

VAN ORMER
Mrs. Charles Hamilton,
Twin Brother, Fed

A birthday dinner was held at the Charles Hamilton home recently for Mrs. Charles Hamilton and her twin brother, John, of Portage.

Attending the dinner were the following: Mr. and Mrs. John Simmons, Mr. and Mrs. Bill Bruce of Portage; Mr. and Mrs. Blair Lumar and children, Gary and Linda, of Niagara Falls, N. Y.; Fred Simmons, Mr. and Mrs. Walter Conrad and Mr. and Mrs. Charles Hamilton and family.

HONORED ON BIRTHDAY
A birthday dinner was held on Sunday in honor of James Stine. Attending were: Mr. and Mrs. Donald Harrison and family of Amshy, Mr. and Mrs. Bud Frazier and daughter of Alexander and Mr. and Mrs. Clyde Grove of Alexander.

Mr. and Mrs. Blair Lamar and family returned to Niagara Falls after spending a two-week vacation at the home of Mr. and Mrs. Charles Hamilton and Mr. and Mrs. Singleton Bloom of Ironton.

Mrs. Ted Hamilton and daughter, Marla, and son, Billy, Jim Coccia and Carl Conney visited over the week end at the home of relatives in Niagara Falls.

Mr. and Mrs. Paul Kephart announce the birth of a daughter, recently.

Mrs. Rita Wallace was a recent visitor at Elmer Keith residence.

Sunday visitors at Oscar Lovell home were Mr. and Mrs. Henry Lovell and sons of Ranney, Mr. Lena Cree and Harry Cree of Glasgow and Dr. and Mrs. Lovell of Bellwood.

Mrs. Oscar Lovell is a patient in the Phillips Hospital. All wish her a speedy recovery.

UTANVILLE
Frank Fye Observes
81st Anniversary Here

A birthday dinner party was held last Sunday at the home of Mr. and Mrs. Blair Troxell in honor of her father, Frank Fye, who celebrated his 81st birthday. The following were present: Mr. and Mrs. Walter Baer and granddaughter, Mr. and Mrs. Floyd Lender, Mr. and Mrs. Gil McFarland, all of Corcoran; Mr. and Mrs. James Britton, Sr. of Erie; Sgt. and Mrs. Ernest Troxell and sons of Dover, Del.; Mr. and Mrs. Clair Troxell and son, Joe of Geneva; Mr. and Mrs. Lawrence Fry of Creson; Mr. and Mrs. Don Fry, Carol and Craig Chaplin, Mr. and Mrs. Dean Troxell, Mr. and Mrs. Blair Troxell and Frank Fry.

Utahville EUB Ladies Aid Meets At O'Donnell Home
The Utahville EUB Ladies Aid Society held their regular monthly meeting at the home of Mrs. Dorothy O'Donnell, on Friday night, Oct. 2. The meeting was opened by the president, Mrs. Onaida O'Donnell. Several hymns were sung and prayer by Mrs. Mae Arthur. The second Chapter of Peter II was scripture reading by group participation. A short business session followed. The next meeting will be held at the home of Mrs. Ellen Miller. Lunch was served by hostess. The following attended: Mrs. Belle Newton, Mrs. Iva Robinson, Mrs. Onaida O'Donnell, Mrs. Mae Arthur, Mrs. Betty Fick, Mrs. Ellen Miller, Mrs. Helen Eversly, Mrs. Minnie Price and Mrs. Dorothy O'Donnell.

—The man with everything is no more satisfied than the one with nothing.

REILLYS
By LAURA DELATRE

A party was held at the home of Mr. and Mrs. Albert Legrand in honor of their daughter, Debbie, who celebrated her 2nd birthday. Many gifts were received. Attending were: Paul James, Barbara Bluck, Sandra, Karen and Gloria Burley, Beth Ann Prevost, Sheila Riggs, David Lallemand, Kate Swisher, Mrs. Julia Burley, Mrs. Anna Smith, Mr. Thomas Smith, Mr. and Mrs. Albert Legrand, Twila and Patty Legrand. Games were played and refreshments were served.

