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J. Edward Stevens
FUNERAL DIRECTOR AND EMBALMER
Phone Office and Residence CARROLLTOWN, PENNA.

**SCHOOLS ADOPTING
PRESSURE COOKER**

**Proves Solution of Rural
School Children's Warm
Lunch Problem.**

Getting a hot dish for the children's lunch in rural school, is a problem that has been worked on by parents, teachers and school boards alike, because they all realize how much good this can do the children, especially in severe weather.

Its simple solution is found when a pressure cooker is added to the school equipment, because in this way the food can be prepared quickly, inexpensively and without adding a lot of extra work and responsibility to the teacher.

Soup is one of the best hot dishes to serve because it takes the place of a beverage and at the same time affords a great deal of nourishment. The bowl of soup should, of course, be supplemented by the child's own lunch box from home, with its sandwich, fruit and nuts. Bake beans are also good cooked this way.

Before the close of school the teacher will ask some three or four children to bring some one item each to

**Hard Wood and
Sound**
By BETSY ADAMS
(Copyright.)

IT WAS hard to believe that Priscilla Mallinson had never had a suitor. She was small and slim with soft brown eyes and a darling little dimple in her chin. She knew how to dress, she knew how to be a good listener or an entertaining conversationalist.

Perhaps, however, it was what she did not know how to do that held would-be suitors at bay. The gentle art of attraction by means of provocative smiles and come-hither glances was not hers. Priscilla's worst enemy would not have called her a flirt and her best friend said she was too standoffish.

Living with an aunt who prided herself on having no modern nonsense about her undoubtedly accounted for some of Priscilla's primness. Then, again, perhaps Priscilla had never seen the man she wanted to attract!

"I wish," said Priscilla one evening to Aunt Becky, "that we had some wood for a fireplace fire. I saw an advertisement in tonight's paper by some one who has wood to sell. 'Hard and sound,' it says, 'suitable for the fireplace. Price reasonable.' I believe I will order some." Priscilla had a monthly salary as a kindergarten teacher.

"Well," yielded Aunt Becky, "seems like throwing away good money with the furnace fire going, but do as you're mind to."

The following morning Priscilla telephoned to the address given in the paper, and that very afternoon a light delivery truck drew up at the side door and a young man—a very nice-looking young man with fine gray eyes and attractive smile—descended and brought in the wood.

During the next few days she found that this stranger remained rather surprisingly in her thoughts. There was something about him quite different from the Blaketon lads she had grown up with. Yet apparently he was just a young farmer from the country.

She burned the wood quite recklessly that she might order more as soon as possible.

There was, in fact, wood enough for many evenings left when she ordered the second load.

In his overcoat pocket when he came with the wood, there showed a book whose title was just visible. And it was a very learned book on a very

deep subject. Priscilla had heard of it and read about it but never taken so much as a peep into it.

The third time he came she learned his name, Alexander McCleod. Little by little she was adding to her knowledge of him and what she discovered only whetted her eagerness to know more.

But summer would soon be here and the need for wood was over. She would miss his coming more than she cared to admit.

It was just at this time that Aunt Becky left on a visit to her sister in Maine, which lengthened indefinitely. Her absence made possible the putting into effect on Priscilla's part of a little scheme.

Her frequent ordering of wood was fast resulting in a cellar crowded to the exclusion of all else. She must think of some other way of getting rid of it than by burning it. Already she had kept a fire on the hearth when even the heat from the furnace was making it necessary to throw wide the windows.

But Priscilla, who did not know how to lure young men, decided to make room for more wood. An advertisement she found in the paper suggested a way she could do it.

"Wanted—fireplace wood that is hard and sound. Drop a postal to Box 13, Riverside. Will call."

Priscilla dropped the post card as directed. She had requested the advertiser to call as soon as possible. The sooner she disposed of her present supply, the sooner she could send for Mr. Alexander McCleod to bring some more.

That afternoon, as she sat sewing on the side veranda, there drove up, greatly to her surprise, the familiar truck. It was empty, however.

With a puzzled expression on his face and something in his hand—it looked like a postal card—Alexander McCleod was slowly walking up the drive.

"How do you do?" Priscilla hoped he could not hear the beating of her heart.

"I didn't know you were in the wood business, too," he said. "I wanted to get hold of some myself and answered your advertisement, not dreaming—" he paused.

Then he continued shyly. "I am not really in the wood business myself. I am a book reviewer and sort of free lance on the side. I bought a little farm for a place to work in and had a woodlot cleared last fall for a tennis court. But when I sold you the first load, I—well, I wanted an excuse for seeing you again. Finally, the wood gave out and I looked around for more!"

Suddenly, Priscilla began to smile.

She had been going to sell her wood to him that he might sell it back to her!

She would never, never tell him!

But some expression in her eyes—some come-hither look which they had never held before—betrayed her. The next instant they were in each other's arms.

where else. The sequoias of California are the giants of the vegetable kingdom. The Douglas fir, Sitka spruces and the giant arbor vitae (western red cedars) of Oregon and Washington are second in size only to the sequoias.

One Thing Certain
Some questions will forever remain unsolved. A back East physician once told a colored woman who had called to consult him in regard to an ailment, that her vitality was much run down. "Suppose," said he, brightly, using one of Doctor Holmes' questions for the purpose, "you were packed in a barrel of snow. How much of it could you melt?" The lady shivered. "Ah dunno," she replied fervently, "an' what's mo', Ah ain't never goin' to find out."—Portland Oregonian.

