

Dick Gries' Angus Brings Top Money at 4-H Beef Sale

A 1,735 Angus steer owned by Dick Gries brought top money of \$24.50 at the 4-H beef sale held in Wayne Thursday.

John Sandahl received the second best price of \$23.50 paid by Fredrickson... Other sale results in the order in which they occurred are:

Leo Nielsen, HS, 1060, \$22.00 to Wayne Grain & Feed, Wayne; John Dorey, HS, 1115, \$20.00, State National Bank, Wayne.

Keneth Overingham, HS, 980, \$29.00, Hornell, Jean Meyer, HS, 1000, \$30.50, Swany's Stores, Wayne.

Martin Jones, HS, 995, \$28.00, First National Bank, Wayne; John Olson, HS, 975, \$30.50, Wayne Herald.

Area Shippers Shippers to Sioux City this week included William McQuistan, Pender.

DAR to Meet in West Point The Nebraska Division of the DAR will hold a district meeting at West Point Friday.



CONSTRUCTION OF A 22-bed addition to the Dahl Nursing Home will begin Monday with a completion date of March 1.

Teachers To Meet in Wayne Tonight

The Wayne County Education Association will hold a dinner meeting in the all-purpose room of the Wayne Elementary School tonight (Thursday) at 6:30 p.m.

During the business meeting, Maciejewski will give a report on the Eleventh Annual Leadership Conference held during the summer at Camp Norwesca near Chadron.

All teachers in Wayne County, both city and rural, are eligible for membership in the Association.

At CPA Society Meet

Prof. Willard Wollenhaupt of the Wayne State business faculty attended a meeting of the Nebraska Society of Certified Public Accountants in Lincoln, Sept. 11.

Wriedt to Give Report to Governor During Scout Week

Ronald Wriedt, son of Mr. and Mrs. Cecil Wriedt, Wayne, will be the 1962 representative for the Annual Report to the Governor of the State of Nebraska during Scout Week in February.

He will compete in state tryouts in November for Report to Nation Scout.

Naval Officer Tests

The Navy Officer Procurement Team from Omaha will be at WSTC Oct. 1 and 2 to interview applicants for the male and the WAVC officer programs.

Top Pilots in Meet

Captain Ray McNally, whose wife is the former Gloria Johnson, Wayne, is among the nation's top jet pilots who are participating in the Air Force wide fighter weapons meet in Nevada during September.

Judges Art Exhibit

Richard Lesh, associate professor of art at Wayne State, served as a judge of an art exhibition at Joslyn Museum, Omaha, recently.

In Rifle, Pistol Meet

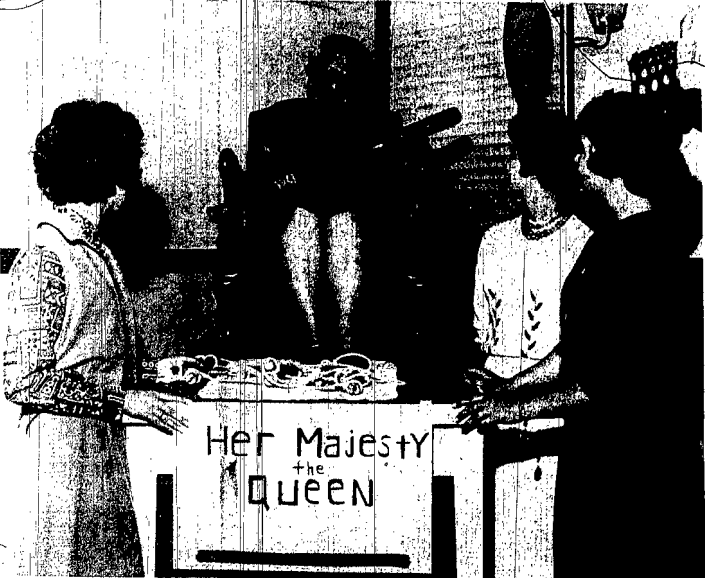
Army SFC Kenneth Krueger, son of Mr. and Mrs. Leo Krueger, Winnside, recently participated in the 1962 National Rifle and Pistol Matches at Camp Perry, Ohio.

Set Friday as Deadline For Wool Promotion Vote

For those who are eligible to vote in the referendum on the wool market promotion program, the vote will be held on Friday, Sept. 21, at 10 a.m.

Balloting may take place at the ASCS county office serving the county where the producer's farm or ranch headquarters is located today and tomorrow.

The Chairman emphasized that the referendum will not affect the wool payment program itself. This was extended for four more years under legislation enacted last summer.



THE FALL SOCIAL SEASON had something new last week at Wayne State as Terrace hall staged an all-school party.

Hospital Auxiliary Begins Plans For Annual Bazaar

The Wayne Hospital Auxiliary this week began plans for their annual bazaar which has been scheduled for Nov. 17.



RONALD WRIEDT

Rock Clubs Plan Joint Meeting Wednesday

The Northeast Nebraska Rock and Mineral Club and the Siouxland Gem and Mineral Club will hold the annual joint meeting at the Wayne County court house Wednesday at 8 p.m.

To Graduate Sept. 30

Erka Reichert and Karen Willers, both of Wayne, will graduate from the Omaha School of Vocational Nursing Sept. 30.

Driver License Exams

Drive license exams will be given in the basement of the court house Friday afternoon after 2 p.m.

Tri-State Bowling Meet To Be Sponsored by Lions

The Wayne Lions Club will sponsor a Tri-State Lions Bowling Tournament in November at Melody Lanes.

Business Notes

Arnold Maurer, Wayne, Aid Association for Lutheran representative, recently graduated from the Life Underwriters Training Council Course.

Community Improvement Meeting Here Wednesday

Livestock Marketing And Production Clinic Set in Laurel Friday

A livestock production and marketing clinic will be held at the Laurel Sales Barn, Friday, the morning at 8 p.m.

Phil Henderson, farm economist at the College of Agriculture will discuss the outlook for livestock production (cattle feeding) in the coming year.

Dr. Dodson to Paint Hotel Morrison Mural

Dr. Roy Dodson of the Wayne State art faculty has been commissioned to paint a mural for the Hotel Morrison lobby, Connie Suhr, hotel manager, reports.

First Annual Meet Set For Historical Society

The first annual meeting of the Wayne County Historical Society will be held Monday at 2:30 p.m. in the District court room.

Another Enrollment Record Set at WSTC With 1,550 Enrolled

Wayne State's enrollment has passed the 1,500 mark, and it is expected to reach about 1,550 within a few days.

Former Carroll Man Ends Work in India On Corn Seed Study

Warren Sals, son of Mr. and Mrs. Albert Sals, Carroll, returned to the staff at the University of Nebraska after conducting a year long hybrid seed production project in India.

Five Generations of the Brummond Family Were Together in Wayne This Week

The four new corn hybrids were developed from breeding material gathered in all parts of the world and evaluated for performance in conditions in India.

Her Majesty the Queen

Master of Ceremonies Harold Larson looked at the name, gulped, and managed to announce the most aggressive woman.

WSTC Sets Physical Fitness Test Clinic

High school students of Northeast Nebraska will have a chance to demonstrate their physical fitness Saturday, Sept. 29, at Wayne State.

Broken Bone Plague Still With Wackers

Winside-Reed and Diann Wacker, children of Mr. and Mrs. Don Wacker, are recovering from broken bones.

Area Shippers

Shippers to Sioux City this week included William McQuistan, Pender.

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FIVE GENERATIONS of the Brummond family were together in Wayne this week. Making up the group are: seated from left, Mrs. Amanda Brummond, 88, Norfolk, the great-great-grandmother.

group also discussed plans for the County convention which Friends Church Union will host at the Concord church beginning at 9:45 Friday Sept. 28. Rev. Charlotte Dillon and Mrs. Allen Prescott served lunch.

LCA Meet
Wednesday afternoon the Concord cemetery association met at the Concord Lutheran church. Plans were made for the annual supper Oct. 13 at the Concord auditorium. Refreshments were served by the members of the first church.

Confirmation Dinner
Thursday morning Gary Kavanaugh was a member of the class confirmed at the Coleridge Catholic church. Dinner guests in the Merle Kavanaugh home following the services were Mr. and Mrs. M. P. Kavanaugh, Mrs. Vincent Kavanaugh and Vincie, Mr. Alden Serven, Mr. and Mrs. Merle Kavanaugh, Mr. and Mrs. Jack Kavanaugh and family, Mrs. Laverne Kavanaugh and children, Mrs. James Kavanaugh and Jimmy and Mrs. Gerle Kavanaugh.

Confirmation Dinner
Thursday morning Larry Kessler was confirmed at St. Frances church, Randolph. Guests in the Ed Kessler home for dinner following the services were Mrs. M. P. Kavanaugh, Mrs. Vincent Kavanaugh and Vincie, Mr. Alden Serven, Mr. and Mrs. Merle Kavanaugh, Mr. and Mrs. Jack Kavanaugh and family, Mrs. Laverne Kavanaugh and children, Mrs. James Kavanaugh and Jimmy and Mrs. Gerle Kavanaugh.

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Nanni home, Norfolk, to celebrate Dobbi's second birthday.

Churches . . .

Methodist Church
(Mrs. Charlotte Dillon, pastor)
Sunday, Sept. 23: World Service Sunday, Sunday school, 10 a.m.; worship, 11.
Thursday, Sept. 27: WSCS fall supper.

St. Anne's Catholic Church
(Thomas Hitch, pastor)
Thursday, Sept. 30: Parish work night, Dixon auditorium.
Sunday, Sept. 23: Mass, 9 a.m.; all supper, serving begins, 4:30 p.m.

Milford Walton, Plainview, was a Friday visitor in the Fay Walton home.
Mr. and Mrs. Adolph Bloom were Friday evening visitors in the Floyd Bloom home.

Mr. and Mrs. Lester Patton were in Omaha Tuesday where they attended funeral services for Mrs.

Patton's aunt and also visited Mrs. Edward Mathews.
Sunday afternoon and evening guests in the Earl Eckert home were Mr. and Mrs. LeRoy Penlerick and family and Mr. and Mrs. Larry Lubberstedt and family.

Monday evening Mr. and Mrs. Myron Nykes and family were visitors in the Frank Koester, jr., home, Jefferson, S. D.
Mr. and Mrs. Dale Stanley and family were Sunday dinner guests in the Newell Stanley home.
Mr. and Mrs. Alvin Newton and sons were Sunday evening visitors in the Clarence McCaw home.

Friday afternoon visitors in the Ray Spahr home were Mrs. Merrill Claussen and Mrs. Mike Thompson and children.

Mr. and Mrs. Fred Mattes and Lavonne and Mr. and Mrs. Willis Schulz and family were Friday evening guests in the Vern Nobbe home to help the host celebrate his birthday.

Last Saturday afternoon visitors in the Ernest Knoell home were Mr. and Mrs. Gerald Stolze and

The Wayne, (Nebr.) Herald, Thursday, September 20, 1962

Dennis and Melva Knoell, South Sioux City; and Mrs. Carol Hirschert and children.

Mrs. Frank Lisle returned Monday after spending a week in the Mrs. Vera Phillips home, Lincoln. The ladies attended the State Fair.
Saturday Ronald Peters joined a group of Allen FFA members who attended the Clay County fair, Spencer, Ia.
Dwight Johnson was a weekend guest of Gene Quist in the Marion Quist home.

Mr. and Mrs. Frank Johnson returned Saturday after three days' visit in Iowa. They were Thursday overnight guests in the H. L. August home, Spencer, and spent Friday night and Saturday with Rev. and Mrs. Evan Routh, Lone Rock.

Mrs. Harold Erwin and son were Wednesday evening visitors in the Mrs. Mae Jewell home.
Tuesday afternoon and supper guests in the Dick Delph home

were Mrs. Leonard Hattig and children, Wakefield, Mr. and Mrs. Jim Kuehner and children were evening guests in the Fred Mattes home.
Mr. and Mrs. Marvin Hartman and Clayton spent Saturday at the Clay County fair, Spencer, Ia.
Mr. and Mrs. Dick Chambers returned Thursday from a visit in the Aaron Armfield home, Greeley, Colo.

Mr. and Mrs. Fay Walton and Joyce were Thursday evening guests in the Glen Walton home to help Jeanne celebrate her birthday.
Wednesday dinner and lunch guests in the Ray Spahr home were Gail Selton, Clarence McCaw, and Harry Samuelsen.
Mr. and Mrs. Oliver Noe, Darlington and Joylyn Noe were Sunday guests in the G. E. Jones home, Carroll.

More DIXON — page 4

To Attend Nebraska U
Verdel Noe, son of Mr. and Mrs. Leslie Noe, left Thursday morning for Lincoln where he will enroll as a sophomore at the University. Verdel is a 1961 graduate of Laurel high school; Doris Walton enrolled in the Agriculture college—Home Economics department, Miss Walton is a 1962 graduate of Hartington high school.

Wins Blue Ribbon at State Fair
Among the blue ribbon winners on 4-H entries at the State Fair was Patty Thomas, daughter of Mr. and Mrs. Paul Thomas, who received the award on a luncheon set she exhibited. Patty is a member of the Dixonettes 4-H club.

Enrolls at Midland
Daniel Johnson, son of Mr. and Mrs. Hans Johnson, has enrolled at Midland college, Fremont, as a junior. Daniel is a 1960 graduate of Laurel high school and a 1962 graduate of Wahoo junior college.

Mr. and Mrs. Ted Johnson and family were Sunday evening visitors in the Mrs. Ella Ellis home, South Sioux City.

Mr. and Mrs. Harold George and family visited Mrs. C. W. George Saturday in Lincoln.

Wednesday evening guests in the Oscar Johnson home to help the host observe his birthday were Mr. and Mrs. Lawrence Backstrom and family, Mr. and Mrs. Bud Hanson and family, Mr. and Mrs. Wallace Magnuson and family, Mr. and Mrs. Kenneth Olson and family, Mr. and Mrs. Hans Johnson, Alice and Lee, Mr. and Mrs. Ted Johnson and Bernita, Mr. and Mrs. Arvid Peterson, Mrs. Otella Magnuson, Mr. and Mrs. George Magnuson and Mr. and Mrs. Gereon Allvin.

Mr. and Mrs. Ben Cross, Wayne, were Wednesday evening callers in the Paul Borg home.

Mr. and Mrs. Elmer Sundell were Tuesday evening visitors in the Tom Park home, Sioux City.

Mrs. Park and daughters returned home with them and visited until Thursday when the group were supper guests at the Park home.
Mr. and Mrs. Garold Jewell and Mary were in Audobon, Ia., Sunday where they attended the wedding of Mrs. Jewell's niece, Judy Smith.
Mervin, Karen and LaNaee Johnson were Monday visitors in the Fay Walton home.

Mr. and Mrs. Clarence Hayward, Laurel, were Sunday dinner guests in the Donald Ankeny home.

Society . . .

Social Forecast
Thursday, Sept. 20, Tara Hill Altar Society, Daily Hall

Sunday, Sept. 23, St. Anne's supper, Dixon auditorium

Monday, Sept. 24, Twilight Line

Tuesday, Sept. 24, Papa's Partners

Thursday, Sept. 27, Methodist WSCS supper

WSCS Meets Thursday
Thursday afternoon Women's Society of Christian Service met at the church parlors. Mrs. Earl Peterson led the lesson on "United Efforts." Plans were completed for the annual fall supper which will be held at the church Sept. 27. Serving will begin at 5 p.m. Mrs. Floyd Wig and Mrs. Louis Abts were hostesses and served refreshments at the close.

Pitch Club Dinner
Sunday evening the Pitch club opened its fall season with a dinner at the Laurel steakhouse. The remainder of the evening was spent playing cards.

Best Ever Club Meets
Wednesday afternoon Mrs. Arthur Bell was hostess to Best Ever club. The next meeting will be Oct. 16 with Mrs. William Eckert.

Garden Club Guest Day
Wednesday afternoon Garden Club met with Lili Mills for a guest day program. Mrs. Dave Kuhl, Mrs. Frank Thomas and Mrs. J. C. McCaw planned and presented the program. Mrs. Charles Mills, Mrs. Ed Sala, Mrs. J. C. McCaw and Lili Mills served a cooperative lunch. Mrs. Charles Mills will be Oct. 10 hostess.

Out-Our-Way Club Meets
Wednesday afternoon, Out-Our-Way club met at the Earl Evers home. Eleven attended. Amanda Schutte won the door prize. Plans were made for the club's annual trip to Sioux City with dinner at the Biltmore Sept. 27. Mrs. Earl Mattes was assistant hostess. The next meeting will be Oct. 10 with Mrs. Newell Stanley.

WCTU Meets Tuesday
Tuesday afternoon Friendship of the Women's Christian Temperance Union met at the Dixon Methodist church. Mrs. Lucille Thompson presented the program. A roll call service was held and members paid their annual dues. Plans were made for a local institute which will be held Oct. 9 at the Concordia Lutheran church. The

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Just Can't Beat That National Meat!

FOOD IS A BARGAIN

Govt. Insp. Plump, Juicy STEWING CHICKENS 29¢

For Hot and Hearty Stewed Chicken 'n Dumplings or Cool Tasty Chicken Salad. Perfect for Any Weather.

3- to 4-Lb., WHOLE, PER LB.

Deep Hickory Smoked for Superior Delicious Fragrant Flavor, Short Shank For 39¢

Smoked PICNICS 39¢

TOP TASTE BEEF Sausage 1-Lb. Roll ... 29¢

SWIFT'S ESSEX Summer Sausage Per Lb. ... 69¢

FOOD IS A BARGAIN

Del Monte PEACHES 4 BIG No. 2 1/2 CANS \$1

FOOD IS A BARGAIN

Kellogg's CORN FLAKES 3 BIG 18-OZ. PKGS. \$1

FOOD IS A BARGAIN

SWISS MISS - Frozen PIES EACH ... 29¢

FOOD IS A BARGAIN

ARGO-OUT WAX BEANS No. 303 CANS 9 \$1

FOOD IS A BARGAIN

FREE A 16-OZ. JAR OF DORBY'S BEEF AND NOODLES WHEN YOU BUY 2 DORBY'S CHICKEN & NOODLES REG. PRICE OF EITHER ... 43¢ BUT YOU GET THE BEEF JAR FREE

JUST CAN'T BUY FRESHER, FINER PRODUCE!