Mr. and Mrs. George Miller and family of Newberry, O., spent the week end at the home of Mr. and Mrs. Robert Miller and later attended the wedding of Gene Stoltz of St. Augustine and Ann Storm of Chest Springs.

Mr. and Mrs. Clem Delatree and family of Ebensburg visited at the home of Mr. and Mrs. Alfred Delatree on Saturday.

Mrs. Julia Legrand attended a meeting of the Center Baptist Association held with the Memorial Baptist Church in Johnstown on Sept. 29 and 30.

Mrs. Bertha Pavone and Mrs. Pete Dandrea of Altoona visited at the home of Mr. and Mrs. Pinali on Sunday.

Mr. and Mrs. Pete Ropp and children, Nancy, Mary Ruth and Bonnie and Laura Delatree visited in Hastings on Thursday evening.

Mr. Martin Hollers visited at the home of Mr. and Mrs. Robert Miller on Friday.

Mr. and Mrs. Tony Rematt and family of Spangler visited at the home of Mr. and Mrs. Frank Delso on Sunday.

Mr. and Mrs. Gordon Thie and family of Hastings visited at the home of Mr. and Mrs. Rene Hauert on Sunday.

Mr. and Mrs. Joseph Sgro of Carnegie spent the week end at the home of Mr. and Mrs. Clyde Trexler.

Mr. George Gainvors and Arthur Legrand, Jr. visited at the home of Mr. and Mrs. Paul Bluck recently.

Mr. and Mrs. Joseph Rempatt and family of Spangler visited at the home of Mr. and Mrs. Frank Delso on Sunday.

Mr. Frank Pinali and son Frank of Altoona visited at the home of Mrs. Mary Pinali on Saturday. A supper was held in honor of Clyde Troxler on his birthday Saturday, Oct. 2. Attending were: Mr. and Mrs. Robert Miller and Sherry Dowry.

LETTERS TO JANE . . .
By A. PAULINE SANDERS, Ph.D.
Ironton, Pennsylvania

Dear Jane,
So October is well begun and before long the lovely crisp fall days will be a reality. This is the time of year for renewed appreciation of nature's artistry.

When trees are dressed in their bright autumn colors.

Then we are drawn for long walks down the country paths or leisurely strolls through city parks. The children are coming home after a long school day, and many of them have had a long bus trip for good measure. Appetites have been sharpened so that the perfect ending for the day is a good hot meal.

Our farmers provide us with plenty of the substantial foods we crave. Whatever the main-dish preference—meat, poultry, fish, there will be abundant supplies from which to choose from.

This year October has been designated as "the protein month." The leaders on the plentiful food list are high-protein suppliers. The first line leaders are: beef, cheese and eggs.

Not to be overlooked are the ample supply of protein-rich poultry, broilers and fryers, hens and turkeys. Also we are producing plenty of milk and other dairy products. Now isn't this a wonderful outlook for the cool days to come?

Jane, are you thrilled as I that at last we have one of Pennsylvania's rural queen's in our section of Pennsylvania. Last week when the Pennsylvania Turkey Growers Cooperative Association met at the Ebensburg fair grounds they chose the 1954 Turkey Queen. She is, I guess you know, Patricia Leiden from St. Lawrence. Did you remember that she is a 1954 princess for the Potato Queen. What social poise and educational opportunities are in store for this young lady.

Of all the beef dishes, a hearty meal from ground beef is budget wise as well as work wise. Try Collaps-dome in a casserole—Oven Hamburger Stew, done in a casserole—Speedy Hamburger Meal, done in a skillet. For each of these dishes I'd suggest that you use a little monosodium glutamate to build up an over-all flavor.

With these easy to prepare one dish meals serve a cheery salad or relish. Either sweet sour cole slaw or fruit slaw makes a good choice or you may prefer bread and butter pickles or some one of the fall relishes. The dessert can be a bit more elaborate or expensive or very simple just as you like.

