

Paper, Printing Business In Penna. One Of States Major Industries

Pennsylvania, the home of the first paper factory in America, today has a paper and printing business amounting to \$242,220,900 research figures released this week by Secretary James F. Bogardus of the Department of Forests and Waters, show.

The first paper factory was established at Roxborough, now part of Philadelphia, in 1793, by David Rittenhouse. His partners were William Bradford and Thomas Tesse Rittenhouse later became State Treasurer of Pennsylvania in 1777, and Bradford was appointed Attorney-General of the Commonwealth in 1791.

The first paper made in this mill was manufactured from rags by

hand labor. Today the principal material in manufacturing paper is wood such as spruce, hemlock, balsam-fir, and yellow pine.

It is estimated by the Department of Forests and Waters that approximately 500,000 acres of well managed forest land is required to supply the pulp mills of Pennsylvania with a constant supply of wood.

At the present time a great percentage of the wood is imported into Pennsylvania for this industry. The Department of Forests and Waters, however, believes that with increased reforestation practices in the State these imports will be cut down materially, and Pennsylvania will be able to raise enough

wood to meet its present requirements in the future.

The Keystone State can also lay claim to the first soda pulp mill in America which utilized a sulphite process in pulp manufacture.

A patent for making paper pulp from wood was secured in 1830 by Lewis Wooster and Joseph Holmes, of Meadville. They used slacked lime and aspen wood in the process. This was not only the first record of making paper pulp from wood in the State, but it was also the first definite record of its manufacture in the United States.

The first experiments with the sulphite process in Pennsylvania were made by Benjamin Tilghman, of Philadelphia, in 1865.

Pennsylvania Dutch!



— BY —
Shwilkey Bumblesock

Du husht mich de ledst wuch uff der kup g'shtelt in der tzeitung. Do sell in dime laeva nimmny. Ich wore gronk uff meim mawga far a pawr dawg. De leit hen shondlich fun mere g'schweztz derwaega. De Sexfoos Betz hut g'sawt es ware en grose imbroofment uff my looks wile my fees mae menslich gooka daida we my g'sicht. Ich hob era g'sawt ich daid era grawd en fardle gevva won se sich uff der kup sthella daid. De Betz Grill hut der Polly fore-g'schmissa os won ich net so feel sowfa daid don breicht ich aw net so farrissa glaeder dragwa, un de Polly hut era g'sawt os se het nuch tsu feel tzung un set moil widder em Billy Schnellkeffer si asel rida. Ich shtae aw net arlae uff em kup. Der mensch os en gonse wuch leaked un badreged un gaed Soondawgs in de karrich un lade far de orma sinder shtaed sex dawg uff em kup un aner uff da fees. Der mon woo si fraw used we en tramp dorrich era gons laeva un doot demo en fit honoert dawler mentument irver era grabw is usht uff da fees bis are en onery aw-g'tenked hut un der mon woo der awrem shoff-mon nummer bindt bis si kimmer nochig gae missa muss uff em kup in der Himmel, won are anyhow ni comed.

Droom saesh du ich bin net arlae os olls amohls uff em kup shtaed. Feel leit shtae na druff un wissia es net, un es daid tufmohls goot won mer sich druff sthella daid usht far saena we de welt d ghooked una ruff. We ich uff em kup g'shtonna hob olls es unnershteverstht ga-gooked—grawdt we en mon os g'suffia is maned era arlae ware sober un all de onera leit wara g'suffa. Far ae mohl in meim laeva hut der legislature on Harrisbarick recht ga-gooked. Oll de Semly-menner wora sober un arlich. Yaderer but ga-brovereed si tzae dawler fardeuna un keener hut / geld in de ribba g'shteecked greeked by da corporations. De drucker wora oll reich un de lawer ell awrem un uff em wake-noach em Himmel. De Demagrawda hen oll far prohibition ga-vote un de 'Publicans hen era offices uff g'schmissa un sin os Washington cooma os we hotta ou'sra shire won se em brenna is. De porra hen de seek foll government-benner g'hot, un de riggelwage kanich hen's 'effongallium ga-breedidched. De karricha wora foll un de wartz-heiser wora lahr. De welshawna hen shtruw-heet g'wora, un de weipsleit hen mae waga der Beevil g'schweztz os waga era nuchbera. In fact, es wore olls unnershteverstht sin hinnerstht feddersht.