POTATOES REDS 10 -LB. BAG 29¢

For Good Menus and Sound Budgets U.S. All Purpose

FOOD IS A BARGAIN

BANANAS 2 LBS. FOR 29¢

IDEAL FOR THE LUNCH BOX

FOOD IS A BARGAIN

ORANGES 3 DOZEN \$1

HEAVY WITH JUICY FRESH FLAVOR

FOOD IS A BARGAIN

Schilling PURE GROUND BLACK PEPPER 4-OZ. PKG. 49¢

Supreme Cookies 49¢

CHOC. DROP 1-Lb. Pkg. ... 49¢

FRESH CRISP Hydrox Cookies 1-Lb. Pkg. ... 49¢

CRISCO 3-Lb. Can ... 87¢

FLUFFO 3-Lb. Can ... 75¢

8¢ OFF ON IVORY Liquid 22-Oz. Net ... 59¢

7¢ OFF ON CHEER Giant Pkg. Net ... 74¢

COMET CLEANSER 14-Oz. Size ... 2 for 33¢

FOR AUTOMATICS DASH 3-Lb., 3 1/2-Oz. Pkg. ... 79¢

BATH SIZE ZEST TOILET SOAP ... 2 Bars 43¢

REG. SIZE ZEST TOILET SOAP ... 2 Bars 29¢

PERSONAL IVORY Soap 8¢ Can Net ... 5 Bars 36¢

LIQUID JOY 22-Oz. Size ... 67¢

DUZ 2-Lb., 10 1/2-Oz. Pkg. ... 98¢

17-OZ. DOWNEY ... 49¢

NEW TABLET SALVO Fig. of 12 ... 45¢

GIANT TIDE ... 79¢

28-OZ. Mr. CLEAN ... 69¢

NEW LIQUID THRILL 22-Oz. Size ... 67¢

The Kitchen Maid you never see

she comes with most of the food you buy today

Talk about help and convenience — it used to take a wife 5 1/2 hours a day to cook for four. Now How It Takes 30 minutes or less.

How did food get to be such a bargain — in saving work, time and money? Research. Your food industry spends 100 million a year cooking up new helps, frozen food, convenience meals, mixes, instant, heat/serve, precooked meals...

Two-thirds of your grocery items are new or basically improved. Most products you buy from him weren't even on the market a dozen years ago!

FOOD IS A BARGAIN

Another's work will buy more food in America than at any other place on the planet!

Dixon

(Continued from page 3)

Mr. and Mrs. Harold Dirks were Tuesday evening visitors in the Myron Dirks home.

Enil and Amanda Schutte were Sunday evening visitors in the Lowell Stanley home.

Mrs. George Rasmussen was a Wednesday morning visitor in the Fay Walton home.

Mr. Jack Westerman was a Saturday morning caller in the Ray Spahr home.

Mrs. Frank Lisle and Lori Hartman were Saturday afternoon guests in the Jens Kvols home.

Mr. and Mrs. J. L. Saunders were Tuesday night guests in the Lowell Saunders home.

Friday evening Mr. and Mrs. Clayton Stingley and Mr. and Mrs. Elwood Pehrson and sons had a weiner roast at Gavin's point.

Thursday evening guests in the Mrs. Sadie Briny home were Mr. and Mrs. S. E. Eddy.

Ed Bokemper, Redfield, S. D., was a Friday overnight guest in the Clarence Henningson home.

Jim McCaw, Marengo, Ia., was a Monday through Saturday guest in the Mrs. Mabel McCaw home.

Mr. and Mrs. Ted Johnson and Bernita were dinner guests, Friday of Mr. and Mrs. Earl Peterson in a Sioux City restaurant.

Mr. and Mrs. Fred Mattes were Tuesday evening visitors in the Earl Mason home.

Mr. and Mrs. George Wintz and Dora Ulrich, Belden, were Thursday supper guests in the Henry Hanson home, Stanton.

Mr. and Mrs. John Thomsen and Wilbur were Wednesday through Friday guests in the Edwin Maas home, Elm Creek.

Monday evening guests in the Bill Schutte home to celebrate

Mary's birthday were Emila and Amanda Schutte and Mr. and Mrs. Earl Mattes and family.

Mr. and Mrs. Robert Schram were Friday evening visitors in the Leslie Sherman home.

Mr. and Mrs. Logan Eflner, Sioux City, returned home Friday after a visit in the Merle Sherman home.

Mr. and Mrs. Kelth Karnes, Hinton, Ia., were Saturday supper guests in the Glen Macklem home to help Mr. Macklem observe his birthday.

Mr. and Mrs. Glen Macklem and Steve were Thursday evening visitors in the Melvin Swick home.

Sunday visitors in the Floyd Bloom home were Mr. and Mrs. Clifford Carlson and family.

Marayonn Bridgford, Newcastle, was a Wednesday overnight guest in the Walter Schutte home.

Friday afternoon visitors in the Fred Walter home were Mr. and Mrs. Paul Bose and Jimmy.

Mr. and Mrs. Allen Prescott and family were Sunday afternoon visitors in the Mrs. Tillie Anderson home, Laurel.

Mr. and Mrs. Dick Chambers were Friday callers in the Mrs. Jorcia Miner home, Wakefield.

Mr. and Mrs. Clayton Stingley and family were Sunday dinner guests in the A. E. Stingley home, Laurel.

In the afternoon all were guests in the Glenn Stingley home, Randolph.

Mr. and Mrs. Marion Quist were Tuesday evening callers in the Russell Ankeny home.

Mr. and Mrs. Don Curry and family were Monday evening visitors in the Dudley Blatchford home.

Mr. and Mrs. Al Rubeck were Wednesday visitors in the Gerete Kavanagh home.

Darlene Noe was a Friday evening visitor in the Leslie Noe home.

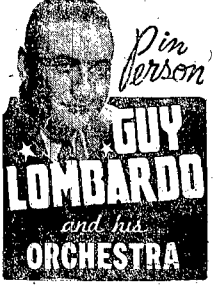
S. W. Johnston, Battle Creek, was a Friday visitor in the Earl Johnston home.

KING'S

TEEN TIME DANCE

Friday, Sept. 21
DON SOHL
and the Roadrunners
Adm. 75c - Parents Invited

Saturday, Sept. 22
DUFFY BELORAD
and His Orchestra
Adm. 75c



Pin Person
GUY LOMBARDO
and his ORCHESTRA

Adm. \$2.50 tax paid
Reservations Available
Plenty of good seats left!

Wednesday, Sept. 26
WNAX Bohemians
Adm. \$1.00

WANTED!

ANOTHER MILLION NEW FRIENDS TO TRY THE BEST LOW-PRICE MEALS YOU EVER TASTED

Ellis WILL PAY YOU 50¢

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BEEF STEW

MIX 'EM OR MATCH 'EM

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Limit one redemption to a household. This offer expires Nov. 30, 1962.

Mrs. Mable McCaw and Jim McCaw, Marengo, Ia.

Sunday supper guests in the John Young home were Mr. and Mrs. Sherman Jensen and family, Ponca.

Sunday afternoon callers in the Patsy Garvin home were Genevieve Bigland and Mickel McAfee, Sioux City.

Mr. and Mrs. Lowell Thompson and family were Sunday afternoon visitors in the Jim Benjamin home, Laurel.

Mr. and Mrs. Merle Sherman and family were Sunday dinner guests in the Mrs. Clifford Monk home, Merville, Ia.

Bobby Schutte spent Sunday afternoon in the Walter Schutte home.

Mrs. Roy Hanson and Verlyn were Friday afternoon visitors in the Floyd Bloom home.

Mr. and Mrs. J. L. Saunders were Wednesday evening visitors in the Mrs. Lois Swallow home, Coleridge.

Friday afternoon guests in the Carol Hirschert home were Mrs. Bill Chambers, Mrs. Elmer Schutte, Mrs. Matilda Rastede and Mrs. Donald Knoell.

Mr. and Mrs. Clarence McCaw, Esther and Gloria, were last Saturday dinner guests in the J. C. McCaw home.

Mr. and Mrs. M. P. Kavanaugh were Sunday dinner guests in the James Kavanaugh home.

Mrs. Arlene Clough and Lesa, Waterbury, were Thursday afternoon visitors in the Vincent Kavanaugh home.

Friday evening guests in the Lowell Saunders home to celebrate Bradley's first birthday were Mr. and Mrs. J. L. Saunders and Mrs. Stanley Mitchell, Laurel.

Mr. and Mrs. Roy Ankeny and Donna, Sioux City, were Sunday dinner guests in the Russell Ankeny home.

Randy and Lavonne Bloom were Wednesday through Friday visitors in the Marvin Hartman home.

Sunday Mr. and Mrs. J. L. Saunders and Mr. and Mrs. Lowell Saunders and Bradley joined a group of relatives in the Kenny Kock home, Fremont, for a Saunders family reunion.

Mr. and Mrs. Earl McCaw, Allen, were Friday evening visitors in the Max Rahn home.

Mr. and Mrs. Marvin Ellyson and family, Sioux City, were last weekend guests in the Soren Hansen home.

Saturday dinner guests in the

Dick Chambers home were Mr. and Mrs. Fred Miner and Bill Lincoln, and Mrs. Joretta Miner, Wakefield.

Mr. and Mrs. J. C. McCaw were Monday supper guests in the Jack Western home.

Agnes Brentlinger was a Wednesday overnight guest of Donna Kaye Peters in the Donald Peters home.

Mr. and Mrs. Floyd Fiero, Garner, Ia., were Monday and Tuesday visitors in the Earl Johnston home.

Mr. and Mrs. Clarence Henningson returned Sunday after a trip to California and a visit in the Clyde Event home, Derby, Colo.

Sunday evening guests in the Wesley Rice home were Mr. and Mrs. Harold Gunnerson and Greg Brown.

Rochelle Prescott was a Wednesday afternoon visitor in the Allen Prescott home.

Friday afternoon Mrs. Don Casey and children, Mrs. Kendall Martin and Mike, Laurel, and Mrs. Lynn Kuhl and sons visited in the Harry Kuhl home, South Sioux City.

Mrs. Mabel McCaw and Jim McCaw, Marengo, Ia., were Thursday evening visitors in the Mrs.

Yvonne Engstedt home. Friday morning they called in the Mrs. Della Erwin home.

Mr. and Mrs. Ray Spahr and family were Sunday afternoon guests in the Lloyd Wendell home.

Mr. and Mrs. Lauren Johnson and sons were Friday evening visitors in the John Thomsen home.

Mr. and Mrs. Clarence McCaw and daughters were Wednesday evening visitors in the Marion Quist home.

Mrs. Oscar Borg was a Friday afternoon visitor in the Allen Prescott home.

Mr. and Mrs. Clarence McCaw and family were Thursday evening visitors in the Clayton Stingley home.

Mr. and Mrs. Marion Quist spent the weekend in Crestbard, S. D., where they attended a 40th anniversary open house honoring Mr. and Mrs. Maurice Ilunt.

Merle Rubeck was a Wednesday evening visitor in the Gerete Kavanagh home.

Friday afternoon callers in the John Young home were Will James, Peetz, Colo., and Dave Theophilus, Wayne.

Mr. and Mrs. Floyd Bloom and Brian attended the Clay County fair at Spencer, Ia., Thursday and were guests in the Clarence Bloom home, Albert City, Ia.

Mr. and Mrs. Lawrence Friedrichs, Bloomfield, were Monday visitors in the Leslie Noe home.

Tuesday evening Mr. and Mrs. Donald Peters and family joined relatives in the Floyd Park home, Wakefield, to observe the hostess' birthday.

Mr. and Mrs. Vern Murray and family, Hartington, were Monday evening visitors in the LeRoy Creamer home.

Mr. and Mrs. Earl Johnston were Thursday visitors in the Otis Wick home, Hubbard.

Mr. and Mrs. John Pehrson were among Sunday afternoon visitors in the Allan Shively home, Wayne, to help the host observe his birthday.

Last Saturday Mr. and Mrs. Merle Sherman and family attended the wedding of Shirley Van-Cleave and Clayton Obermeyer at Maskell.

Thursday evening Mr. and Mrs. Paul Borg and Karen were visitors in the Sterling Borg home.

Maureen Spath was a Monday overnight guest of Annette Schulte in the Walter-Schutte home.

Mrs. Mabel McCaw and Jim McCaw, Marengo, Ia., were Tuesday morning visitors in the Earl Peterson home. Jim spent the afternoon and evening at the Max Rahn.

Staying afternoons Mr. and Mrs. Clarence Henningson visited Mrs. Viola Bakemper at the Wakefield hospital.

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It's cheaper by the half-dozen this week at Safeway! Look for all the great bargains on fine foods all over the store. Mix or match purchases to suit your needs and get variety as well as savings. Come and browse. Take time to check all the bargains and you'll see why your money's always worth more at Safeway. Stock up now and save!



SAFEWAY



BUY SIX and SAVE!

Cake Donuts	Mrs. Wright's - fresh	1 doz	29c
Tea Rolls	Mrs. Wright's - ideal with Shady Lane butter	1 doz	19c
Coffee Cake	Mrs. Wright's - Danish	12-oz. pack	34c
Ballerina Bread	Shady Lane - solid	1 doz	22c
Fresh Butter	Shady Lane - solid	1 lb	55c
Ice Milk	Lucerne - low calorie dairy dessert	2 1/2 gal. cans	\$1
Homogenized Milk	Grade-A	1/2 gal. can	45c
Instant Chocolate	Hershey's	38-oz. can	\$1.09
Orange Juice	Snow Crop - frozen	2 6-oz. cans	43c
Sandwich Cookies	Nabisco - Oreo Creams	1 1/2 doz	49c
Chunk Tuna	Star-Kist - light meat	6 1/2-oz. cans	38c
Chunk Tuna	Star-Kist - light meat, family size	9 1/2-oz. can	51c
Peanut Butter	Jif - Creamy	12-oz. jar	45c
Baking Cups	Datty Brite - perfect for baking cup cakes	2 doz of 60	25c
Chunk Tuna	Star-Kist - light meat	6 1/2-oz. cans	38c
Instant Starch	Ningara - dissolves quickly and easily	12-oz. pack	21c
Toilet Tissue	Soft-Weev - white or colors	2-pkg.	29c

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THE GOLDEN HOME AND HIGH SCHOOL ENCYCLOPEDIA

Start today... build your complete set of 20 magnificent volumes on Safeway's easy book-a-week purchase plan. Glorious full color on every page with over 600 vital junior high and high school subjects.

This week Volume 1 on sale for only **49c**

Young Turkeys	Manor House - frozen whole, New Crop	12 to 14-lb. size, U.S.D.A. Grade-A, U.S. Inspected	Lb. 39c
Link Sausage	Safeway Brand - mildness, lean	1-lb.	53c
Ground Beef	Safeway's Superb quality, does not fry away	1-lb.	49c
Braunschweiger	Ideal for tasty sandwiches	1-lb.	39c
Breaded Shrimp	Captain's Choice - frozen	10-oz. pkg.	69c

Jell-O Gelatins	Assorted flavors, (save 9c on 6 pkgs.)	6 3-oz. Pkgs.	53c
Margarine	Coldbrook - a real "big six" bargain (save 17c on 6 pkgs.)	6 1-lb. Ctns.	\$1.00
Soups	Campbell's - Bean and Bacon, Vegetarian Vegetable or Vegetable	6 No. 1 Cans	79c
Peas, Corn	Bel-air; premium quality, frzn. (save 22c or more on 6 pkgs.)	6 10-oz. Pkgs.	89c
Potatoes	FRENCH FRIED OR CRINKLE CUT, Bel-air; frozen (save 16c on 6 pkgs.)	6 9-oz. Pkgs.	89c
Shortening	Royal Satin - ("12c off" pack) (save 6c from regular price)	3-lb. Can	73c
Salad Dressing	NuMade - ("5c off" pack)	24-oz. Jar	39c

ASSORTED KOOL-POPS

The kids really go for 'em - 25¢ Package of 4

MUSSELMAN'S APPLE SAUCE

The perfect partner for No. 503 with pork - 4 cans

35c

MAZOLA CORN OIL

1-pt. Bottle 45c 1-gal. Bottle 83c

CONDENSED ALL

("10c off" pack) For automatic washers - 6-oz. Pkg.

75c

SURF DETERGENT

("7c off" pack) Try it, you'll like it - 10-oz. Pkg.

28c

RINSO BLUE DETERGENT

("5c off" pack) Gets dirt out fast - 1-lb. Pkg.

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LIQUID WISK DETERGENT

Penetrates fast with extra washing power - 1-pt. Bottle

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Check your supply - perfect for washing dishes - 12-oz. Bottle

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Ideal for all fine fabrics - 12-oz. Bottle

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Whole, **Lb. 29c**

Tokay Variety, refreshingly delicious

3 lbs. 29c

Libby's Storyland Sale

Pineapple Juice Libby's 46-oz. Can 37c

Libby's Pears Halved No. 21 Bartlett Can 39c

Beef Stew Libby's - hearty and rich 24-oz. Can 49c

Tomatoes Libby's - No. 303 4 Cans \$1.00

Sweet Pickles Libby's - 22-oz. jar 33c

Sauer Kraut Libby's - No. 303 3 Cans 39c

Open Friday Night Till 8:30 P.M.

All prices effective thru Sunday, September 23, in Wayne

SAFEWAY

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Sweet, bake and top with melted butter... Lb. 10c

Fresh roasted... 3 lbs. \$1.00

Fresh, serve with corned beef... Lb. 5c

Sunday evening guests in the Ernest Junck home were Mr. and Mrs. Herb Bender and Mr. and Mrs. Lester Berger.

Luncheon guests Sunday at the Walter Rethwisch home were Mr. and Mrs. Merion Jones.

Mr. and Mrs. Elinor Cook spent the weekend in Colfax, Nebraska.

Mr. and Mrs. Fred Baird spent the weekend in Lincoln at the Dan Baird home.

Tuesday evening guests in the Dallas Cunningham home were Mr. and Mrs. Melvin Erhardt, Randolph, and Mr. and Mrs. Alex Eddie and Dorothy.

Karen Hurlbert was a Tuesday evening supper guest in the Ronnie Billheimer home.

Mr. and Mrs. Lyle Cunningham and family were Sunday guests in the Leo Meyer home, South Sioux City.

Tuesday evening callers in the Lavern Hurlbert home were Mr. and Mrs. Merle Whitney and family, Wayne, and Mr. and Mrs. Ronnie Billheimer.