Great Forests on Pacific
Nowhere in the world are there such magnificent forests as those found along the immediate coast north of San Francisco, says the American Tree association. West of the Cascade and coast ranges the mild climate, heavy rainfall and generally humid atmospheric conditions have resulted in the production of a forest that is more wonderful in the density of its growth and the majesty of its development than is to be found any

**You can have a family
reunion any time you
like. How? . . .**

TELEPHONE
the out of town members!

Who's Who? Look in the Telephone Directory

ATTENTION!

WE HAVE PURCHASED A NEW
**RIGID AMMCO
HONE**
WITH A MICROMETER SETTING.

HAVE YOUR MOTOR HONED TO FACTORY SPECIFICATION ON PISTON CLEARANCE. HAVE NEW PISTONS AND RINGS INSTALLED AND YOUR MOTOR WILL HAVE THE "GYP" OF A NEW ONE.

PRICES RIGHT. ALL WORK GUARANTEED.
PRICES ON REQUEST.

PATTON AUTO CO.
PATTON, PA.

contribute to the soup-pot—a soup bone, a vegetable chopped up, some beans soaked overnight, or whatever tomorrow's soup may call for. The parents' co-operation must first be won before this program can be started, and then care must be taken to see that the children are called on for supplies in rotation. Staples such as salt and other seasoning can be kept on hand.

In the morning the ingredients are placed immediately in the cooker and thirty minutes before the soup is to be served the pressure cooker is put on the fire—over the stove if there is no other heat available. By using the pressure cooker soup which would otherwise require several hours simmering can be prepared in half an hour and all the mineral salts and vitamins will be preserved instead of boiled away.

The resourceful teacher will have no difficulty in getting the children interested in helping and will make this an opportunity to teach them lessons in co-operation and personal responsibility as well as the more concrete lessons of simple cooking, the elements of food chemistry and the necessity for right eating. The increased alertness and attentiveness of her well-nourished pupils will more than repay the costs and effort involved.

(© National School of Pressure Cooking.)



**NO ODOR TO FISH
COOKED WITH A
PRESSURE COOKER**

The sensible woman gives her family fish at least once a week, both in the interests of variety and because it is rich in mineral salts, phosphorus and calcium, which are builders of bone and teeth. From the housewife's point of view the chief objection to cooking fish is the odor which she is accustomed to associating with it.

These difficulties, according to the National School of Pressure Cooking, are overcome by cooking the fish in a pressure cooker. There will be no odor, either escaping into the room or affecting other food in the cooker at the same time. Furthermore, all the delicate flavor is retained as well as the life-giving mineral salts, and the flakes will be solid yet tender. Much of this is due to the brief space of time required for cooking under pressure, which also means a considerable fuel economy. Again, many of the tiny bones which are apt to make fish eating a wary occupation are so gelatinized by being cooked in this way that they can be safely eaten without noticing them.

Any fish which you could normally bake is better done in your pressure cooker. First see that it is thoroughly clean. Then season and wrap in a strip of clean cheesecloth and place in the inset dish of the cooker. Peeled potatoes may be put in the same dish. Fill the cooker with warm water up to the rack, put in the inset dishes and fasten the cover properly in position. For three pounds of fish cook 12 to 15 minutes at 15-lbs. pressure, and your fish is perfectly done and ready to serve.

A complete and well-balanced meal of fish, potatoes, buttered beets and steamed apple pudding can be prepared in a pressure cooker at one time.

**Real Burnt Almond
Real Coffee**

In Hoffman's De Luxe Package

Fresh Roasted Valencia Almonds... the finest grade of Mocha Coffee... each skillfully blended with real cream and real Cuban-cane sugar! This is how we make Hoffman's Burnt Almond and Coffee Ice Creams—the special combination this week in Hoffman's De Luxe Package.

No purer, or more delicious, ice cream can be made than Hoffman's. You'll agree when you taste this delightful combination in the De Luxe Package. Why not have it for your family dessert tonight?

A PRODUCT OF NATIONAL DAIRY

**The Best Start for a
Happy Married Life**

During the years past we have watched many newlyweds start on the journey of life. Almost without exception those who saved a part of their income regularly have become happy and prosperous. May we suggest that the new brides and grooms of this year come here and learn the advantages of savings account with this bank?

THE FIRST NATIONAL BANK
PATTON, PENNSYLVANIA

CAPITAL	\$200,000.00
SURPLUS	\$200,000.00
TOTAL RESOURCES OVER	\$3,240,000.00

Ge. E. Prindible, President; F. E. Farabaugh, Reuel Somerville, James Westrick, P. J. Kelly, Vice Presidents, Frank L. Brown, Cashier; M. Don Connell, M. S. Larimer, Assistants.
A ROLL OF HONOR BANK

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**The
New Ford**

**Quick as a flash
on the get-away**

NO NEED FOR US TO TELL YOU HOW QUICKLY THE NEW FORD ACCELERATES. YOU CAN SEE IT ANY DAY IN TRAFFIC. FEW CARS AT ANY PRICE ARE AS FAST ON THE GET-AWAY.

COME IN AND ARRANGE FOR A DEMONSTRATION. YOU'LL GET A REAL THRILL IN DRIVING THE NEW FORD BECAUSE IT IS SO ALERT AND RESPONSIVE AND SO EASY TO HANDLE UNDER ALL CONDITIONS.

Roadster \$450; Phaeton \$460; Tudor Sedan \$525; Business Coupe \$525
Coupe, \$550 Business Coupe, \$525
Sport Coupe, with rumble seat, \$550
Fordor Sedan, \$6.25

(All prices f. o. b. Detroit, plus charge for freight and delivery. Bumpers and spare tire extra.)

STOLTZ MOTOR CO.
PATTON, PENNA.

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**HOFFMAN'S
ICE CREAM**

A PRODUCT OF NATIONAL DAIRY