Ich tzae mich olla yohr a pawr mehl uff der kup sthella usht far saena we de welt d ghooked un da tsawee enner.

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YOU PAY THE FREIGHT In Higher Taxes, Higher Living Costs, Fewer Jobs

In 1935 the New Deal was given \$4,800,000,000 of the taxpayers' money, to create jobs.

In 1936 it came back for—and received—\$1,500,000,000 more, and blamed industry for not cutting down the number of unemployed.

In Two Years the New Deal Has Received More Than Six Thousand Millions of Dollars to "Prime the Pump" and We Still Have Ten Million Unemployed.

The Bulk of This Almost Inconceivable Sum of Money Must Come from the Industrial States, and, in the Words of President Roosevelt Himself, Can Come From Nowhere, in the Final Analysis, Than "From the Sweat of Those Who Labor"—(His Exact Language).

Well, let's look at the facts and see why \$1 out of every \$5 that you spend is taxes; or, if you're not working, why you haven't a job. For it must be clear that the dollars that industry has to pay for taxes cannot be paid out for wages, too. Let's see who it is that is keeping you paying for 10,000,000 unemployed.

Industry has very little to do with the State of New Mexico.

New Mexico had 6,500 unemployed in 1930; it has 25,000 on the relief payroll in 1936.

New Mexico has a population of 402,000, and \$59,839,770 of Federal funds has gone into New Mexico in three years—about \$700 a family.

Automobile registrations jumped 11½% in New Mexico last year, and there's a car to almost every family.

New Mexico paid \$1,108,714 in State auto taxes last year, but only \$584,841 in all income taxes to the Federal Government.

The people of Pennsylvania and similar States will have to pay that \$59,839,770—in higher taxes and fewer jobs.

The mining and farming State of Arizona with a population of 435,000 (less than one-fourth that of Philadelphia) registered 103,122 motor cars in 1935, an average of at least one to a family.

The \$883,000 that Arizona pays in Federal income tax won't even meet the interest on the \$64,513,688 that the New Deal has dumped into that State in three years.

Pennsylvania and like States will pay it. Our workers will go without cars, and even without jobs, because they and their fellow industrial workers must pay for Arizona's \$64,513,688.

In 1930 the non-industrial State of South Carolina had 19,300 unemployed. There are now 54,000 on the relief payroll.

For, as President Roosevelt proclaimed in that famous speech at Pittsburgh, on October 19, 1932:

"OUR WORKERS MAY NEVER SEE A TAX BILL, BUT THEY PAY IN DEDUCTIONS FROM WAGES, IN INCREASED COST OF WHAT THEY BUY, OR IN BROAD CESSATION OF EMPLOYMENT"

Republican State Committee

In three years the New Deal has poured \$108,163,475 into South Carolina, and in 1935 motor car registrations in that State jumped 16.3%.

More taxes and fewer jobs for the industrial States, while relief payrolls and automobile purchases go up together in the non-industrial State of South Carolina.

Nevada, with a population of 91,000 (fewer people than in each of 6 Pennsylvania cities, or any one of 26 Pennsylvania counties) receives from the New Deal \$1,500 a year for each person on the relief payroll.

That State has been receiving 10 times as much from the Federal Government as it contributes to it—which may explain why motor car registrations in that State increased 8.2% in 1935—an automobile for every third person in the State.

You will finance Nevada's joy-ride.

The farming and mining State of Montana has a population of only 531,000.

Motor car registrations took the astounding jump of 16.7% in 1935—the 149,712 registrations averaging better than one car to each family.

During the last 3 years Montana has received from the New Deal 10 times the amount she has paid in Federal taxes—and the Government recently rushed more millions west.