Mr. and Mrs. Lavern Hurlbert and family and Mr. and Mrs. Arlyn Hurlbert and family were Sunday dinner guests in the Fred Dangberg home, Winside.

Marsha, daughter of Mr. and Mrs. Robert Johnson, fractured her arm skating Thursday night.

Friday evening guests in the George Jorgensen home for Stevlin's birthday were Mr. and Mrs. Alvin Hankins, Stanton, Mr. and Mrs. Carl Janssen and family, Mr. and Mrs. Ronnie Billheimer and Jesse Milligan.

Monday evening guests in the Marvin Isom home were Mr. and Mrs. Duane Granfield and family. Wednesday evening callers were Mr. and Mrs. O. J. Jones and family and Thursday evening guests were Mr. and Mrs. Bill Stalling, Concord.

Last week callers in the Carl Janssen home were Jim Wecker, Mr. and Mrs. Maurice Hanson and Doug, Judy and Steven Jorgensen and Jesse Milligan.

Thursday Mrs. Carl Janssen and Richard were dinner guests in the Merle Selbus home, Pierce. Thursday afternoon Mrs. Janssen and Richard visited in the George Meyer and Herb Coughtry homes, Norfolk.

Tuesday afternoon guests in the Beach Hurlbert home were Mr. and Mrs. H. L. Harmer, Laurel, and Mrs. Charles Mills, Laurel. Thursday afternoon Mr. and Mrs. Beach Hurlbert called on Mrs. Everett Roberts in the Dwight Roberts home.

Mrs. Tom Roberts visited Tom Sunday in a Lincoln hospital. He returned home Friday evening.

Sunday dinner guests in the Erwin Wittler home were Mr. and Mrs. Murray Leidy and Duane, Shirley was home from Lincoln for the weekend.

County Achievement Day will be held at the Carroll auditorium and the four volunteer workers are Mrs. Keith Owens, Mrs. Lynn Jones, Mrs. John Rees and Mrs. Kermit Benschoot.

Saturday three Carroll women attended the District Three Legion Auxiliary at South Sioux City. They were Mrs. Charles Whitney, Mrs. Evelyn Walter as delegates and Mrs. Rolland Stahl as page.

Thursday dinner guests at the C. H. Morris home were Mr. and Mrs. Henry Theophilus and Ed Peaks, Colo., Mr. W. E. Jones and Mrs. Maude Fisher. Sunday guests were Rev. Gail Axen and Mrs. Frances Axen.

Mr. and Mrs. Everett Jones Dewitte, Ia., came Saturday to spend a few days in the Robert Jones home. Sunday dinner guests in the Robert Jones home were Mr. and Mrs. Joe Hinkle, Mr. and

Mrs. Julius Oherding, Randolph, and Mr. and Mrs. G. E. Jones. Saturday evening callers in the Robert Jones home were Mr. and Mrs. Lem Jones and family and Friday night Vicki Hilton, Wayne, stayed with Lauree Jones.

Visitors in the Emil Tietgen home Sunday afternoon were Mr. and Mrs. Grant Tietgen, Wayne. Mr. and Mrs. Emil Tietgen were Wednesday dinner guests in the Loren Stoltenberg home.

Society . . .

Merry Makers
Merry Makers will meet Sept. 27 in the John Gettman home.

GST Club
GST club will meet Friday night in the Stanley Morris home.

Knitting Club to Meet
Knitting Club will meet September 21 with Mrs. Mary Roberts as hostess.

Catholic Guild Meets
The Catholic Guild met September 12. There were twelve members present. Mrs. Marie Aiero won the prize. The group discussed their annual bazaar.

Lutheran Ladies' Aid
The Lutheran Ladies' Aid met Thursday, September 13. There were eight members present. Mrs. Ann Hofeldt was the hostess. Rev. Hilpert conducted a Bible quiz and Mrs. Lynn Isom presented the aid twelve serving trays. The next meeting will be October 10 with Mrs. Marvin Isom as hostess.

EOT Club
EOT club met last Thursday. Mrs. Henry Haase was hostess. Prizes went to Mrs. Gilbert Splitgerber and Mrs. Warren Thun. Mr. and Mrs. Herman Thun were Saturday night guests in the Paul Knoll home, Wayne.

Star Extension Club
The Star Extension Club met last Thursday at the Ted Haverer home. There were eleven members present and two guests. The guests were Mrs. Herb Willis, Winside and Mrs. D. T. Kallsen, Sioux City, Ia. The roll call was our vacation highlights. New officers were elected and will take over the first of January. They were Mrs. Don Harmer, president; Mrs. Gordon Davis, vice president; Mrs. Kermit Benschoot, secretary-treasurer; Mrs. Erwin Morris, music leader; Mrs. Lynn Jones, public leader; Mrs. Donald Vowler, reading leader and Mrs. John Rees, health leader. The next meeting will be with Mrs. Kermit Benschoot.

Carroll Woman's Club
Carroll Woman's Club met Thursday in the Woman's Club room. There were 18 members and three guests present. The role call was favorite television programs. Mrs. Levi Roberts gave the plans for the year on the theme "The House." Mrs. L. E. Jenkins led the club in singing. The topic for the day was "The Living Room." Mrs. Charles Whitney gave a talk on mental health. Mrs. Norman Sorenson, executive secretary of the Opportunity Center, Norfolk, gave a talk on the school and its accomplishment.

Mrs. E. L. Pearson gave a report on the School for Disabled children, Greeley, Colorado. Mrs. Robert Johnson conducted two games for mystery. Mrs. Walter Rethwisch and Mrs. E. L. Pearson are on the membership committee and they wish to invite anyone in the community to join the club. Members of the lunch committee were Mrs. Lloyd Morris, Mrs. Grover Bass, Mrs. Fred Baird and Mrs. Art Glass.

Weekend guests in the Clair Swanson home were Mr. and Mrs. Norman Sorby and Sharon, Moore.

head, Minn. Saturday supper guests in the Swanson home were Mr. and Mrs. Allen Richards.

Mrs. Maurice Hansen returned home Sunday night after spending a week in the Rush Tucker home, Lincoln.

Mr. and Mrs. Clair Swanson and Mavis were Friday supper guests in the Clarence Morris home.

Last week callers in the William Swanson home were Mrs. Ivar Morris, Mrs. Edgar Swanson, Mrs. Gloria Leseberg, Mrs. Robert Johnson and Rev. Victor Ireland.

Mrs. N. H. Dowling spent part of last week in the Melvin Dowling home.

Mrs. Lizzie Griffith spent last week with her brother, Albert Jenkins.

Friday afternoon callers in the home of Mrs. Anna Hanson were Mrs. Matt Luckas, Mrs. Mina Hokamp, Belden, and Mrs. Earl Duffy, Madelia, Minn.

Mr. and Mrs. Forrest Nettleton and Mr. and Mrs. Edward Oswald and Doug were Thursday callers in the Eugene Nettleton home, Wakefield, Friday Mr. and Mrs. Forrest Nettleton visited in the Hubert Nettleton home.

A committee of Presbyterian women with Mrs. Leonard Pritchard and Mrs. Owen Jenkins as co-chairman, met on Friday of

Churches . . .

Our Lady of Sorrows Catholic Church
(Daniel Galas, pastor)
Sunday, Sept. 23: Mass, 9 a.m.

St. Paul's Lutheran Church
(H. M. Hilpert, pastor)
Sunday, Sept. 23: Worship, 8:50 a.m. Sunday school, 9:50.

Methodist Church
(Victor Ireland, pastor)
Sunday, Sept. 23: Worship 9:45 a.m. Sunday school, 11.

Presbyterian-Congregational Church
(Gail Axen, pastor)
Sunday, Sept. 23: Worship, 10 a.m. Sunday school, 11.

Friday evening callers in the Ed Fork home were Mr. and Mrs. Edward Oswald and Doug.

Mr. and Mrs. Art Lage spent Thursday in the Morris Lage home.

Mr. and Mrs. Gurney Lorenz and family were Wednesday supper guests of Mrs. Frank Lorenz, Mr. and Mrs. John Hamin were

Thursday morning guests of Mrs. Frank Lorenz.

Mr. and Mrs. Ed Kenny were in Norfolk Tuesday. Wednesday evening callers in the Ed Kenny home were Mr. and Mrs. Bill Kenny, Norfolk.

Mr. and Mrs. Virgil Shufelt and family, Mr. and Mrs. Will Shufelt and family and Mrs. Mary Raulston and family were Sunday guests in the home of Mrs. Ed Shufelt to help celebrate her birthday.

Mr. and Mrs. Joe Pinkleman returned home Tuesday after visiting in the Bob Pinkleman home, Belle Fourche, S. D. Mr. and Mrs. Joe Pinkleman were in South Sioux City Sunday for a family reunion at the Lencen home.

Mr. and Mrs. Gerald Swihart, Lincoln, are spending the weekend with their mother, Mrs. Mark Swihart. Sunday dinner guests in the Swihart home were Mr. and Mrs. Evan Hamer, Wayne.

Wednesday afternoon Mrs. H. L. Harmer and Mrs. Charles Mills, Laurel, visited in the home of Mrs. C. A. Beaton. Thursday afternoon Mr. and Mrs. Vern Huwaldt visited Mrs. Beaton.

Mr. and Mrs. Ira Fischer, Columbia City, Ind., left Friday for their home after spending three weeks with Mrs. Eunice Glass and

other relatives and friends. Mr. and Mrs. Ira Fischer spent Thursday in the Dave Jones home.

Mrs. Ed Stalter, Laurel, was a Friday afternoon guest in the Elmer Peterson home.

Mrs. Laura Kraft visited Mrs. Dora Griffith Wednesday afternoon.

Thursday evening callers in the Charles Junck home were Mr. and Mrs. Gilbert Sundahl and family. Sunday visitors were Mr. and Mrs. Arnold Junck and family.

Mr. and Mrs. Adolph Rohlf and Mr. and Mrs. Lowell Rohlf spent Sunday in the Duane Rohlf home, Meadow Grove.

Saturday callers in the George Johnston home were Mr. and Mrs. Howard Scott, Laurel. Saturday evening Mr. and Mrs. Scott and Mr. and Mrs. Johnston visited in the Ora Wax home, Wayne. Sunday Mr. and Mrs. Johnston called in the Howard Scott home.

Monday supper guests in the Ivar Morris home were Mr. and Mrs. Charles Martin. Mrs. Ivar Morris left for Gordon to visit Mrs. P. G. Burress who is ill.

Mr. and Mrs. Erwin Wittler, Harold and Don Larson left for Wisconsin Saturday morning. They

visited in the Robert B. Jones home Saturday in Corby, Wis. Ted Cry home, Greenburg, Wis. and then on to the John Benning home in Thienaville, Wis. On their way home they visited Mr. Elmer Hofeldt in Spirit Lake, Ia. They returned home Tuesday evening.



LET YOUR FINGERS DO THE WALKING

Shop the **YELLOW PAGES** way!

Now's a Wonderful Opportunity to Save on your Family's Favorite Meat

STEAKS

from **Super Valu**

U.S. #1 Red

POTATOES 10 lbs. for 27¢

Northwest **Bartlett Pears . lb. 19¢**

YELLON ONIONS Lb. 6¢

Valu Selected with S.V.T. Sirloin Steak 89¢ lb.

Valu Selected with S.V.T. Round Steak 79¢ lb.

Valu Selected with S.V.T. T-Bone Steak \$1.09 lb.

Valu Selected with S.V.T. Rib Steaks . . . 79¢ lb.

LEAN GROUND BEEF 3 lbs. \$1.29

SWEET POTATOES lb. 9¢

HAPPY HOST PEAS 10 303 cans \$1.00

Sturgeon Bay CHERRIES 5 No. 2 cans \$1.00

Three Diamond Mandarin ORANGES 3 11-oz. cans 69¢

Super Valu White Yellow or Pink Facial Tissue 6 400 count boxes \$1.00

WE GIVE S & H GREEN STAMPS

HORMEL'S SPAM 12-oz. Can 39¢

PILLSBURY ANGEL FOOD CAKE MIX 16-oz. Pkg. 39¢

• White
• Cherry
• Pink Lemonade

WAYNE SUPER VALU

USE OUR FREE PARKING LOT

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DID YOU KNOW that it costs less to run a full-page ad than it does to send a post card to all the readers of The Wayne Herald?

Accuracy is the hidden ingredient

Basic to the effectiveness of any prescription is the accuracy with which it is compounded by a highly skilled registered pharmacist.

Wayne's Only Two Pharmacist Drug Store 55 YEARS OF PRESCRIPTION SERVICE

FELBER PHARMACY

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AS ADVERTISED in Farm & Home Section

2 reg. bars 23¢

AXAX CLEANSER 2 giant cans 49¢

FAB VEL AD giant box 79¢

FLORENT, Lilac or Pine giant box 81¢

giant box 85¢

spray can 79¢

WAYNE SUPER VALU

USE OUR FREE PARKING LOT

ACROSS FROM THE CITY AUDITORIUM

PLUS CONVENIENT SHOPPING HOURS

MON. - TUES. 8 a.m. to 6 p.m.

WED. 8 a.m. to 9 p.m.

THURS. - FRI. 8 a.m. to 9 p.m.

SAT.

THE WAYNE HERALD

THURSDAY, SEPTEMBER 20, 1962

*Farm Home
and section*



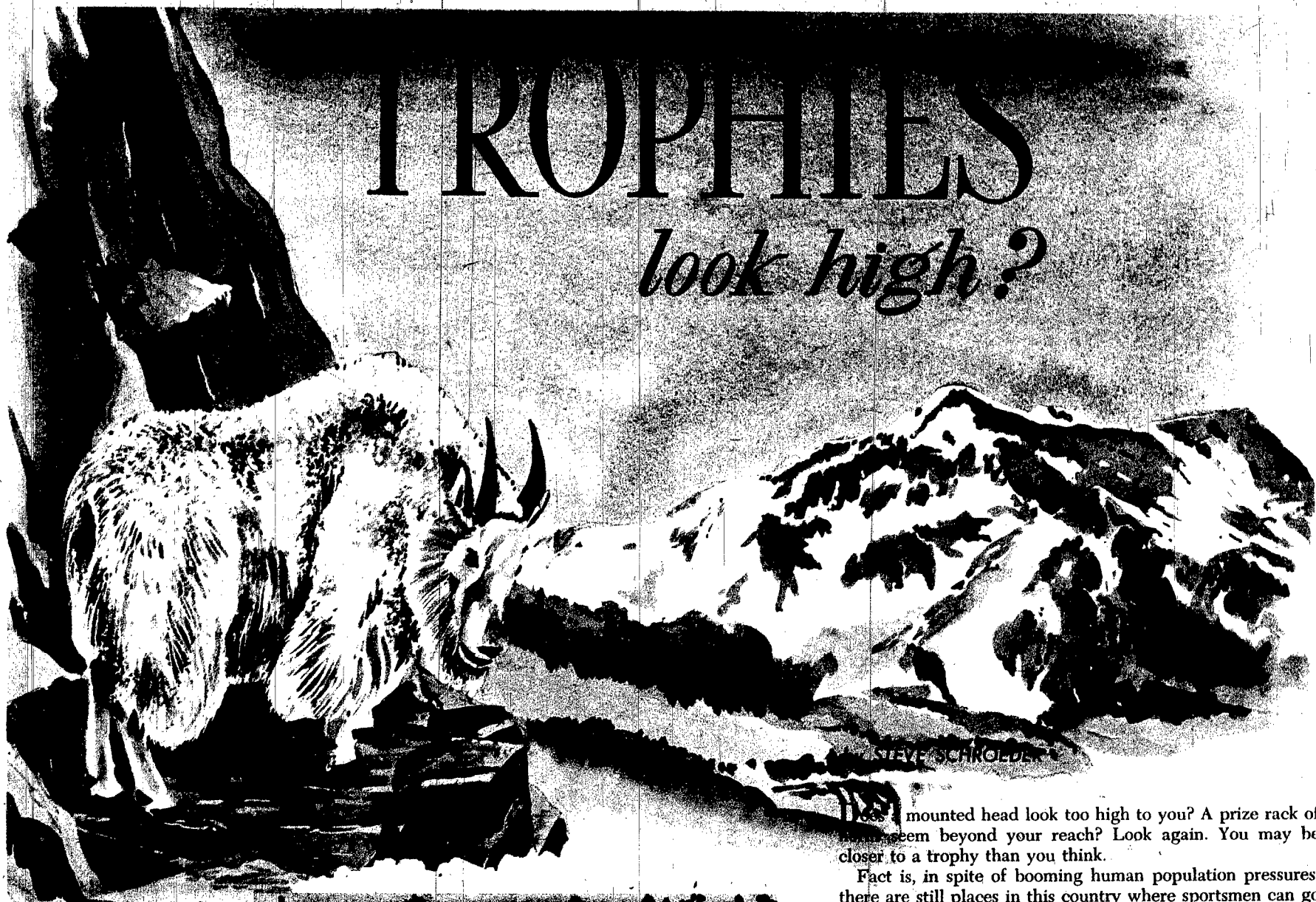
What Lures The Waterfowler?

Trophies Look High?

*fall food
festival*

TROPHIES

look high?



Does a mounted head look too high to you? A prize rack of trophies seem beyond your reach? Look again. You may be closer to a trophy than you think.

Fact is, in spite of booming human population pressures, there are still places in this country where sportsmen can go after more big game than their grandfathers could—and practice conservation in the bargain.

Popular belief to the contrary, the whitetail deer is not a lover of the forest primeval. He prefers young, brushy woodlands, especially those with irregular edges and openings, so he follows close on the heels of lumbering and small-scale farming. Thus there are many more whitetails in the United States today than there were 100 years ago.

As a matter of fact, the whitetail is present in such numbers in some spots that he threatens to eat himself out of house and home. As state after state seeks to crop its deer herd down to the capacity of its deer range, we are seeing regulations that permit the shooting of either sex over an extended season, and in areas close to big cities where the crack of a rifle has not been heard for a generation.



In the western states the mule deer takes the place of the whitetail. He, too, is thriving where intelligent management practices can be followed.

More and more hunters are also experiencing the thrill of going after two other trophy species in the west. One is the elk, or wapiti, he of the rocking-chair horns, now present again in good numbers in and around Wyoming. The other target is the antelope, or pronghorn, the only American representative of a family with many famous branches in Africa. You don't have to "pack in" to reach these animals, but it's well to have a rifle with a long, flat trajectory and a scope sight.