Collaps
Heat 2 1/2 cups water to boil in a saucepan. Add 1 pound ground beef, 1 teaspoon salt, one-eighth teaspoon black pepper, 1/4 monosodium glutamate. Stir in 1 teaspoon Worcestershire sauce and 2 tablespoons finely chopped onion. Simmer 5 minutes. Remove from the heat and add 1/2 cup chopped parsley. Make a paste from 1/4 cup each of flour and water, combine with meat mixture. Return to heat and boil 1 minute. Serve over hot mashed potatoes. Garnish with toast points. This amount makes six generous servings.

Oven Hamburger Stew
Parboil 3 cups cubed raw potatoes and 2 cups sliced carrots until almost tender. Drain. Brown 1 large chopped onion in 2 tablespoons fat. Add 2 cups stewed tomatoes and 1 cup water. Blend 3 tablespoons flour and 1/2 cup water and add to the tomato mixture. Cook until thickened, stirring constantly. Combine tomato mixture with potatoes and carrots. Pour into a casserole. Combine 1 1/2 pounds ground beef, 1 teaspoon salt, 1/2 teaspoon monosodium glutamate and a few grains of pepper. Form into small balls. Brown meat balls and place on casserole. Bake in moderate oven (350° degrees) for 20 to 25 minutes.

Speedy Hamburger Meal
Brown in a large skillet, 1 pound or 2 cups ground beef, 1 medium chopped onion and 1/4 cup chopped green pepper. Add 2 cups stewed tomatoes, 1 teaspoon Worcestershire sauce, 1 teaspoon salt, 1/2 teaspoon pepper, 1 1/2 teaspoons monosodium glutamate, 1 1/2 cups water. Cover with 1 (6 ounce) package of noodles. Cover tightly. Bring to boil. Simmer 12 to 15 minutes or until the noodles are tender.

Speaking of stews, there are many ways to vary this standby dish. Begin with the same 1 1/2 pounds of beef stew meat. Brown the meat in seasoned flour. Brown it in suet, lard or whatever fat you use and then cover with water and simmer about 2 hours or until the meat is tender. Add 6 medium carrots cut into halves or lengthwise pieces, 3 potatoes peeled and halved. Season with salt and pepper, perhaps a few cloves and a bit of bayleaf. Cook until vegetables are tender. You may thicken it or not as you like and you have good old American stew.

Start with the same amount of meat, using oil to brown it and being sure to include a clove of garlic with the seasoning. Substitute 1 1/2 pounds of zucchini cut into slices, 1/2 pound mushrooms and 1 pound peeled, quartered tomatoes for the potatoes and carrots and the stew turns out to be Italian.

Perhaps you'd rather have a French stew. All right, do not brown the meat, instead, cook it with 3 sprigs of parsley, a bay leaf and some celery until almost tender. Add 3 medium potatoes, 6 small onions and 6 carrots cut into slices. A bit later add one pound uncooked peas and a 4 ounce can of mushrooms. Thicken with a flour paste and serve very hot.

There are all kinds of salads that are tasty, unusual and of course fancy but I have a soft spot in my heart for our well known cabbage. I do like to "dress it up" once in a while.

Do you ever add seedless raisins, pineapple chunks, unpeeled apple cubes, sections of orange or grapes to your regular cole slaw? Chopped walnuts give an interesting flavor too.

This summer I found that my TV audiences preferred crumb pie shells. I did a little research on them and here are some of my results. A standard for an average shell is 1 1/2 cups of crumbs to 1/4 cup butter. The shell can be baked 5 to 8 minutes in a 375 degree oven and cooled or it can be chilled in a freezer or refrigerator for an hour. I have a special recipe using nonfat dry milk which is a better source of protein than the average crumb shell. For it use 1 and 1/2 to 1 and 3/4 cups crushed cornflakes, vanilla wafers, graham crackers as you desire. Add to the crumbs 2 tablespoons nonfat powdered milk and 2 tablespoons sugar and the usual 1/4 cup butter. If you

like the flavor of ginger, add 1/2 teaspoon powdered ginger to the graham or vanilla variety or use ginger snap crumbs. If you want a chocolate crust, then omit the sugar and use chocolate wafer crumbs.