In higher taxes, higher living costs, and fewer jobs, you and your fellow workers will pay for the glory that is Montana under the New Deal.

Maple Grove Field House is fully enclosed and heated, and that the program will be staged according to schedule no matter what the weather conditions. Admission will be free to members of the Club. Each member who obtains a new member prior to the "big show" will be entitled to a guest ticket. You can get all the news of this locality for less than three cents a week through The Bulletin.

The NEWEST PARTIES



THE newest parties—and those that are best fun—are the impromptu parties. This doesn't mean, however, that our guests must always flock in with a "Surprise! Surprise!" and find you in ecstasies over it all. It means, merely, that you are so well prepared for entertaining that you are comfortably equipped to give spur-of-the-moment parties and know that cooks in the kitchen, all's well with the cupboard. Once upon a time this would have been interpreted to mean that your linen closet was piled high with correct napery. Your silver chest was rosetta, and that the pantry was stocked like a corner delicatessen.

Times Have Changed

Not today. All you need is some bright peasant linens, some wooden bowls for salads, or sandwich trays for sandwiches, and some steins for beer or cider—depending on whether your spur-of-the-moment parties are younger set or adult.

As for the pantry—keep on hand canned sandwich spreads, canned fruits or fish for salads, an extra loaf of bread or so, which can be toasted if it becomes stale, some delicious salad dressings, olives and pickles, vacuum-packed coffee and perhaps some minis.

Keep the refrigerator well stocked with canned beer. The newest way to buy beer for home use or for parties is in cans. You'll be delighted to find that two cans of this beer take up only the space required for one bottle of beer—and thus your party shelf in the refrigerator doesn't crowd out the children's Grade A milk and such.

No doubt, by this time, you know all sorts of good things to serve with beer, but since we're always scouting around for something new for these "newest"

parties—here are more suggestions:

Snappy Come-Backs

Toasted Deviled Cheese Sandwiches: Spread squares or oblongs of buttered toast with deviled ham. Sprinkle thickly with grated cheese and place under the broiler flame until the cheese is melted and browned. Serve at once.

Corned Beef and Celery Sandwiches: Chop sufficient corned beef to fill one cup. Add one-half cup finely-chopped celery and one-third cup chili sauce. Spread between slices of buttered whole wheat bread. This makes about one dozen whole-slice sandwiches.

Vienna Sandwiches: Cut sausages in thin rings and put a layer of them on bread that has been spread with butter and mayonnaise. Sprinkle with a little chopped sweet pickle and cover with another slice of bread spread with butter and mayonnaise.

Sardine and Pimiento Sandwiches: Bone, skin and mash the contents of one can of sardines (or use the boneless and skinless sardines). Add two tablespoons chopped pimiento and four tablespoons mayonnaise. Spread between buttered rye bread slices. **Sauerkraut, Sausages and Blushing Apples:** Heat the sauerkraut from one 1-pound can of sauerkraut and pile in the center of a large hot platter. Heat the contents of one 9-ounce can of Vienna sausages and arrange on top. Around the edges place six small apples which have been cored, pared and cooked in a syrup made by boiling one cup sugar, one and one-half cups water and a few red cinnamon candies together. Turn the apples around often so they cook and color evenly on all sides. Let cook until tender, but not so long that they lose their shape. This serves six persons.

RECIPES Tried and True

This is the season for clams, and if you are fond of them, as most people are, you will acclaim this recipe for deviled clams your favorite. It was kindly submitted by Mrs. Henry W. Witte, 743 Locust Street, and is published in response to the many requests for an economical as well as substantial deviled clam dish.

Deviled Clams
1 doz. large clams
3 or 4 hard boiled eggs
3 good sized onions
(Put above ingredients through food chopper)
Add to mixture:
2 qts. breadcrumbs (the kind that you break apart from the bread in small pieces) or 1 qt. finely ground breadcrumbs (use stale bread and put through the food chopper).
Salt to taste
½ tsp. red pepper
1 measuring cup full mashed potatoes

It will not be necessary to use the liquor from the clams as there is enough moisture in the ground clams to provide moisture. Scrub and dry clam shells, fill with mixture, add small piece of butter on top of each, and put in long pan in which one inch of water has been placed. Bake in oven.