The black bear, too, is back again on the list of shootable animals in many states. Oddly enough, it is tourist garbage dumps that are responsible for the jump in his population.

All told, the United States trophy situation is such this fall that a fine set of horns is in reach of many a hunter, thanks to a bountiful Nature that won't let civilization keep her down.

"PACKING IN" is the stylish way to penetrate big game country. While deer may dwell close to busy crossroads, sheep, goats, and grizzlies are intolerant of human habitation. Amidst the grandest, wildest scenery, above the timberline, these species live in serene isolation.

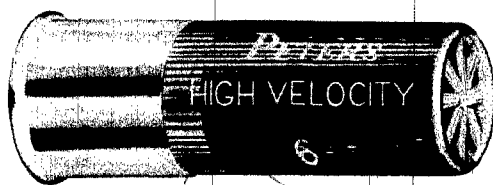


BIG GAME COUNTRY, once wrote Stewart Edward White, is often straight up and down: "We found ourselves looking over the sheer brink of a precipice."

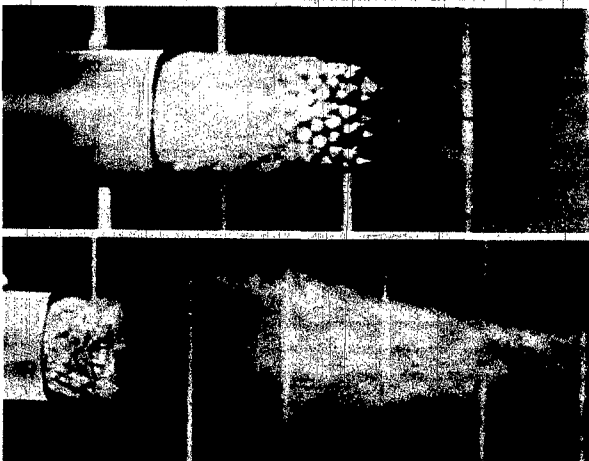
THE WHITETAIL DEER was the first big game animal killed for food by the pioneers, and yet it has been said "it will be the last of the large hoofed animals of North America to become extinct." The U.S. has more than 100 years ago.

Remington's sporting proposition:

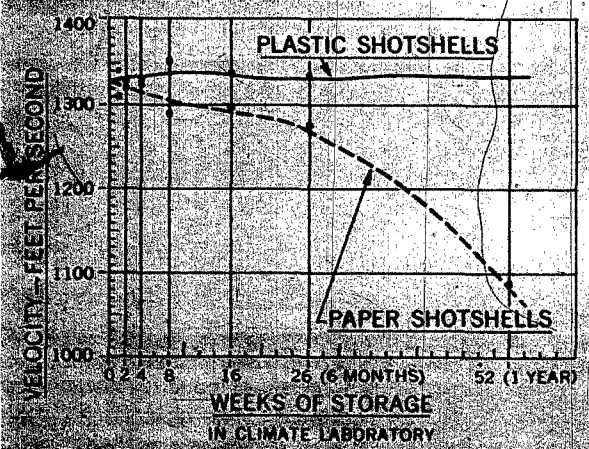
If even one Remington or Peters plastic shell fails to perform perfectly... you get 100 SHELLS FREE!



See why no paper shell can guarantee such power and performance



The photographs above show two shot charges as they leave the barrel. The top one is from our plastic shell; the other, from a paper shell. Notice how the powder gas in our plastic shell stays *behind* the shot, pushing it with maximum power and velocity. The powder gas from the paper shell has leaked *past* the wad into the shot, weakening the shot charge — proof that only our plastic wad in a plastic body gives you *all* the power you paid for.



Laboratory tests under varied conditions show that ordinary paper shells can lose power and velocity from the day they're made. On the other hand, Remington-Peters plastic shells lose nothing... keep 100% of their power and velocity after a year or more. Unless you're extremely careful in storing your paper shells from one season to the next, you need the full-power protection you are guaranteed with Remington-Peters plastic shells.

Other shells may claim superior performance, but only Remington-Peters guarantees it! Regardless of hunting and weather conditions, if even one Remington-Peters plastic shell fails to meet any of the guarantees listed here, *through the fault of the shell*, we'll send you 100 brand-new shells absolutely free!*

Guaranteed against power loss for up to one year from date of purchase. Only plastic locks in factory-fresh power, regardless of storage or temperature conditions. Paper shells can lose power from day they're made.

Guaranteed perfect power sealing. No paper wad in a paper shell can match the perfect,

You can get powerful plastic shells in all 12, 16 and 20 gauge Remington "Express" and Peters "High Velocity" high-base loads, including buckshot and rifled slugs. And they're priced the same as any high-base paper shells. If you ever find that your Remington or Peters plastic

gas-tight seal of plastic against plastic. **Guaranteed to fit your chamber.** Only plastic shells are waterproof, can't swell or get soggy like paper shells.

Guaranteed against scuffing or splitting: Only tough, self-lubricating plastic shells can't scuff, scrape or drag... won't split even in sub-zero cold or extreme heat.

Guaranteed perfect ignition. Waterproof plastic keeps moisture from seeping in to ruin powder. And exclusive "Kleanbore" priming assures perfect ignition.

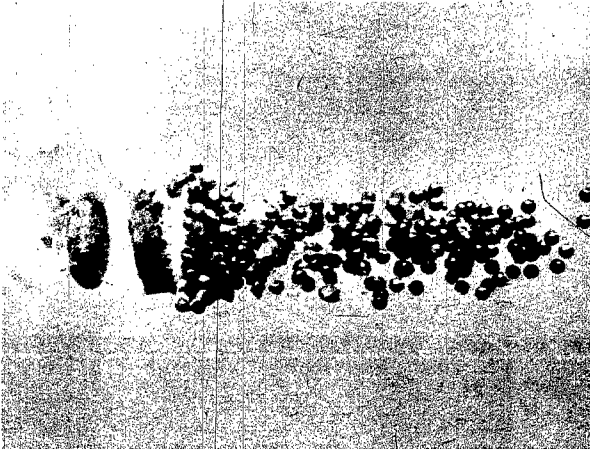
*Guarantee offer valid only in U.S.A., for one year, on shells purchased before Dec. 31, 1962.

shells fail to measure up to any of the guarantees stated above, save the box and any unfired shells, send fired shell to Earl Larson for ballistic analysis. He'll be in touch with you immediately. Remington Arms Company, Inc., Bridgeport 2, Conn.

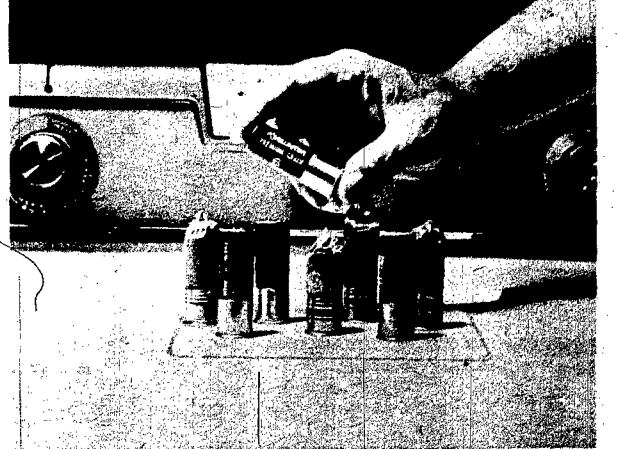
Remington PETERS



"High Velocity" is a trademark of Peters Cartridge Division, and "Express" and "Kleanbore" are Reg. U.S. Pat. Off. by Remington Arms Company, Inc., Bridgeport 2, Conn.



The high-speed photograph above shows the shot charge from our plastic shell when it's three feet from the muzzle. Note the short, uniform stringing and good distribution. You get this because our friction-free, plastic-against-plastic design seals powder gas perfectly. There's no escaping gas to scatter or disrupt the charge. Result: better patterns, longer range... thanks to all-plastic construction.



Remington-Peters plastic shells and ordinary paper shells were tumbled in an automatic washer for one full cycle. Our plastic shells were unaffected by the ordeal... and subsequently fed, chambered and fired perfectly. The paper shells were completely destroyed. One Louisiana hunter confirmed this amazing plastic-shell endurance by firing plastic shells that had been under water in a duck blind for 12 months. They performed perfectly!



what lures the

by CLAY SCHOENFELD

WATERFOWLER?

Faced this fall with some of the most stringent regulations in history, you might think waterfowlers would call it quits! Not so. Across the country they are counting the hours to opening day as eagerly as ever.

This is because a duck hunt is not just a simple sporting event. It is a great *American ritual*. Its special lure lies in its secret incantations, esoteric garments, and sacred proceedings.

The ceremony begins early in August, with the re-painting of decoys and the camouflaging of boats and blinds, all according to a routine as immutable as a baptism. Caught up in the spell, the duck hunter spends hours staring into sporting store windows or practicing on his duck call.

On a late fall night the ancient ceremony will approach its peak. To keep a date with a storm front moving down from Canada, the hunter flees the city in frantic haste.

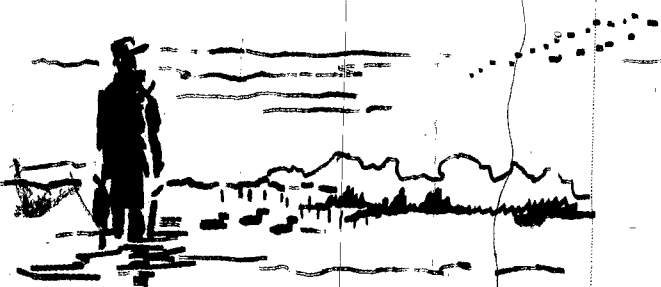
The shore of a hidden lake is his lodge room. In the total dark that precedes the dawn he loads his skiff by instinct and paddles off. At an appropriate spot he assumes a kneeling position, tosses out the decoys, and mutters a supplication to the gods of the chase.

Off to the east the dawn is wrestling with the night on a mat of low-hanging clouds. The hunter hunkers down in the cattails to wait—and wait. At last out of the west there comes the sussurant sound of winnowing wings. A flock of mallards has joined the ceremony. To the waterfowler this is living. Nothing can match his personal excitement over a batch of feathered beauties coming into range of his buckshot.

Cautiously the ducks look over the set. As they flare they hear a plaintive chuckle from a call. A half-dozen break off and come sideslipping down.



FOUR MAIN "FLYWAYS" mark the migratory routes of North America's waterfowl — the Pacific, the Central, the Mississippi, and the Atlantic. From breeding grounds in Canada the birds flock down the sky trails to Caribbean winter "resorts."



This is the climax of the ritual. No matter how many times he has been initiated, to the waterfowler it is always a breathtaking experience. For him no other occasion is so fraught with primeval drama. For one awful moment there is nothing in time but the hunter, a little stretch of wind-swept pothole, and a huddle of wild waterfowl. For a magic moment he looks right into the eye of nature.

The firing of his gun is strictly anti-climactic, like the benediction after a sermon. If he misses, the waterfowler doesn't care. The ducks have fought a good fight, and he has kept the faith.



THE CANADA GOOSE is to the waterfowler what the moose is to the big-game hunter — a trophy target. Goose populations are higher now than they have been for many years, thanks to modern management techniques.



"RIGHT IN THE MIDDLE OF THE BLOCKS!" This is the duck hunter's "home run" — when a mallard whistles by, looks over the decoys, makes a wide, wary swing, and then comes racing back to set his wings out in front of the blind.



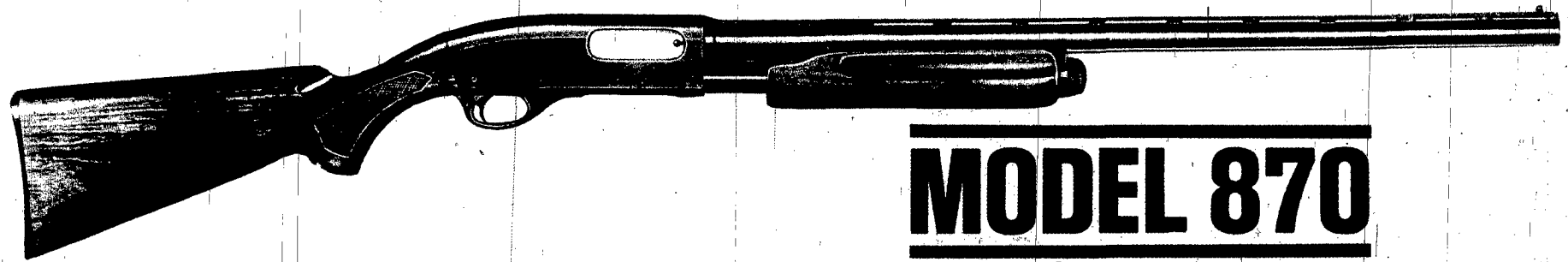
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REASONS WHY REMINGTON SHOTGUNS ARE AMERICA'S FAVORITES



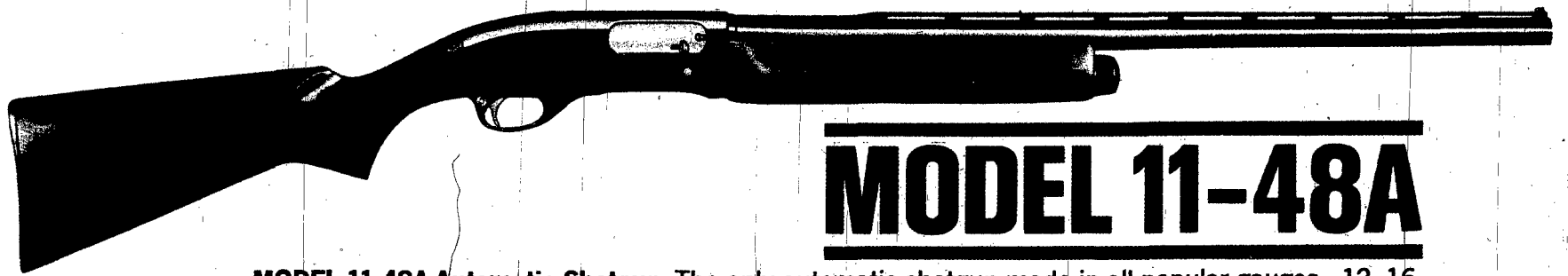
"SPORTSMAN" 58

"SPORTSMAN" 58 Automatic Shotgun. This lightweight beauty is packed with more quality, more unique features than any other shotgun in the world. Exclusive Remington "Power-Matic" gas action absorbs recoil with no power loss . . . reduces barrel whip so you can get off an accurate second and third shot. Quick-Change barrels of steel can be switched instantly for upland, marshland or target shooting. Beautifully inscribed. 3 shots. In 12, 16 and 20 gauges. **From \$139.95***



MODEL 870

MODEL 870 "Wingmaster" Pump-Action Shotgun. A quick-handling gun that gets game! Exclusive Remington double-action bars give a fast, velvet-smooth stroke . . . prevent sticky, wobbly action found on some pumps. Shooters call it the gun with the "ball-bearing" action. Quick-Change barrels give top versatility. The balance is perfect. And so is the price. 5 shots. In 12, 16 and 20 gauges. **From \$89.95***

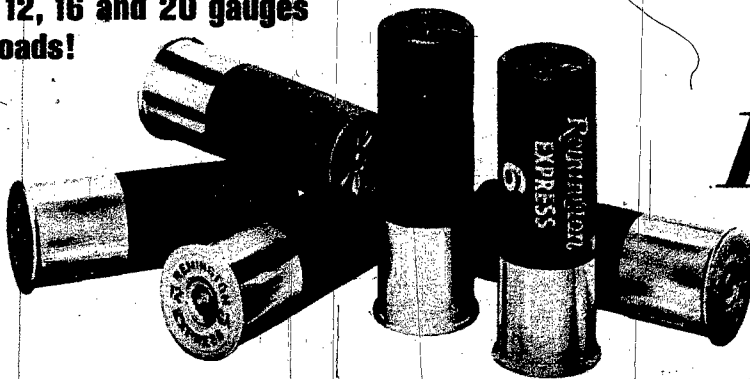


MODEL 11-48A

MODEL 11-48A Automatic Shotgun. The only automatic shotgun made in all popular gauges—12, 16, 20, 28 and 410. Each with a wide selection of barrel lengths and chokes. The action is sturdy and dependable, the balance is perfect. It's the "work horse" of the automatics . . . trouble-free as a gun can be. With Quick-Change barrels. Big 5-shot capacity. **From \$129.95***

Powerful Remington plastic shells in 12, 16 and 20 gauges now same price as high-base paper loads!

Now get tough, waterproof Remington plastic shells for the same price as high-base paper shells . . . in all 12, 16 and 20 gauge Remington "Express" loads. And get these unmatched hunting advantages: **Maximum long-range knockdown power, regardless of gauge or choke . . . no swelling or scuffing, regardless of weather conditions . . . sure to chamber in any type of gun.** See your dealer now, while full supplies last.



*Prices subject to change without notice.

Remington



Wild Game—Regale

by Mrs. Ada Mitchell *

When the hunters return with their game bags filled, you'll want to prepare for those conquerors, a wild game feast extraordinary. And, here are four suggestions to make your hunting table unforgettable.

These wild game recipes have been tested and tried by hunters and hunters' chefs. There's no knack to preparing a wild game meal. Cooking wild game can be fun, but eating it is even more enjoyable. Just think, pheasant under glass in your own dining room.

* Brookings, South Dakota



BROILED TOMATOES, DEVILED

Cut in half 6 medium-sized tomatoes of uniform shape. Sprinkle each with salt and pepper and a few grains of cayenne, top with bread crumbs and dot with bits of butter. Place on broiling rack. Mash finely with a fork 1 hard cooked egg. Add and mix 3 tablespoons soft butter, $\frac{1}{4}$ teaspoon prepared mustard, salt, pepper, 3 drops Tabasco sauce, 1 tablespoon Worcestershire sauce, 1 teaspoon sugar and 2 tablespoons wine vinegar. Stir in 1 large egg slightly beaten. Cook in double boiler, stirring constantly for 3 or 4 minutes or until mixture thickens. Remove from heat and allow to stand.

Put the tomato halves under the flame of the broiler and broil until the crumbs brown, top each half with a spoonful of the deviled sauce.

