association for the last twenty-five years, as well as in every other important contest, and you must admit that this fact can mean but one thing—	food for hurs and this step was taken by the raisers in order to help the corfowers and as a result we find ourses with a sufficient quantity of k to care for all our needs if us intelligently. "There ap many elements enter- ing into the ding of the notion, our soldiers aphe allies, such as the	"We must, therefore, follow the time-honored and off-tested precedent established by Joseph and gather the	Stanley Wilson, Prop., deal- er in all kinds of Fresh and Smoked Meats; Butter, But- terine, Eggs, Cheese and	Fresh Roasted Peanuts and Buttered Pop Corn; opposite Windber Opera House.	
<b>The De Laval user</b> <b>gets not only more</b> <b>cream, but better cream</b> De Laval separated cream is better simply be- cause the construction of the De Laval bown that the butter-fat globules are delivered from 400-H. T. Sondergaard the cream spout unbroken. If you make butter yourself, or if you ship to a creamery and want the highest rath for youn but the De Laval. Have you seen the Have delivered from 400-H. T. Sondergaard 100-H. C. Jostin, 100-J. C. Jostin, World's Fair, St.	changes indiffues of production, transports facilities, available shipping e, troop movement, etc., that we a fill realize there will be constant/banging conditions that will have be met. We must expect frequentizes and even reverses in the require for conservation in some common and a more normal con- sumption others.	must accumulate a new surplus to take the place of that which has been swept away. It is more than prudence to do so; it is a vital necessity. This year's wheat crop will be large: next year's crop may be a failure—no one can predict. But out of this year's supply it is entirely possible for us to accumulate a surplus which would avert disaster which a crop failure in 1916 would surely bring.	Howard Heinz, U. S. Food Administrator for Pennsylvania, suggests the following plan for home rationing of wheat flour, in those families where total abstinence from wheat is impossible: FLOUR AND BREAD RATIONS PER PERSON PER WEEK For families doing own baking, using flour for all miscellaneous purposes, including crackers, maca- roni, pies, cakes, etc		
NEW De Laval? The new self-centering bow with its patented milk distributori is the great est improvement that near seen made in tream separator con- thirty year and weight to show you how it works. The NEW De Laval also contains improvements that nay been made in 1909—A. Carlson 1909—A. Carlson 1909—A. Carlson 1909—A. C. Past 1909—A. C. Past 1909—	ure of peration on the part of all of us. If boll your vegetables, never throway the water in which they were call. It contrains valuable ma- teria se it as the basis of a soup. Takes, red or white, when a lit- tle old to be eaten raw, may be coollike turning and served.	"T urge the people of Pennsylvania to have this in mind. "Eternal vigi- lance is the price of safety." Let us exercise it in full measure in the mat- ter of our wheat supply." Try steaming green vegetables in- stead of boiling them. """"""""""""""""""""""""""""""""""""	Where families buy Victory Bread they should limit the use of it as follows, as a maximum In families where Victory bread Is used, the wheat flour ration for all other purposes, including pies, cakes, crackers and macaroni pur- chased, etc. should be amaximum of	$1\frac{3}{2}  \frac{3}{2}  \frac{5}{4}  7  \frac{8}{4}  10\frac{3}{2}$	