This is the time of the year to bring in the Japanese lanterns, honesty, straw flowers and the like for pretty winter bouquets. I am hoping this winter to find some time to make some interesting winter gardens and woodland centerpiece. They can be such fun.

Yours for better homemaking,
PAULINE
—Mercer County has a land area of 681 square miles.

LETTERS TO JANE . . .
By A. PAULINE SANDERS, Ph.D.
Ironton, Pennsylvania

Dear Jane,
So October is well begun and before long the lovely crisp fall days will be a reality. This is the time of year for renewed appreciation of nature's artistry.

When trees are dressed in their bright autumn colors.

Then we are drawn for long walks down the country paths or leisurely strolls through city parks. The children are coming home after a long school day, and many of them have had a long bus trip for good measure. Appetites have been sharpened so that the perfect ending for the day is a good hot meal.

Our farmers provide us with plenty of the substantial foods we crave. Whatever the main-dish preference—meat, poultry, fish, there will be abundant supplies from which to choose from.

This year October has been designated as "the protein month." The leaders on the plentiful food list are high-protein suppliers. The first line leaders are: beef, cheese and eggs.

Not to be overlooked are the ample supply of protein-rich poultry, broilers and fryers, hens and turkeys. Also we are producing plenty of milk and other dairy products. Now isn't this a wonderful outlook for the cool days to come?

Jane, are you thrilled as I that at last we have one of Pennsylvania's rural queen's in our section of Pennsylvania. Last week when the Pennsylvania Turkey Growers Cooperative Association met at the Ebensburg fair grounds they chose the 1954 Turkey Queen. She is, I guess you know, Patricia Leiden from St. Lawrence. Did you remember that she is a 1954 princess for the Potato Queen. What social poise and educational opportunities are in store for this young lady.

Of all the beef dishes, a hearty meal from ground beef is budget wise as well as work wise. Try Collaps-dome in a casserole—Oven Hamburger Stew, done in a casserole—Speedy Hamburger Meal, done in a skillet. For each of these dishes I'd suggest that you use a little monosodium glutamate to build up an over-all flavor.

With these easy to prepare one dish meals serve a cheery salad or relish. Either sweet sour cole slaw or fruit slaw makes a good choice or you may prefer bread and butter pickles or some one of the fall relishes. The dessert can be a bit more elaborate or expensive or very simple just as you like.

Collaps
Heat 2 1/2 cups water to boil in a saucepan. Add 1 pound ground beef, 1 teaspoon salt, one-eighth teaspoon black pepper, 1/4 monosodium glutamate. Stir in 1 teaspoon Worcestershire sauce and 2 tablespoons finely chopped onion. Simmer 5 minutes. Remove from the heat and add 1/2 cup chopped parsley. Make a paste from 1/4 cup each of flour and water, combine with meat mixture. Return to heat and boil 1 minute. Serve over hot mashed potatoes. Garnish with toast points. This amount makes six generous servings.

Oven Hamburger Stew
Parboil 3 cups cubed raw potatoes and 2 cups sliced carrots until almost tender. Drain. Brown 1 large chopped onion in 2 tablespoons fat. Add 2 cups stewed tomatoes and 1 cup water. Blend 3 tablespoons flour and 1/2 cup water and add to the tomato mixture. Cook until thickened, stirring constantly. Combine tomato mixture with potatoes and carrots. Pour into a casserole. Combine 1 1/2 pounds ground beef, 1 teaspoon salt, 1/2 teaspoon monosodium glutamate and a few grains of pepper. Form into small balls. Brown meat balls and place on casserole. Bake in moderate oven (350° degrees) for 20 to 25 minutes.