ROAST WILD DUCK PROVENCALE

Soak one dozen pitted ripe olives for one hour in a little olive oil flavored with a sliver of garlic.

Melt 4 tablespoons butter in a skillet, add one onion and 3 stalks of celery, all finely chopped, and saute them until soft. Remove the skillet from the fire, add $\frac{1}{4}$ cup toasted bread crumbs, the olives, 2 teaspoons cognac and salt and pepper to taste.

Divide the stuffing between two wild ducks, truss the ducks and butter the breasts generously, sprinkle with salt and pepper. Place the ducks on a rack in a roasting pan, pour over them $\frac{1}{4}$ cup red wine and $\frac{1}{4}$ cup water. Roast in a 450 oven for about 30 minutes, basting frequently. Lower heat to 300 and cook for one hour, covered.

Skim off the fat from the pan juices, stir in $\frac{1}{2}$ tablespoon corn-starch mixed to a paste with a little water. Stir until the gravy is thickened. Add two tablespoons butter, do not boil. Pour the gravy over ducks.

WILD RICE AMANDINE EN CASSEROLE

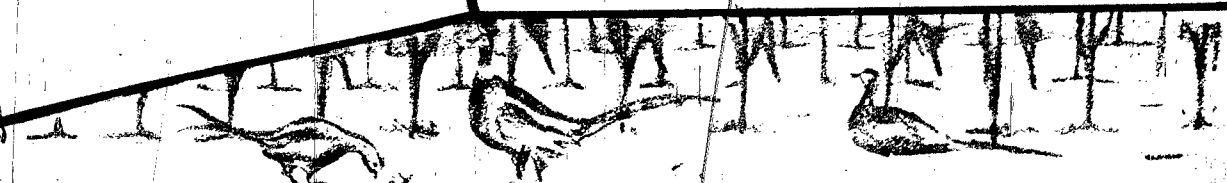
Wash 2 cups wild rice in several changes of cold water and drain. Heat $\frac{1}{2}$ cup olive oil or butter, stir in 2 tablespoons each chopped onion and chives, 3 tablespoons chopped green pepper. Stir the mixture into the rice and cook over a very gentle heat stirring constantly, until the rice begins to turn yellowish. Stir in 4-4 $\frac{1}{2}$ cups hot chicken broth or game stock, made with the bones and trimmings. Season to taste with salt and freshly ground pepper and lastly add $\frac{1}{4}$ cup blanched, shredded almonds. Turn the mixture into a casserole and bake, covered at 300 for 45 minutes or until rice is tender.

PHEASANT LA CHASSEUR

1 pheasant
Salt
Pepper
Lemon juice
1 tablespoon butter
1 tablespoon olive oil
1 dozen mushrooms

4 green onions
1 ounce brandy
1 cup dry white wine
2 fresh tomatoes, peeled
 $\frac{1}{2}$ cup chicken broth
 $\frac{1}{4}$ cup minced parsley
Pinch tarragon

Cut pheasant in serving pieces, rub the pieces with lemon juice, salt and pepper. In a heavy iron skillet put the butter and olive oil, when hot brown the pheasant until golden. Then add mushrooms, onions (including the tops), brandy, wine, tomatoes (chopped), chicken broth and parsley. Cover and cook over a gentle fire for $\frac{1}{2}$ hour to 1 hour depending on the age of the pheasant—or until tender. Before serving, sprinkle with tarragon.



FALL FOOD FESTIVAL

Special recipes
to celebrate the back-to-baking season!
Special ways with everything from apple pie
to zesty yeast breads!



It's Apple Time!



The apples in this Swedish pie bake up tender but crisp inside a butter-rich shortcake crust. Delicious with whipped cream or ice cream and coffee!

SWEDISH APPLE SHORTCAKE PIE

- ½ cup butter
- ¼ cup sifted confectioners' sugar
- ¾ cup cornstarch
- ¾ cup sifted all purpose flour
- 6 cups thinly sliced cooking apples
- 1 cup sugar
- ¼ cup all purpose flour
- 1 teaspoon cinnamon
- 2 tablespoons butter

Cream butter until fluffy; add confectioners' sugar gradually, continuing to cream until light. Add cornstarch and flour, and beat well. Chill about two hours. Pat pastry into a 9-inch pie pan; flute edges.

Combine sliced apples, sugar, flour, cinnamon. Place in shell and dot with butter. Cover pan with foil; bake 50 minutes at 375°. Remove foil and bake 25 minutes longer.

GINGERBREAD STREUSEL

- ½ cup all bran cereal
- ½ cup light molasses
- ¼ cup soft shortening
- ¼ cup boiling water
- 1 egg
- 1 cup sifted all purpose flour
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon ginger
- ¼ teaspoon salt
- ¼ teaspoon ground cloves

Combine bran, molasses, shortening and boiling water in mixing bowl. Add egg and beat well; let stand 5 minutes. Sift together flour, soda, baking powder, ginger, salt and cloves; add to bran mixture, stirring only until combined. Spread in greased 8x8x2-inch pan. Bake in 350° oven about 25 minutes. Cover with Apple Streusel Topping. Broil slowly 5 minutes, or until bubbly and browned. Serve warm with spiced butter, cinnamon sauce or lemon sauce—or plain!

Apple Streusel Topping: Drain 1 can (16 or 17 ounces) sliced apples and arrange on baked gingerbread. Combine ½ cup sugar, ¼ cup softened butter, ¼ cup chopped walnuts or pecans. Then sprinkle mixture over apple slices.



New twist for apple pie: mix in crushed pineapple... taste its delightful surprise flavor.

Now, after a citrus summer, September brings apples back to the food stores. You may have already tasted this year's Wealthies—tart, spicy and truly all purpose. Grimes Golden is a lesser known all purpose apple—bland, sweet, saucy. And don't forget the juicy, spicy Jonathans!

Here are the recipes to do justice to the fresh flavor of apples—recipes for now and next month, when a whole new crop of good baking apples will appear!

PINE-APPLE PIE

Winner, 9th Grand National Bake-Off by Mrs. Susan Jones, Delaware, Ohio

- 2 cups sifted all purpose flour
- 1 teaspoon salt
- ¾ cup shortening
- 1 egg yolk
- 2 teaspoons lemon juice
- 4 tablespoons water

FILLING:

- 4 cups (4 medium) apples, pared and sliced
- 1 cup (9-oz. can) crushed pineapple, undrained
- ¾ cup sugar
- 1 teaspoon cinnamon
- 3 tablespoons flour
- 1 tablespoon melted butter

Sift flour and salt into mixing bowl. Cut in shortening. Blend together egg yolk, lemon juice and water; sprinkle over flour mixture, stirring with fork. Mix until just moist enough to hold together. Divide in half. Roll out one half on floured surface 1½ inches larger than inverted 9-inch piepan. Fit loosely into pan.

Combine apples, pineapple, sugar, cinnamon and flour. Place in pastry-lined pan.

Roll out remaining dough, cut slits. Place over filling; seal and flute. Brush with butter. Bake at 425° for 10 minutes, then at 350° for 25 to 30 minutes, or until apples are tender.



A harvest of apples and pecans make a new streusel for an old favorite—molasses-rich gingerbread.

MARBAPPLE GINGER CAKE

Junior Winner in the 5th Grand National Bake-Off by Joanne L. Littley, Bluff Point, New York

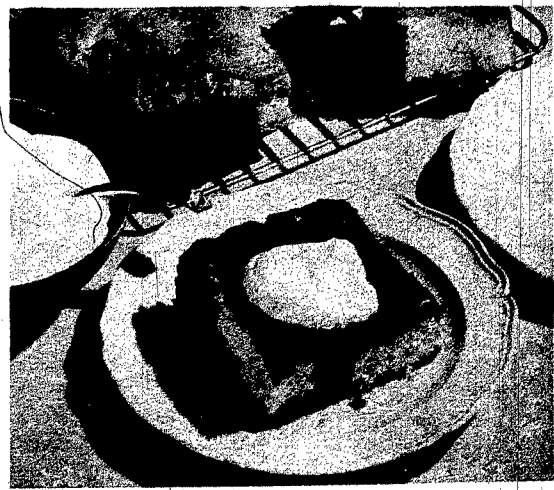
- 4 cups pared, sliced apples (4 to 5 medium)
- 1 cup sugar
- 1 tablespoon flour
- 1 teaspoon cinnamon
- 2 tablespoons butter
- 2 tablespoons water
- 1 tablespoon lemon juice
- 2¼ cups sifted all purpose flour
- 2 teaspoons double-acting baking powder
- 1 teaspoon ginger
- ½ teaspoon salt
- 1 cup sugar
- ½ cup shortening
- 2 unbeaten eggs
- ¾ cup milk
- ¼ cup molasses
- 1 teaspoon cinnamon
- ¼ teaspoon cloves
- ¼ teaspoon nutmeg
- ¼ teaspoon soda

Combine in saucepan apples, sugar, flour, cinnamon, butter, water and lemon juice. Cook over medium heat, stirring gently and occasionally, until apples are tender. Pour into well-greased 13x9x2-inch pan. (If desired, ingredients may be cut in half and cake baked in 8x8x2-inch pan for 40 to 50 minutes.)

Sift flour with baking powder, ginger and salt. Set aside. Add 1 cup sugar gradually to shortening, creaming well. Blend in eggs; beat for 1 minute. Add milk alternately with dry ingredients, beginning and ending with dry ingredients. Blend thoroughly after each addition. (Use low speed with electric mixer.)

Place half of batter in second bowl. Blend in molasses, cinnamon, cloves, nutmeg and soda. Spoon light and dark batters alternately over apples.

Bake at 350° for 50 to 60 minutes. Cool in pan 15 to 20 minutes, then invert on serving plate or on wire rack covered with foil. Serve warm or cold, plain or with whipped cream.



Creamy yellow and molasses-spiced batters bake over—and serve under—saucy apples.

Get this
**Hot Muffin
 and Roll Server**

with a personalized
 warming tile



Removable ceramic tile in base of serving basket keeps your muffins and rolls warm. It comes personalized with your name... or any name you specify.

for only
\$2.00

AND A BRER RABBIT MOLASSES LABEL
 RETAIL VALUE \$3.95



ACTUAL SIZE

To help you serve muffins and rolls piping hot... the makers of Brer Rabbit Molasses offer this attractive basket server with separate ceramic tile at exceptional value. The unslatted hooded basket measures 9 inches in diameter and 6 inches in height. The tile can be heated along with muffins — then placed in server to keep contents hot. Comes personalized with your name or any name you specify if you prefer to use it as a gift.

Try this kitchen-tested Brer Rabbit recipe for Molasses Date Muffins. They're light and delicious for a breakfast treat or a hot bread at lunch or dinner.

MOLASSES DATE MUFFINS

- | | |
|-----------------------------|------------------------|
| ½ cup Brer Rabbit Molasses* | 1 cup sifted flour |
| 1½ cups whole bran cereal | 1 teaspoon baking soda |
| 1½ cups milk | ½ teaspoon salt |
| 1 egg, slightly beaten | 1 cup chopped dates |

Place molasses, whole bran cereal and milk in mixing bowl and let stand 15 minutes. Blend in egg. Sift flour, baking soda and salt and add to dates. Add to molasses mixture, stirring just enough to blend. Fill greased muffin pans ¾ full and bake in hot oven (400°F) about 20 minutes. Makes approximately 1 dozen muffins. Serve hot with butter.

*Either Green Label or Gold Label Brer Rabbit Molasses may be used.

BRER RABBIT MOLASSES



Brer Rabbit Molasses
 Box 70
 Yonkers, New York

I enclose \$2.00 and label from Brer Rabbit Molasses (either Green Label or Gold Label). Please send Muffin and Roll server and personalized tile hand-inscribed with following name:

PLEASE PRINT CLEARLY

NAME _____

ADDRESS _____

CITY _____ ZONE _____ STATE _____

Allow three weeks for delivery.
 Offer expires December 31, 1962

For easy Autumn Sociables

Here are three rules,
six recipes to work
like magic!

Rule 1: Keep an "emergency shelf" of canned foods and quick mixes. Such preparation has saved more than one hostess' reputation at the table! Pork and beans, canned sausage, ham or luncheon meat, cans of pineapple and onions will mix into so many dishes! And not just plain fare but informal party foods, too.

Rule 2: If you haven't got the habit of keeping frankfurters and hamburger on hand *always* (freezer?) you just don't know how handy they can be!

Rule 3: Select one or two favorite cookies that store well. Keep the cookie jar or freezer supplied—or have the ingredients ready at a guest's notice. Serve with lots of coffee for dessert, with cocoa at an afternoon get-together. See how easy?

KABOB CROWNED BEANS

2 cans (1 lb. 15 oz. each) pork and beans
Small cooked onions
1 can pineapple chunks
1 can luncheon meat, cubed

In saucepan, bring pork and beans to a simmer. On skewers, alternate rest of ingredients. Broil in oven until meat is cooked to your liking. Pour hot beans into serving casserole. Lay grilled kabobs on top. Rush to the table! Serves 6 to 8.

CORN BREAD AND BEAN SUPPER

(not illustrated)

BEAN MIXTURE:

1 can (1 lb.) pork and beans
1 can (4 oz.) Vienna sausage
¼ cup finely chopped onion
1 tablespoon shortening
½ teaspoon dry mustard
¼ cup chili sauce

CORN BREAD:

½ cup yellow corn meal
½ cup flour
2 tablespoons sugar
¼ teaspoon salt
2 teaspoons baking powder
1 egg
½ cup milk
2 tablespoons shortening

Combine in one-quart buttered casserole (line dish with foil for easy clean-up) pork and beans, sausages, onion, mustard and chili sauce.

Prepare corn bread: sift dry ingredients into bowl. Add other ingredients. Beat just till smooth. Pour batter over beans. Bake at 375° for 40 minutes. Makes 4 to 6 servings.

HOBO HAMBURGER COOK-IN

2 pounds ground round steak
Salt, pepper to taste
4 tablespoons butter
4 tomatoes, sliced about ½ inch thick
4 medium potatoes, peeled, sliced about ¼ inch thick
2 large onions, sliced about ¼ inch thick
2 10-oz. packages frozen mixed vegetables (can be omitted, if desired)
3 or 4 3-ounce cans mushrooms, sliced
Salt, pepper, thyme

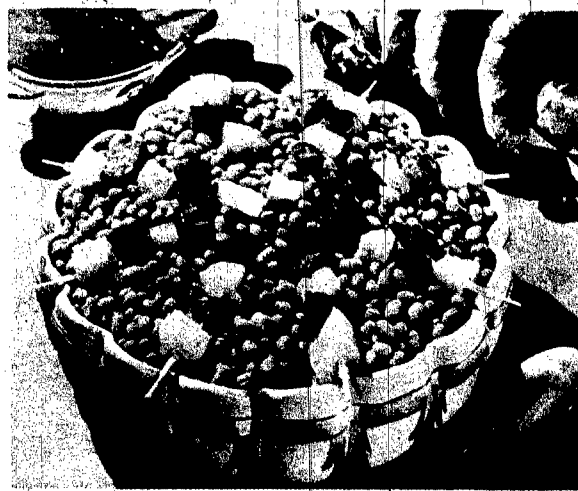
Mix ground steak, salt and pepper. Divide into 8 portions; form into patties and brown in butter (do not cook through). Reserve drippings.

Place one patty in center of each of 8 18-inch squares heavy-duty aluminum foil; gather foil loosely around meat. Top each patty with slices of tomato, potato, onion, vegetables and mushrooms. Season.

Close foil sack-fashion, place on baking sheet. Bake 1½ hours at 350°. Makes 8 great servings.



Crunchy Sandwich Cookies are easy, but very special . . . chocolate-y!



Kabob Crowned Beans mixes ingredients from the "emergency shelf" . . . takes minutes to make!

BROILED BEAN SANDWICH LUNCHEON

(not illustrated)

1 can (1 lb. 5 oz.) pork and beans
¼ cup pickle relish
½ teaspoon prepared mustard
¼ teaspoon salt
6 slices sandwich bread
6 slices sharp cheese
6 strips bacon

Combine pork and beans, relish, seasonings. Place bread on baking sheet covered with foil; top with bean mixture. Add to each a slice of cheese, then a bacon strip cut in half. Broil till bacon is cooked, cheese melted. Serve with fruit or tossed green salad, cookies, coffee.

CHOCOLATE STICKS

¾ cup butter
¾ cup sugar
2 eggs
¼ teaspoon salt
1 teaspoon vanilla
1¼ cups sifted all purpose flour
1 6-oz. pkg. semi-sweet chocolate morsels
1 cup toasted shredded coconut

Cream butter, gradually add sugar and cream until light and fluffy. Blend in eggs, salt, vanilla; beat well. Gradually add flour; mix thoroughly. Fold in chocolate morsels, coconut.

Fold two 36-inch pieces of heavy-duty foil in half lengthwise; make pleated pan by folding foil crosswise in 1-inch pleats or troughs; open slightly to fit baking sheet approximately 17x14 inches.

Drop level teaspoonfuls of dough into "troughs" in pan about 2 inches apart; do not use two outer troughs. Bake 25 to 30 minutes in preheated 325°

oven. Cool 5 minutes; pull edges of foil to flatten pleats; loosen sticks from foil. Makes about 4 dozen sticks.

CRUNCHY SANDWICH COOKIES

1 cup sifted all purpose flour
½ teaspoon baking soda
¼ teaspoon salt
½ cup granulated sugar
½ cup firmly packed brown sugar
½ cup shortening
1 egg
½ teaspoon vanilla
1 cup cornflakes, crushed
1 cup quick-cooking rolled oats
½ cup coconut

Sift flour, baking soda and salt. Set aside. Combine white and brown sugar with the shortening and beat till light and creamy. Blend in egg and vanilla. Stir in flour mixture, then rest of ingredients till blended. Remove and reserve ½ of dough. Shape remaining ½ of dough into balls using level teaspoons for each. Place on greased cookie sheets. Flatten with bottom of glass dipped in flour.

Bake in preheated 350° oven 8 to 10 minutes. Shape reserved ½ dough into balls, using half teaspoons for each. Bake 8 minutes on greased cookie sheets. Cool, while preparing filling.