DRIED CORN RECIPE

Fruits and vegetables of many types may be preserved for use during the winter months by drying now in the rays of the late summer sun. These products are prepared and placed in trays or on cloth facing the south so they may receive the most direct rays of Old Sol. Corn can be dried more successfully than any other product and here is a special recipe for preparing corn for drying: Add one cup milk, two tablespoons sugar and three-fourths teaspoon salt to each four cups of corn. Cook down until liquid is evaporated then spread corn to dry.

NEW WAY TO COOK BEETS

A great many housewives have been taught that beets must be cooked whole and with the skins on but Miss Miriam Lowenberg, nutrition expert at Iowa State College, tosses this idea away and advocates peeling and slicing the beets raw, covering with plenty of water and cooking rapidly for about 15 minutes. This method, she says, makes them tender, preserves the color, and flavor may be brought out by addition of a little vinegar, lemon or orange juice. Here is the way she prepares a dish called Beets Piquant: Make a sauce of one and a half tablespoons butter, one of flour, half cup evaporated milk and half cup beef broth. To this add two cups diced beets and heat after which add two

tablespoons vinegar, one of sugar and half teaspoon of salt when hot. Serve at once.

Chopping Nut Meats

2. "What is the quickest way of chopping walnuts or other nut meats?" This is a very excellent answer to this question. To chop nut meats quickly place them in a stout paper bag or tie them in a piece of Cut-Rite Waxed Paper and roll with a rolling pin several times. This is a very easy cooking tip to follow.

Caramelizing Sugar

3. Place the sugar to be caramelized into a bright and clean frying pan. Shake the pan so that the sugar is all level in the pan and not in a heap, then put the pan over the fire and watch for the sugar to start melting, then rock the pan slowly and as the sugar melts, keep it moving around by slowly rocking the pan and NOT by stirring with a spoon.

Making Sour Cream Sweet

The only way to do this, is to add a pinch of baking soda. Stir it in, then try your cream. You may have to add a little more until the cream tastes sweet and will not curdle. We can't tell you just the amount of soda to add, because that depends on how sour the cream has become. This tip is not intended to use on cream that has turned completely sour, but on cream that has just turned.

Rhubarb Pie

2½ cups rhubarb, cut in ½ inch pieces
2 beaten eggs
1 cup sugar
4 tablespoons flour
Combine ingredients and place in pie shell and cover with crust. Bake 40 minutes in hot oven 450 degrees Fahrenheit at first, reducing heat after first twenty minutes baking, to 350 degrees.

Blackberry Pie

3 cups blackberries
1 cup sugar
½ teaspoon salt
3 tablespoons flour
Line 9-inch pie plate with pastry. Moisten edge with cold water and fold in overlap even with edge of plate, then moisten edge again. Fill with berries mixed with sugar, salt and flour. Then add top crust and bake 40 minutes in hot oven, 450 degrees at first, reducing heat after first twenty minutes baking, to 350 degrees.

One-Crust Fresh Peach Pie

½ cup butter
1 cup sugar
½ cup flour
6 medium peaches
4 tablespoons water
¼ teaspoon nutmeg
Line deep pie plate with pastry. Cream butter and sugar together. Add flour and rub to crumb-like mixture. Sprinkle half of this on bottom of the pastry-lined pie plate. Lay on this pared, stoned and halved peaches with the cut side down. Bake 10 minutes in hot oven of 450 degrees, then in a moderate oven of 350 degrees for 20 minutes, or until peaches are tender. Serve cold.

Orange Mist Frosting

2 egg whites, unbeaten
1½ cups sugar
4½ tablespoons orange juice
½ tablespoon lemon juice
1 teaspoon grated orange rind
Combine egg whites, sugar, and orange and lemon juices, in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beating constantly, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; adding orange rind before spreading on cake.

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