Speedy Hamburger Meal
Brown in a large skillet, 1 pound or 2 cups ground beef, 1 medium chopped onion and 1/4 cup chopped green pepper. Add 2 cups stewed tomatoes, 1 teaspoon Worcestershire sauce, 1 teaspoon salt, 1/2 teaspoon pepper, 1 1/2 teaspoons monosodium glutamate, 1 1/2 cups water. Cover with 1 (6 ounce) package of noodles. Cover tightly. Bring to boil. Simmer 12 to 15 minutes or until the noodles are tender.

Speaking of stews, there are many ways to vary this standby dish. Begin with the same 1 1/2 pounds of beef stew meat. Brown the meat in seasoned flour. Brown it in suet, lard or whatever fat you use and then cover with water and simmer about 2 hours or until the meat is tender. Add 6 medium carrots cut into halves or lengthwise pieces, 3 potatoes peeled and halved. Season with salt and pepper, perhaps a few cloves and a bit of bayleaf. Cook until vegetables are tender. You may thicken it or not as you like and you have good old American stew.

Start with the same amount of meat, using oil to brown it and being sure to include a clove of garlic with the seasoning. Substitute 1 1/2 pounds of zucchini cut into slices, 1/2 pound mushrooms and 1 pound peeled, quartered tomatoes for the potatoes and carrots and the stew turns out to be Italian.

Perhaps you'd rather have a French stew. All right, do not brown the meat, instead, cook it with 3 sprigs of parsley, a bay leaf and some celery until almost tender. Add 3 medium potatoes, 6 small onions and 6 carrots cut into slices. A bit later add one pound uncooked peas and a 4 ounce can of mushrooms. Thicken with a flour paste and serve very hot.

There are all kinds of salads that are tasty, unusual and of course fancy but I have a soft spot in my heart for our well known cabbage. I do like to "dress it up" once in a while.

Do you ever add seedless raisins, pineapple chunks, unpeeled apple cubes, sections of orange or grapes to your regular cole slaw? Chopped walnuts give an interesting flavor too.

This summer I found that my TV audiences preferred crumb pie shells. I did a little research on them and here are some of my results. A standard for an average shell is 1 1/2 cups of crumbs to 1/4 cup butter. The shell can be baked 5 to 8 minutes in a 375 degree oven and cooled or it can be chilled in a freezer or refrigerator for an hour. I have a special recipe using nonfat dry milk which is a better source of protein than the average crumb shell. For it use 1 and 1/2 to 1 and 3/4 cups crushed cornflakes, vanilla wafers, graham crackers as you desire. Add to the crumbs 2 tablespoons nonfat powdered milk and 2 tablespoons sugar and the usual 1/4 cup butter. If you

like the flavor of ginger, add 1/2 teaspoon powdered ginger to the graham or vanilla variety or use ginger snap crumbs. If you want a chocolate crust, then omit the sugar and use chocolate wafer crumbs.

This is the time of the year to bring in the Japanese lanterns, honesty, straw flowers and the like for pretty winter bouquets. I am hoping this winter to find some time to make some interesting winter gardens and woodland centerpiece. They can be such fun.

Yours for better homemaking,
PAULINE
—Mercer County has a land area of 681 square miles.

DELICIOUS PIZZA PIE
SERVED NIGHTLY
Except Monday
Priced at 75¢ and Up
CARROLLTOWN AMERICAN LEGION HOME

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

DELICIOUS PIZZA PIE
SERVED NIGHTLY
Except Monday
Priced at 75¢ and Up
CARROLLTOWN AMERICAN LEGION HOME

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

DELICIOUS PIZZA PIE
SERVED NIGHTLY
Except Monday
Priced at 75¢ and Up
CARROLLTOWN AMERICAN LEGION HOME

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

DELICIOUS PIZZA PIE
SERVED NIGHTLY
Except Monday
Priced at 75¢ and Up
CARROLLTOWN AMERICAN LEGION HOME

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than the one with nothing.

—The man with everything is no more satisfied than