Chocolate Filling: Melt over hot (not boiling) water: 1 6-oz. pkg. semi-sweet chocolate morsels, ½ cup sifted confectioners' sugar and 1 tablespoon water. Blend in 1 3-oz. pkg. soft cream cheese. Beat till smooth. Cool and spread on larger cookies; top with small ones. Makes 3½ dozen.



Wrapped in foil (the party touch and it saves pans!) "hobo" dinners stay hot until they're opened. Chocolate Stick cookies are new in shape, but easy when you know their foil secret.



PERFECT ENDINGS
Chocolate Dessert and Beverage Cook Book
by **NESTLÉ'S**

TRY THIS... TOLL HOUSE® MARBLE SQUARES

1. Beat till creamy $\frac{1}{2}$ c. soft butter, 6 tbs. sugar, 6 tbs. brown sugar, $\frac{1}{2}$ tsp. vanilla, $\frac{1}{4}$ tsp. water. Beat in 1 egg.
2. Sift; mix in: 1 c. plus 2 tbs. sifted flour, $\frac{1}{2}$ tsp. baking soda, $\frac{1}{2}$ tsp. salt. Add $\frac{1}{2}$ c. chopped California walnuts. Spread in greased 13 x 9 x 2-inch pan. 3. Sprinkle with one 6-oz. pkg. (1 c.) NESTLÉ'S® SEMI-SWEET Chocolate Morsels. Bake at 375°F. for one minute. Run knife through dough to marbleize. Bake 12 to 14 min. more. Makes 24 squares.

New easy way too, use Nestlé's All-Purpose Cookie Mix. Recipe on every box.

GET NESTLÉ'S NEW DELUXE DESSERT RECIPE BOOK \$1.00 ONLY

192 pages! Over 350 recipes! Washable cover! 28 pages in full color! (offer good in U. S. A. only)

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NESTLÉ'S
MAKES THE VERY
BEST CHOCOLATE

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Start with the pale color of applesauce, tint it with molasses and you'll start a cake that turns to gold under orange-flavored frosting. Begin with the special, autumn taste of butterscotch—then turn a simple cake saucy! Add pineapple's golden lining to yeasty cookies . . . let brown sugar wrap chocolate morsels into brownie-cookie-dessert. Results shine as bright as a harvest moon!

MOLASSES APPLESAUCE CAKE

2 cups sifted all purpose flour
 1/2 teaspoon salt
 1 teaspoon baking soda
 1 teaspoon cinnamon
 1/2 teaspoon nutmeg
 1/4 teaspoon cloves
 1/2 cup shortening
 1/4 cup sugar
 2 eggs
 1/2 cup dark molasses
 1 cup thick strained applesauce
 1 teaspoon vanilla
 3/4 cup raisins

Preheat oven to 350°. Sift together flour, salt, baking soda and spices. Cream shortening; add sugar and beat until light. Stir in eggs, one at a time. Combine molasses, applesauce and vanilla; add alternately with dry ingredients, mixing just enough to blend. Add raisins by combining with last portion of flour mixture. *Do not overbeat.* Pour batter into 2 greased and floured 8-inch cake pans and bake about 30 minutes, or until done.

ORANGE MOLASSES FROSTING

1/2 cup butter
 3 cups sifted powdered sugar
 1/2 teaspoon salt
 3 tablespoons dark molasses
 1 tablespoon orange juice
 2 teaspoons grated orange rind

Cream butter until soft. Gradually stir in one cup powdered sugar and salt. Blend in molasses, orange juice and grated rind. Add remaining sugar gradually until frosting is of proper consistency for spreading.

BUTTERSCOTCH BUTTER FROSTING

1 cup (6-oz. pkg.) butterscotch morsels
 1/2 cup milk
 2 tablespoons butter
 1/2 teaspoon salt
 3 cups sifted powdered sugar

Over hot, not boiling, water, melt morsels. Remove from heat. Add milk, butter and salt and stir till smooth. Gradually beat in powdered sugar; beat until it's thick enough to spread. This will fill and frost two 8 or 9-inch layers.

BUTTERSCOTCH PINEAPPLE SAUCE

2 tablespoons butter
 1 cup canned crushed pineapple, well drained
 1/4 cup light corn syrup
 1/4 cup evaporated milk
 1 cup (6-oz. pkg.) butterscotch morsels

Melt butter in skillet. Add pineapple and fry over high heat until golden brown. Set aside.

Combine light corn syrup and milk and bring just to a boil over moderate heat, stirring. Remove from heat and stir in morsels. Stir until smooth. Add the pineapple mixture and serve warm or cool over ice cream or cake. If sauce becomes too thick, reheat over hot water. Makes 1 1/2 cups.

CONGO SQUARES

3/4 cup butter
 2 1/4 cups brown sugar, firmly packed (1 lb.)
 2 1/2 cups sifted flour
 2 1/2 teaspoons baking powder
 1/2 teaspoon salt
 3 eggs
 1 cup chopped walnuts
 1 cup (6-oz. pkg.) semi-sweet chocolate morsels

Melt butter in large saucepan. Stir in brown sugar, remove from heat and let cool approximately 10 minutes. Sift together flour, baking powder and salt. Set aside. One at a time, beat eggs into sugar mixture. Then add flour mixture, nuts and morsels, beating well. Spread dough in greased pan 15x10x1-inch (or make a pan of double-strength aluminum foil). Bake at 350° 25 to 30 minutes. Cut in 2-inch squares, you'll have about 3 dozen.

Golden Desserts to sweeten September

PINEAPPLE BARS

2 3/4 cups sifted all purpose flour
 1 tablespoon sugar
 1/4 teaspoon salt
 3/4 cup butter
 1 pkg. dry yeast (or 1 cake compressed yeast)
 2 tablespoons warm water for dry yeast, lukewarm for compressed
 4 egg yolks (room temperature)
 1/4 cup scalded milk

Measure the sifted flour, sugar, salt and butter into a medium-sized bowl. Blend butter into dry ingredients with a fork. Scald milk.

Dissolve yeast in water. Let stand 3 to 5 minutes, then stir. Blend in yolks and cooled milk.

Add yeast mixture to flour mixture. Blend. Cover bowl and refrigerate 4 to not more than 24 hours. (This is a rich dough, it rises very little.)

Prepare filling desired. When ready to finish, grease two 9-inch square pans or one 12x18-inch pan. Remove 1/4 of the dough from the refrigerator at a time. Roll out into a 10-inch square on lightly floured surface. Pick up the square of dough and press into pan, letting edges extend up the sides, about 1/2 inch. If the 12x18-inch pan is used, press one square into half the pan, another into the other half. Being a rich dough, it is easier to handle in small amounts.

Spread filling on dough. Roll out squares to cover the filling. Cover pans with foil and let rise in a warm place about one hour or until dough is puffy when pressed gently with the finger.

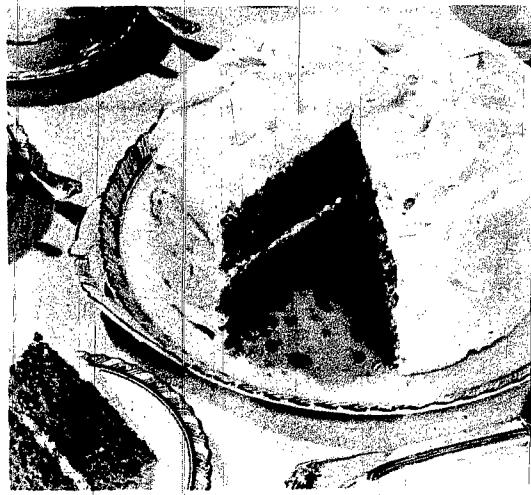
Bake 25 to 35 minutes or until golden brown, in preheated 375° oven. Carefully remove from pan and cool on rack. To serve, cut in thin slices and shake confectioners' sugar over the top.

Pineapple Filling: Blend 1/2 cup sugar, 3 tablespoons cornstarch and 1/2 cup cold water. Stir in 1 beaten egg and one No. 2 can crushed pineapple. Cook over low heat until thickened, about 5 minutes, stirring constantly. Add 2 tablespoons lemon juice a few minutes before removing from heat. Cool to lukewarm before using. (Fillings may be made the day before and warmed before using.) Makes 3 cups filling.

Date Filling: Cook over low heat, stirring constantly until thickened: 3 cups cut-up dates, 1/2 cup sugar, 1 1/2 cups water, rind of 1 orange, 1/2 cup orange juice. This will take about 10 minutes. Makes about 2 1/2 cups filling.



Easy Butterscotch Butter Frosting adds the golden touch—and toffy taste—to your favorite cake.



The light golden frosting has spicy orange flavor . . . just right with the rich molasses spice cake.



Butter-browned pineapple and butterscotch morsels mix meltingly-good into a bright saucy topping.



Walnuts and chocolate morsels nestle inside these buttery brown sugar squares. Rich as rich!



Called "Mazurek" by their Polish originators, Pineapple and Date Bars are good in any language!



Make these very special dumplings to top beef stew that's ready to heat

Take it easy, make it easy, with Dinty Moore Beef Stew. Rich with juicy, lean beef, garden carrots and potatoes in good beef gravy. Now add a special twist: make Deauville Dumplings. So good, they won \$1,000 at the Pillsbury Bake-Off! Recipe's in special sacks of Pillsbury's BEST Flour!

(or write Ann Pillsbury, Box 857, Minneapolis 60, Minn.)

From Dinty Moore Beef Stew and Pillsbury's BEST Flour

Pre-Sifted! Light, fine, fluffy. Double guaranteed! When you don't sift, when you do . . . Pillsbury's BEST is guaranteed to give you the finest possible results. Read about it on the sack! *This* is the flour which has earned the Good Housekeeping Seal.

Save 8¢ on Dinty Moore Beef Stew with the coupon on the same sack of Pillsbury's BEST that brings you the recipe. We bring you this special offer so you'll have the pleasure of trying our new stew and dumplings idea!



P.S. **25¢ Saving** TO USERS OF BIGGER SACKS! SPECIALLY MARKED 25 LB. SACKS BRING YOU:

10¢ COUPON ON DINTY MOORE BEEF STEW

15¢ COUPON ON NEXT 25 LB. OR LARGER SACK OF Pillsbury's BEST Flour. *The flour the best bread bakers like best.*

Toast the flavor of Fall!

It's baking time again! As days get cooler, ovens get warmer and kitchens become aromatic with breads as full and hearty as the fall season. For times like this, spice good rye bread with cloves and caraway . . . or bake a wholesome molasses-oatmeal loaf.

The autumn way with cloverleaf rolls: bake them golden good with cheese and a hint of onion. The easy way with coffee cake: spread a batter-way dough under a topping of preserves and pecans! Luscious!

EASY CARAMEL KUCHEN

Winner, 12th Grand National Bake-Off by Mrs. Maurice Godsel, Chicago, Illinois

- 1 pkg. active dry yeast (or 1 cake compressed yeast)
- ¼ cup warm water for dry yeast, lukewarm for compressed
- ½ cup sugar
- ½ cup butter
- 1 teaspoon salt
- 1 teaspoon cardamom
- ½ cup hot scalded milk
- 2 unbeaten eggs
- 3 to 3¼ cups all purpose flour
- ½ cup firmly packed brown sugar
- 2 tablespoons flour
- 2 tablespoons melted butter
- ½ teaspoon cinnamon
- ½ cup pecans, chopped
- ½ cup pineapple preserves
- ½ cup apricot preserves

Soften yeast in water. Combine in mixing bowl sugar, ½ cup butter, salt, cardamom and milk. Stir to melt butter; cool to lukewarm. Blend in eggs and softened yeast. Add flour gradually to form a stiff dough, beating well after each addition; cover. Let rise in warm place (85° to 90°) until light and doubled in size (1½ to 2 hours).

Combine in small bowl brown sugar, 2 tablespoons flour, melted butter, cinnamon and pecans. Spread batter in well-greased 13x9x2-inch pan. (For easier serving and cleaning, line pan with foil.) Place preserves in alternating rows over batter. Sprinkle with cinnamon-brown sugar mixture. Let rise in warm place until light—30 to 45 minutes. Bake at 350° for 35 to 40 minutes until deep golden brown. Serve warm.



Easy Caramel Kuchen . . . pineapple and apricot jam make this coffee cake good and gooey!

CLOVER CHEESE ROLLS

Winner, Grand National Bake-Off by Mrs. Hazel Westbrook, Tiburon, California

- 2 pkgs. active dry yeast (or 2 cakes compressed yeast)
- ½ cup warm water for dry yeast, lukewarm for compressed
- ½ cup shortening
- ½ cup sugar
- 2 teaspoons salt
- 1 cup scalded milk, cooled to lukewarm
- 1 egg
- 5 to 5½ cups sifted all purpose flour
- ½ cup melted butter
- ¾ cup grated Parmesan cheese

Soften yeast in water. Combine shortening, sugar, salt and milk in mixing bowl. Blend in egg and softened yeast. Gradually add flour to form a stiff dough, beating well after each addition. Cover.

Let rise until light and doubled in size, about 1½ hours. Roll out one-third of dough on floured surface to 15x7-inch rectangle. Brush with melted butter; sprinkle with Parmesan. Cut lengthwise into two 15x3½-inch strips. Roll up, starting with 15-inch side. Cut into 12 slices. Place 3 slices, cut-side down, in well-greased muffin cups. Repeat with remaining dough. Cover. Let rise in warm place until doubled in size, about 30 minutes. Bake at 400° for 12 to 15 minutes until golden brown. Remove from oven; place teaspoon of topping on each. Return to oven to melt cheese, 1 to 2 minutes. Makes 24 rolls.

Cheese Topping: Combine 1 cup shredded Cheddar, 2 tablespoons melted butter, ½ teaspoon onion salt and ¼ teaspoon cayenne pepper.

SPICY RYE BREAD

- 2 pkgs. active dry yeast (or 2 cakes compressed yeast)
- ¾ cup warm water for dry yeast, lukewarm for compressed
- 2 teaspoons salt
- ½ teaspoon cloves
- ½ teaspoon allspice
- 1 teaspoon caraway seed
- 2 tablespoons brown sugar, packed in cup
- 3 tablespoons molasses
- 1 cup hot water
- 2 tablespoons soft shortening
- 2½ cups sifted rye flour
- 3 to 3¼ cups sifted all purpose flour

Dissolve yeast in the water. Let stand. Measure salt, spices, sugar, molasses and shortening into a large bowl with the hot water. Blend well. Add rye flour with about one cup white flour and the yeast mixture. Beat until smooth, about 100 strokes. Add flour gradually, first with the spoon, then the hand. Squeeze dough through fingers to blend ingredients. Dough should clean sides and bottom of bowl.

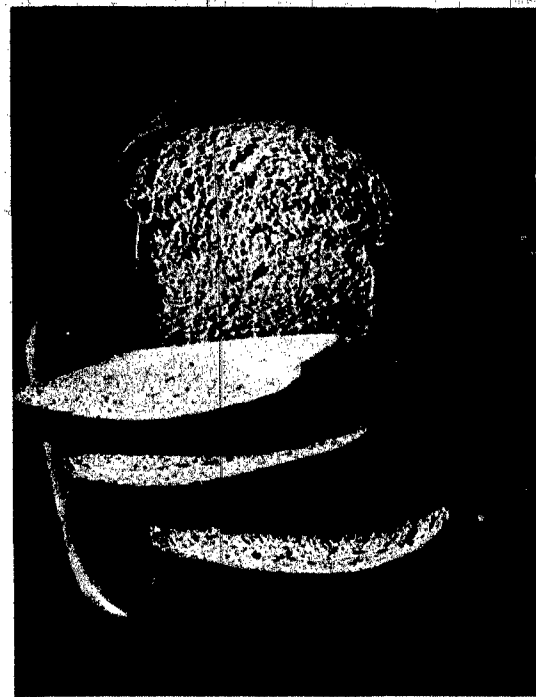
Turn dough onto lightly floured board. Knead about 75 strokes or until dough is smooth and bounces under the hand. Place dough in greased bowl, smooth side down, turning once. Cover. Let rise in warm place 45 to 60 minutes, or until doubled.

Punch down dough. Turn over. Let rise 10 minutes longer. Divide dough into two parts. Round each half into a smooth ball and place on opposite corners of a greased baking sheet. Cover with a "tent" of aluminum foil and let rise in warm place. Loaves will be doubled in about 45 minutes. Preheat oven to 375°.

Just before baking, slash tops of loaves 2 or 3 times with a sharp knife, making cuts ¼ to ½ inch deep. Bake 35 to 45 minutes or until well browned. Remove to rack to cool. Brush with water for slightly glazed crust. Makes 2 loaves.



Spicy Rye Bread is touched with cloves, allspice, caraway. Two big loaves bake on your cookie sheet.



You won't know till you taste, how good Molasses Oatmeal Bread can be! (Try it toasted, too.)

MOLASSES OATMEAL BREAD

- 1 pkg. active dry yeast (or 1 cake compressed yeast)
- 1 cup warm water (110°-115°) for dry yeast, lukewarm for compressed
- ½ cup quick oatmeal
- ¼ cup molasses
- 1¼ teaspoon salt
- 3¼ to 3½ cups sifted all purpose flour
- 1 tablespoon soft shortening

Add yeast to the water in a large bowl; let stand a few minutes, then stir. Add the oatmeal, molasses, salt and half the sifted flour. Beat until well blended, about 100 strokes. Stir in the shortening. Then add more flour, a little at a time, until the sides and bottom of the bowl are cleaned.

Turn dough onto a lightly floured board. Grease fingers—the dough may be slightly sticky. Knead 25 to 35 strokes, or until smooth.

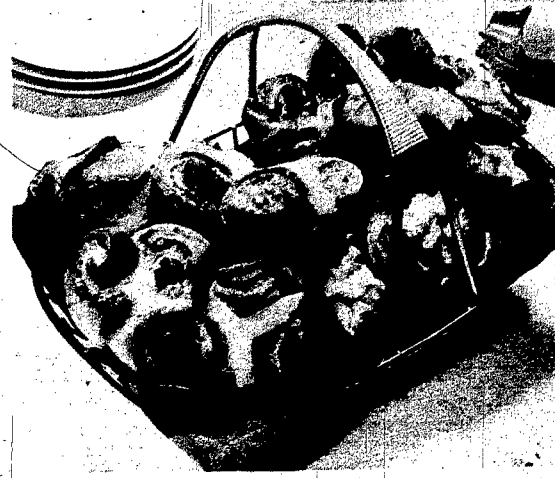
Round up dough and place smooth-side-down in a lightly greased bowl, turning once to grease top of dough. Cover and let rise in warm place, about one hour, or until dent remains when finger is pressed deep into side of dough.

Punch down dough. Turn out onto the board and shape into a loaf. Place in lightly greased bread pan, 4½ x 8½ x 2½ inches. Dough will fill pan about half full. Cover and let rise in warm place, 35 to 45 minutes, or until dough begins to round over top of pan.

Bake 35 to 45 minutes in preheated 400° oven. If bread is quite brown in 20 minutes, cover top of loaf with foil the rest of baking time. Remove loaf from pan; cool on rack. Makes 1 loaf. And save some to toast for breakfast!

Toast Toppings: Apple butter, butter whipped and blended with apple or apricot jelly, orange marmalade, butter whipped with blueberry syrup!

Sandwich Spreads: Compliment dark slices of bread with white slices of turkey, any one of these: whipped cream cheese and chives; corned beef and sauerkraut; pork and beans, sliced brown 'n serve sausages broiled until bubbly.



Clover Cheese Rolls. There's a swirl of cheese in each "clover" plus more on top!

September Suppers!

Savory pork chops . . . Vienna sausages . . . steaks of ham . . . here too are the subtle flavors of autumn. And here they make new-style oven dinners, big on flavor—but easy on your busy September time.



Pork chops get new flavor with apples, raisins, a touch of dark molasses.

PORK CHOP 'N' APPLE CASSEROLE

- 4 lean loin pork chops
- Salt
- 1 tablespoon shortening
- 4 cups sliced tart cooking apples
- ¼ cup raisins
- 1 teaspoon grated lemon rind
- ¼ cup dark molasses
- ¼ cup water

Preheat oven to 350°. Sprinkle chops with salt; saute in shortening until brown. Mix together apples, raisins and lemon rind; place in 2-quart greased baking dish. (Save clean-up time . . . line dish with greased foil) Combine molasses and water; pour over apple mixture. Top with chops. Cover, bake 1 hour. Remove cover, bake ¼ hour more.

Serve with string beans or baked onions, gelatin salad, cornbread, Molasses Applesauce Cake.

SURPRISE CHOPS AND BEANS

- 1 can (1 lb. 15 oz.) pork and beans
- 4 pork chops, cut one-half inch thick
- ¼ teaspoon caraway seed
- ¼ cup apple jelly

Pour beans into greased 1½ quart baking dish. Brown chops and place on top of beans. Stir caraway seed into jelly. Spread on top of chops. Cover; bake at 350° for 35 minutes. Uncover, bake 10 to 15 minutes longer, or until chops are done.

Serve with tomato slices, pineapple in cottage cheese; dinner rolls, apple pie.

PORK AND BEANS VIENNA

- 2 cans (1 lb. each) pork and beans
- 2 tablespoons minced onion
- 1 tablespoon prepared mustard
- ¼ cup chili sauce
- 2 cans (4 oz. each) Vienna sausage
- Parmesan cheese, grated

Combine beans, onion, mustard and chili sauce in a casserole. Top with drained Vienna sausage. Sprinkle with cheese. Bake at 375° about 30 minutes. Makes 6 to 8 servings.

For fun, wrap individual servings in foil, bake as directed.

Serve with crisp celery, carrots; olives and cheese squares; thick slices of rye bread; corn on the cob.

STUFFED HAM STEAK IN FOIL

- 2 ham steaks, ¼ inch thick
- Whole cloves
- ½ cup finely chopped onion
- ¼ cup finely chopped celery
- 2 tablespoons butter
- 1½ cups bread cubes
- 2 tablespoons chopped parsley
- 1 teaspoon salt
- ¼ teaspoon cinnamon
- 1 egg, slightly beaten
- Foil to wrap

Slash fat around ham; stud with whole cloves, set aside. Saute onion, celery in butter 10 minutes. Add bread cubes, parsley, salt, cinnamon, egg; toss lightly.

Place one ham steak in center of large double-thick square of foil; cover steak with stuffing. Top with second ham steak; if necessary hold in place with toothpicks. Bring foil up over ham; seal together in a double fold; fold each end up close to ham. Place on oven rack; bake 25 minutes in 450° oven. Open foil, bake 10 minutes longer. Makes 4 or 5 servings.

Garnish with deviled eggs, pineapple, spiced apricots or peaches. Serve with tomato juice, escalloped potatoes, hot rolls, Pine-Apple Pie.

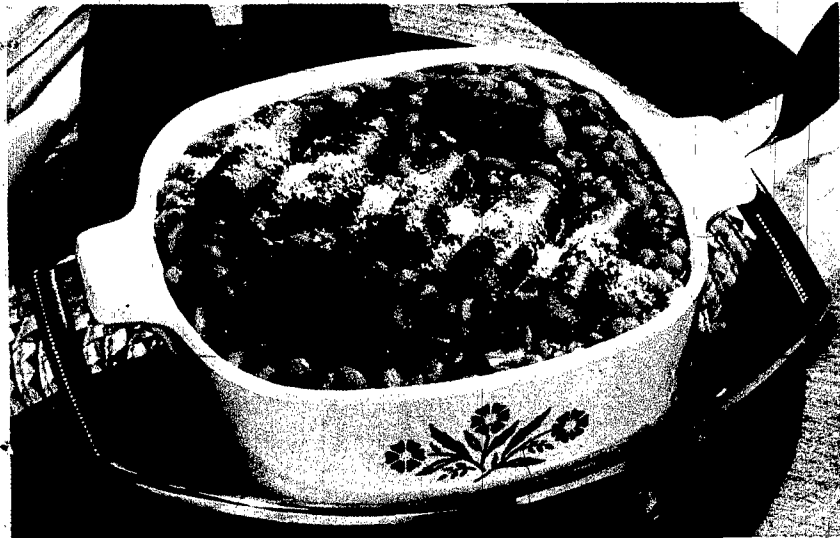
PORK CHOPS WITH HAM STUFFING

- 3 cups soft bread crumbs
- 1 cup cooked ham, finely chopped
- ¼ teaspoon salt
- ½ teaspoon pepper
- ¼ teaspoon nutmeg
- 1 beef bouillon cube
- ¼ cup boiling water
- 6 rib chops, 1-inch thick, cut with pockets
- ¼ cup all purpose flour
- ¼ teaspoon salt
- Dash pepper
- 2 tablespoons shortening

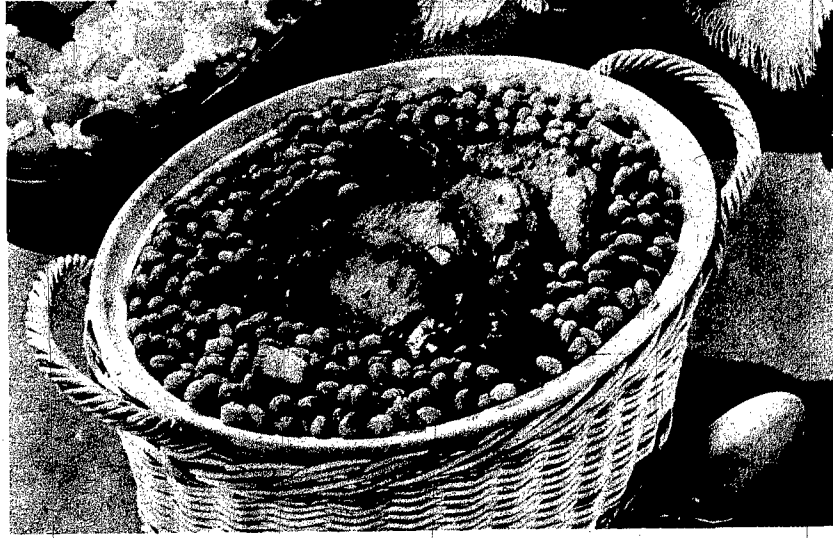
Combine bread crumbs, ham, salt, pepper, nutmeg. Dissolve bouillon cube in boiling water; pour over mixture, tossing lightly. Stuff pork chops, fasten with toothpicks. Combine flour, salt, pepper; coat chops with mixture. Melt shortening in heavy fry pan; saute chops until well browned.

Place chops in center of 6 double-thick squares of aluminum foil; bring up sides and ends in double folds; place on baking sheet. Bake 1 hour at 450°. Makes 6 servings.

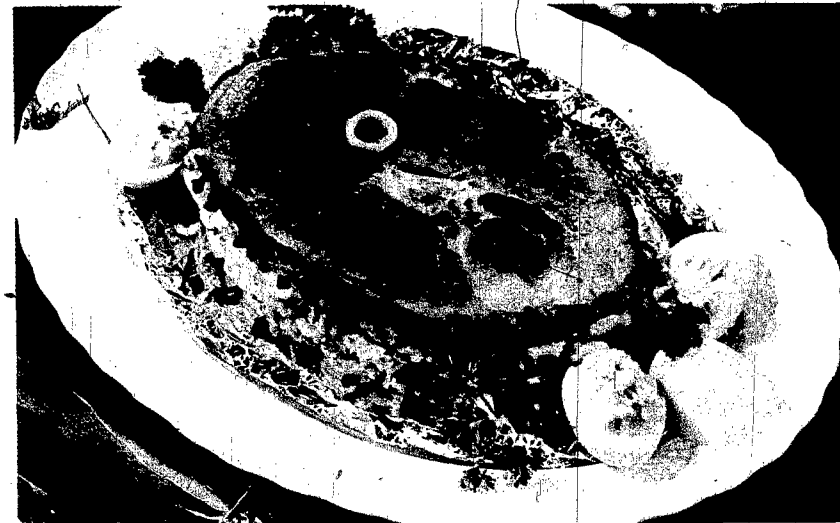
Serve with hot curried peaches, sweet potatoes, tossed salad, Marbapple Ginger Cake.



Pork and Beans Vienna takes minutes to mix and bake . . . taste tangy good!



Pork chops "surprise" the taste with a coat of caraway and apple jelly.



Ham stays moist, tender in its own juices as foil wraps stuffed ham steaks.



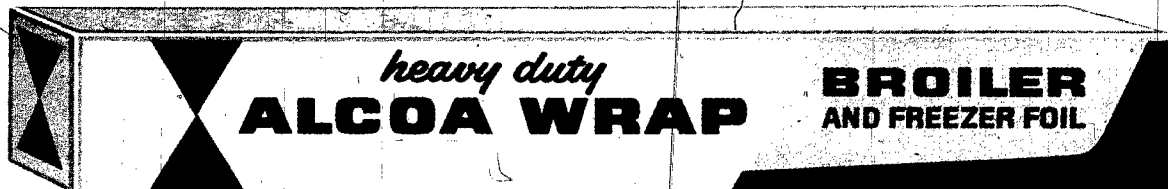
A packet of foil preserves every bit of the meat's flavor, juices and tenderness.



If it's worth saving
it's worth a few pennies
to keep it rosy fresh

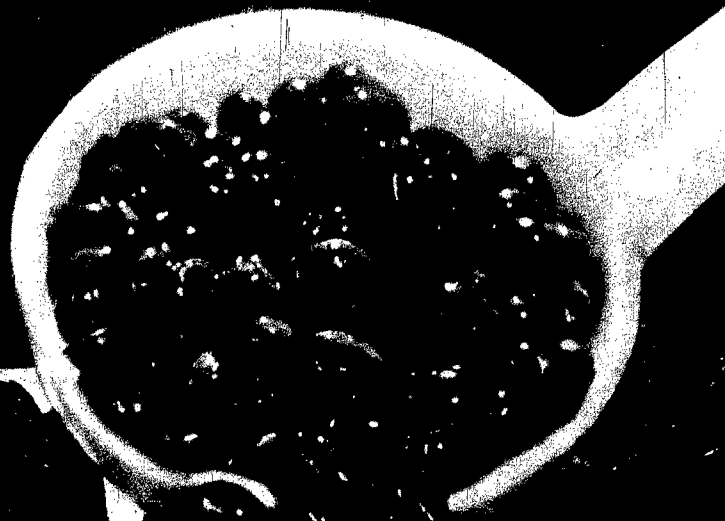
Save the flavor of extra-special leftovers with 18-inch Heavy Duty Alcoa Wrap Aluminum Foil

Beautiful hams that bloom in the spring are rarely eaten in a single meal. To keep that rich, ruddy glow from fading, store your ham in strong, pliable, moisture-saving Alcoa Wrap Aluminum Foil . . . 18-inch Heavy Duty Alcoa Wrap — 40% heavier than regular weight foil — and with the sealability to keep ham Sunday-dinner fresh for days. Try it this week.



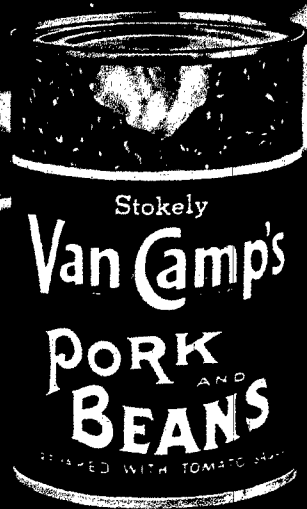
Entertainment at Its Best . . . ALCOA PREMIERE with Fred Astaire as Host . . . Tuesday Evenings, ABC-TV

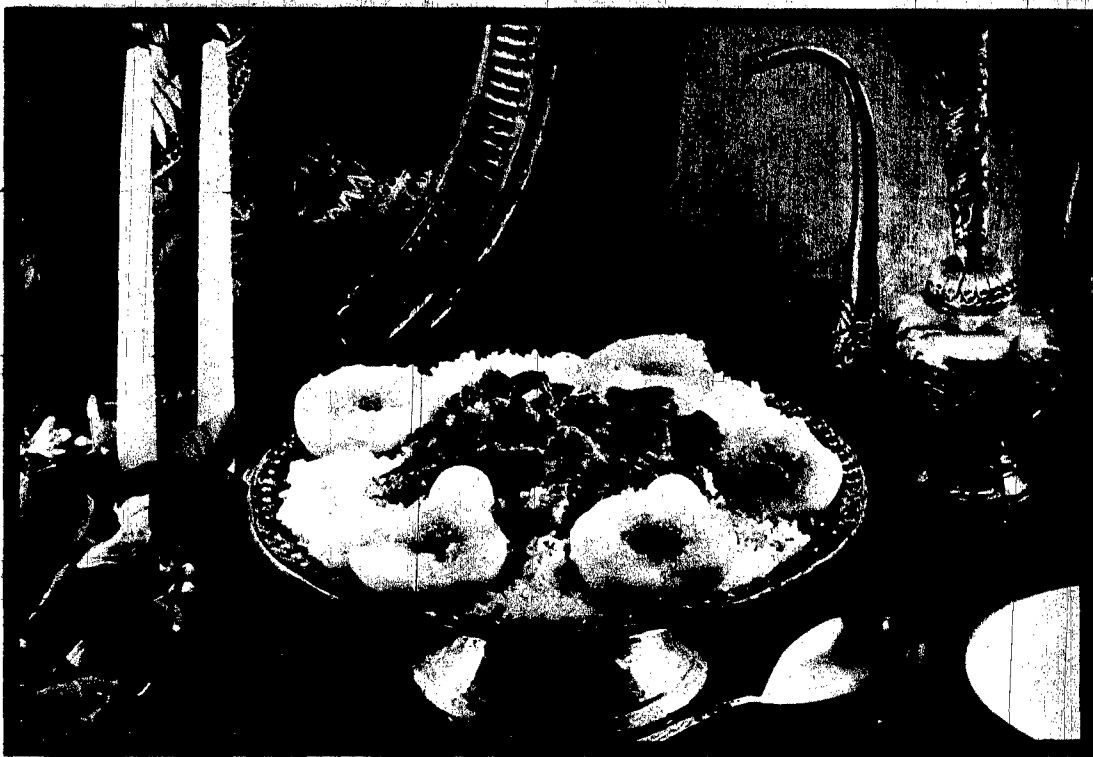
Camping out naturally means Van Camp's pork and beans



America's first, finest and favorite, Van Camp's Pork and Beans are a must for hearty outdoor appetites. Protein-rich, pre-cooked in a Secret Savory Tomato Sauce. Heat 'em, eat 'em, you can't beat 'em for out-and-out goodness and flavor!

One of 150 Stokely-Van Camp foods for you to enjoy





CURRY WITH CHUTNEY PEACHES

Autumn marks the renewal of social life in the community and the beginning of parties and gala affairs. Often entertainment takes the form of a fall buffet. It may be an opening meeting of a club or organization which has been inactive through hot summer months, or it may be a party given just for one's close friends. It may be a one o'clock luncheon or a buffet supper but in any event a buffet proves a gay and colorful way to entertain.

CURRY:

- ¼ cup salad oil
- 1 pound beef rump, cut in 1-inch cubes
- 2 tablespoons flour
- 1 (10½-ounce) can condensed consommé
- 1 cup water
- 4 tablespoons instant minced onion or, 1 cup chopped raw onion
- ½ teaspoon garlic powder or, 4 cloves garlic, chopped
- ¼ cup tomato paste
- 1 teaspoon salt
- 1½ tablespoons curry powder
- Steamed rice

CHUTNEY PEACHES:

- 1 cup wine vinegar
- 1½ cups brown sugar (packed)
- 1 lime, sliced
- 1 tablespoon instant minced onion or, ¼ cup finely-chopped raw onion
- ¼ teaspoon garlic powder or, 2 cloves garlic, finely-chopped
- 1 tablespoon chopped crystallized ginger
- ½ teaspoon salt
- 1 (1 lb. 13 oz.) can cling peach halves

Curry: Heat oil in a heavy skillet; add meat and brown it well. Stir in flour. Add consommé, water, instant minced onion, garlic, tomato paste and salt. Cover and simmer until meat is tender—about 45 minutes. Add curry powder and cook uncovered 10 minutes longer. Serve over fluffy rice.

Chutney Peaches: Mix all ingredients except peaches in saucepan. Heat to boiling and simmer uncovered for 5 minutes. Pour hot syrup over drained peach halves. Cool, cover, and refrigerate several hours or overnight. Serve with curry, roast pork, or ham. Save remaining spicy syrup to baste chicken, ham, meat loaves, etc. Or, re-heat and pour over drained peaches from another (1 lb. 13 oz.) can cling peach halves. Makes 4 servings.



PARTY CHICKEN

- 36 crackers, finely rolled (about 2 cups crumbs)
- 2 cups pared, diced cooking apples
- ¾ cup golden raisins
- ½ cup minced onion
- ½ teaspoon cinnamon
- ¼ cup sugar
- ¼ cup butter, melted
- 8 small chicken breasts or 4 large ones split and ready to cook

Combine all ingredients, except chicken breasts, and mix well. Spread stuffing on bottom of baking dish. Brush chicken breasts with butter and sprinkle with 1 teaspoon salt and ¼ teaspoon pepper. Lay over stuffing. Bake in moderately hot oven (375° F.) 1 hour.

GREEN BEANS - ALMOND CASSEROLE: Dump 2 packages thawed frozen green beans, ½ cup blanched almonds, 2 cups mushroom caps, ¼ cup butter and salt and pepper to taste in covered baking dish. Bake in oven with chicken. Serve with grilled tomatoes.



SMORGASBORD MEATBALLS IN SOUR CREAM

- | | |
|---|------------------------------------|
| 4 tablespoons butter | 2 teaspoons brown sugar |
| ½ cup finely chopped onion | ½ teaspoon allspice |
| 1 egg, lightly beaten | ¼ teaspoon nutmeg |
| ½ cup milk | 2 teaspoons anchovy paste |
| 18 wafers, finely rolled (about 1 cup crumbs) | 1 lb. ground beef (chuck or round) |
| 1¼ teaspoon salt | ¼ lb. pork shoulder, ground |

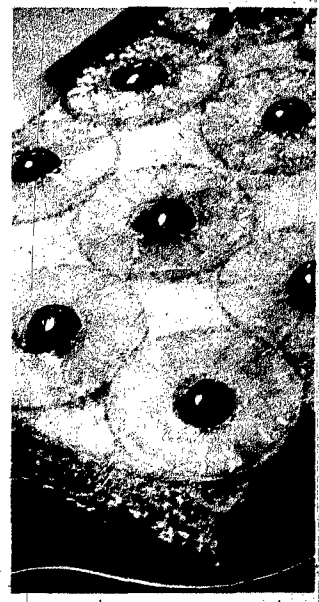
Saute onions in 2 tablespoons butter. Meanwhile, combine other ingredients, except remaining butter. Add onion and mix thoroughly. Roll into bite-size balls (makes 2 dozen). Refrigerate. Just before serving, fry in remaining butter until browned on all sides. Serve hot from chafing dish.

SOUR CREAM DIP: Stir 2 tablespoons flour into pan drippings. Heat until smooth. While stirring constantly, add ½ cup water, ½ cup commercial sour cream, pinch of salt and a teaspoon anchovy paste. Spoon over meatballs, or serve in warm container and let guests dip their own meatballs.

PINEAPPLE UPSIDE-DOWN CAKE

- ¼ cup softened margarine
- ¼ cup light brown sugar
- ½ cup Karo Red or Blue Label Syrup
- 12 slices well-drained pineapple
- 1 pkg. white or yellow cake mix

Glazes Perfectly—Never Gets Sugary! Preheat oven to temperature directed on cake mix package. Blend margarine, sugar, Karo in 13x9x2 in. pan; arrange pineapple on mixture. Heat in oven 15 min. Meanwhile, mix cake batter as directed on package. Remove pan from oven, pour batter carefully over fruit. Bake 45 to 55 min. or until cake is done. Remove from oven; invert onto rack. Let stand 1 min.; remove pan. Delicious cold or served hot with whipped cream.



KARO® SYRUP makes it with the Wholesome Kind of Sweetness that comes from Corn!

In cooking and as a pour-on—no other brand has more uses than Karo—America's favorite syrup! Get rich, dark Blue Label, crystal-clear Red Label and maple-y flavored Green Label Karo Syrups. In pints, quarts, also 5 and 10 lb. cans.





HAM WHAT AM WITH CRANBERRY-MANDARIN SAUCE

Place ham on rack in shallow baking pan. Loosely cover top surface of ham with piece of aluminum foil. Heat in 325° F. oven for time indicated on can.

To make sauce: Mix $\frac{1}{2}$ cup brown sugar, $1\frac{1}{2}$ tablespoons cornstarch, $\frac{1}{8}$ teaspoon cinnamon and $\frac{1}{8}$ teaspoon cloves in sauce pan. Gradually stir in 1 cup cranberry juice cocktail and 1 tablespoon orange juice concentrate. Cook over medium heat until fairly thick, about 5 minutes. Add $\frac{1}{2}$ cup mandarin oranges. Serve hot over ham. Makes $1\frac{1}{2}$ cups sauce.



APRICOT DELIGHT

- | | |
|--|---------------------------------|
| 2 cups (1 pound 1 ounce can) apricot halves | $\frac{1}{4}$ cup boiling water |
| 8 to 10 cooked prunes | 1 cup undiluted evaporated milk |
| 1 package (3 ounces) orange flavored gelatin | 2 tablespoons lemon juice |
| | $\frac{1}{4}$ cup chopped nuts |

Drain the prunes and apricots thoroughly. Cut in pieces. Place gelatin in mixing bowl. Add boiling water. Stir until dissolved. Chill until syrupy. Chill evaporated milk in refrigerator tray until soft ice crystals form around edges of tray (15 to 20 minutes). Whip until stiff (about 2 minutes). Add lemon juice. Whip very stiff (2 minutes longer). Stir apricots, prunes and nuts into chilled gelatin. Fold whipped evaporated milk into gelatin-fruit mixture. Spoon into a 2-qt. mold. Chill until firm (about 2 hours). Unmold by dipping in hot water for a few seconds. Serves 8 to 10.

SWEDISH PANCAKES

- | | |
|---|-------------------------|
| $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) butter | 1 cup light cream |
| 3 eggs | $\frac{1}{4}$ cup flour |
| $\frac{1}{4}$ cup sugar | |

Melt butter, let cool slightly. Beat eggs and sugar until fluffy. Add cream and flour alternately, beating thoroughly after each addition. Beat in butter. Drop teaspoons of batter on lightly buttered hot griddle. Move spoon in circular motion on poured batter to make a $2\frac{1}{4}$ -inch pancake. Cook until pancakes look dry and can be turned easily. Turn and brown other side. Place pancakes in stacks of eight on squares of aluminum foil about the size of small dessert plates. Cover each stack with second square of foil. Keep in refrigerator about 1 hour before serving. Pancakes can be prepared several days in advance, if desired.

To serve, place pancake stacks with foil on a baking sheet and bake in a preheated hot oven, 400 degrees, for 10 minutes. Flip pancakes from foil onto serving plates. Top with lingonberries or other fruit dessert sauce.



STUFFED CABBAGE

- | | |
|---|------------------------------------|
| 12 to 14 large cabbage leaves | $\frac{1}{2}$ teaspoon dry mustard |
| 2 pounds ground beef | $\frac{1}{4}$ teaspoon pepper |
| 15 wafers, finely rolled (about 1 cup crumbs) | $\frac{1}{2}$ teaspoon basil |
| 1 cup chopped onion | 2 eggs, well beaten |
| | 1 teaspoon salt |
| | $\frac{1}{2}$ teaspoon garlic salt |

Soak cabbage leaves in boiling water for about 2 minutes. Drain. Combine remaining ingredients and mix well. Spoon about 4 tablespoons of mixture into center of each leaf. Fold over envelope style. Secure with toothpicks, if necessary. Place in shallow baking dish. Pour sauce over cabbage rolls and bake in moderate oven (325° F.) 45 minutes. Serve from chafing dish. Serves 8.

SAUCE: Combine 2 8-ounce cans tomato sauce, $\frac{1}{2}$ cup chili sauce, and 1 tsp. horseradish. Heat.

Let's discuss some of the requirements of a program to prevent introduction of diseases into your herd or onto your premises:

1) *Know where your replacements come from.* Purchase only from sources known to be reliable and having a low disease history. Do not patronize sales, auctions, etc., unless you are willing to assume the risks involved.

2) *Examine stock at the seller's farm.* If possible use a veterinarian to advise you. This should include blood tests for brucellosis and leptospirosis. Results of the exam should be in your hands before moving animals.

3) *Isolate new acquisitions at your farm.* The isolation period should be at least 21 days, and preferably 30 days. During this time the animals should be under the observation of a competent veterinarian.

4) *Several states now have Swine Health Certification programs.* In these programs, breeding herds are given periodic examinations and certified free of certain diseases.

5) *Determine whether new stock has been vaccinated for such diseases as hog cholera and swine erysipelas.* If hogs have not been vaccinated for hog cholera give them hog cholera serum before transporting to your farm, then if normal at end of 2 weeks isolation, vaccinate them using attenuated virus and serum. If you do not vaccinate for cholera, give all purchased pigs a large dose of hog cholera serum before bringing them to your farm in addition to the isolation period of 30-60 days.

6) *If atrophic rhinitis and virus pig pneumonia are problems consider repopulation with SPF pigs.*

7) *You, your help, and visitors all can spread disease on your farm.* Do not permit visitors in your farrowing houses, etc. Foot baths, etc., are of little value in prevention of disease in my opinion and only give the farmer a false sense of security. Adopt a work program as follows: Feed and care for young animals first, secondly the breeding animals, thirdly the feeder stock, and lastly the new acquisitions in isolation.

8) *When animals are moved on the farm, haul them, do not drive them.* Try to avoid driving through pastures or pens in which other animals are kept. This avoids spread of disease and internal parasites.

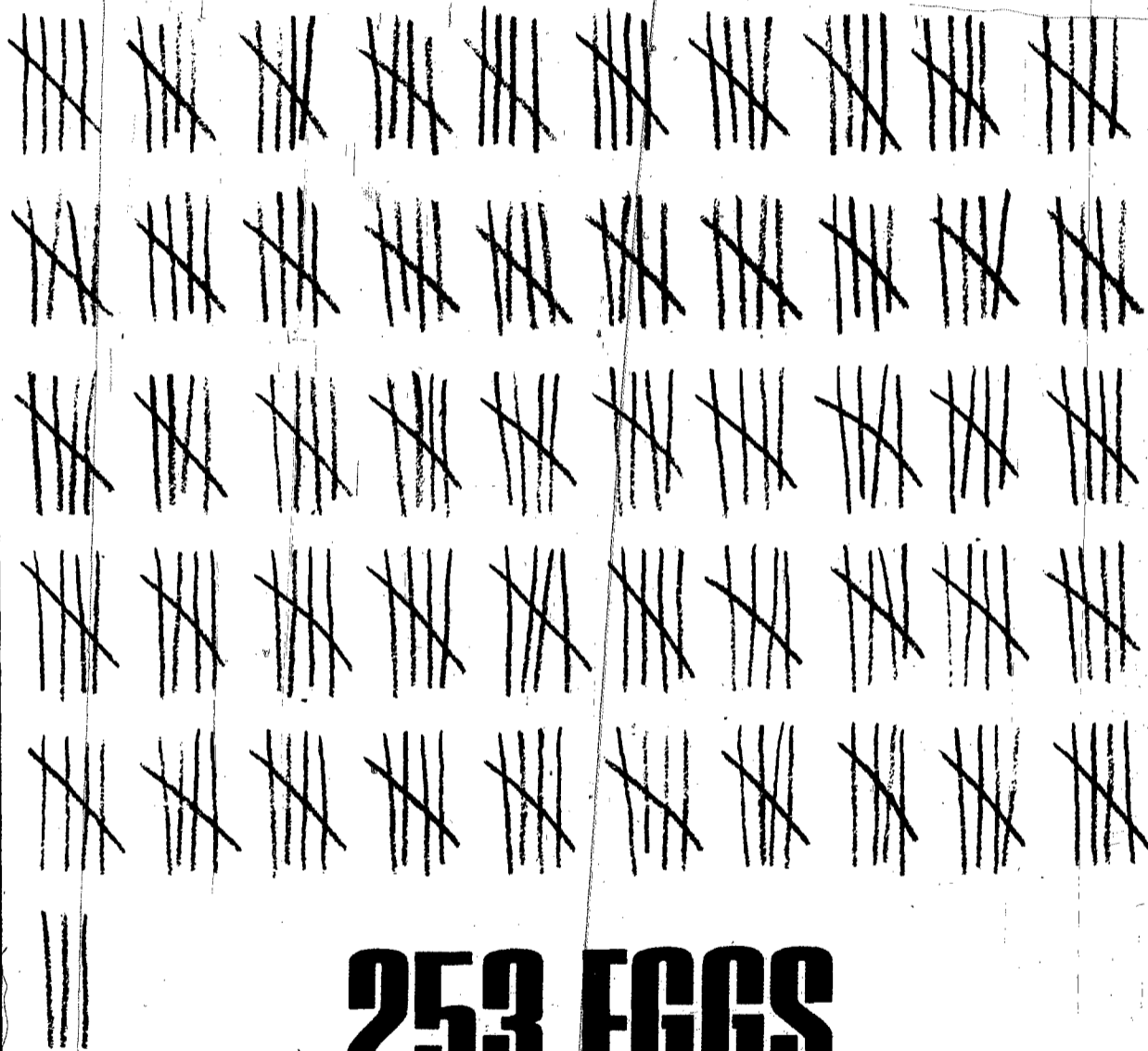
9) *Good equipment kept clean will help in the problem.* This is especially true in the farrowing house. Farrowing equipment should not be used for other purposes and should be thoroughly cleaned before use (steam cleaning and strong disinfectants recommended). Sows should be washed with soapy water if weather permits, otherwise brush them well using a dry disinfectant non-toxic to them. Pens should be cleaned daily or else slatted floors, etc., should be used. Proper manure disposal regardless of method of housing is a must. Baby pigs must be kept warm and dry.

10) *Care for newborn pigs properly.* Dip each pig's navel in a disinfectant as soon after birth as possible (7% iodine solution is still a good one!). If necessary, tie off and clip navel cord, but this is not usually necessary unless it is extremely long. Clip "needle teeth" immediately. At about 3-10 days, depending upon product used, use an injection of iron-dextran compound to prevent baby pig anemia. Usually one injection is enough, but if pigs are going to stay on concrete it may be necessary to give another injection later. At about 4 weeks of age all male pigs should be castrated. An identification system such as ear notching will help you to make a record of performance of your herd and will pinpoint animals not of good breeding or those which may be more susceptible to disease, etc., than others within your herd. Merely keeping records is not enough, one must study them and then make proper use of them! Young animals should be vaccinated for hog cholera 10 days to 2 weeks before weaning (if weaning at 5-8 weeks of age). Erysipelas vaccination should be done according to recommendations of the veterinarian and the type of vaccine being used.



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Dr. S. H. Morrison
Clinton, Iowa



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PUTS HERD HEALTH PROGRAM TO WORK



may win the \$25,000⁰⁰ check this year

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\$25,000⁰⁰ Cash

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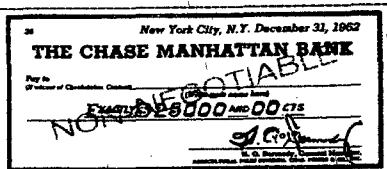
Terramycin Checkstakes is being brought back because thousands found it fun (and profitable) last year. You could be a winner this year . . . even the \$25,000 winner!

Entering is as easy as signing your name after "pay to." Enter as many times as you like. Just follow the directions on the entry blanks.

Get entry blanks at your feed or animal health supplier or look for the blank in FARM JOURNAL (Sept. issue)

Write your name on this \$25,000 check

...and win it



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IN ANIMAL HEALTH PRODUCTS • IN GOOD FEEDS

After carefully studying the twelve points of Dr. Morrison's "Swine Health Program in a Nutshell", one of Wisconsin's better hog farmers remarked, "I agree with Dr. Morrison 100 percent . . . except in one area."

These were the words of Mr. Don Prill, farm manager of Dr. W. E. Brown's 500-acre farm just west of Waukesha, Wisconsin.

The farm represents the kind of place that most people in the area sort of dream of. On it, you'll find about every type of soil imaginable. This is because the terrain has its ups and downs, its hills and valleys. Everything about it, including Prill's commercial hogs, seems to blend into the countryside . . . the natural beauty of the kettle moraine country.

Don Prill is an agricultural graduate from the University of Wisconsin, Madison. He farms with skill, enthusiasm and imagination. He does every practical thing within his power to keep his hogs healthy. He knows how many live hogs it takes to pay for every dead one. Perhaps this is why he agrees 100 percent (almost) with Dr. Morrison.

Maybe we ought to explain his one small area of partial disagreement. It has to do with item number six of Morrison's article. Prill believes that Specific Pathogen Free hogs would be fine if it were possible to run an operation that would keep them that way. But, he feels that in perhaps the second or third litter, a lack of natural immunity is liable to catch up with the pigs. He added that, in fairness to Dr. Morrison, it should be pointed out that he (Morrison) didn't recommend them across the board. Only if a specific health problem or two is prevalent on a farm.

One of Prill's friends is just getting started in a SPF hog operation. Don intends to just sit back and watch. He said, "I may have to eat my words, we'll see."

MARKETS 600

The progressive young farmer, who has managed the Brown farm for several years, raises all his own pigs. He has been marketing around 600 hogs a year and selling a few feeder pigs now and then, as well. The hogs are a nice long, lean three way combination Landrace, Poland China and Hamp. Good commercial conformation; the type that does well when marketed on a grade and yield plan.

Prill looked back at Dr. Morrison's item number six, shook his head as he recalled a costly spring experience, and told of his recent bout with baby pig pneumonia.

"It was probably my own fault, too," he partially admitted. "We had 31 sows farrow during the month of March," he went on. "Needless to say, we had far too many baby pigs for the size of the barn."

To make a long story short, overcrowding, high humidity, grouping the baby pigs too soon to make room for other farrowing sows plus a few other reasons, led to a 20 percent pig loss due to pneumonia.

CALLS THE DOCTOR

Prill told of another health problem he had on the place that seems to have been corrected now. Baby pig scours. He and farm owner, Dr. Brown, M.D., got their heads together and apparently came up with something that worked. Don had long believed that the organism that actually caused scours did its dirty work only after the baby pigs had been weakened by an irregular or spasmodic flow of the sow's milk. Working on this theory, Dr. Brown prescribed 10 to 20 cc's of calcium glutinate per sow to stimulate the flow of milk by merely relaxing the muscles.

Referring to Morrison's item number ten, Prill remarked, "These things are most important, too. Farrowing sows should be watched carefully and the baby pigs cared for quickly."

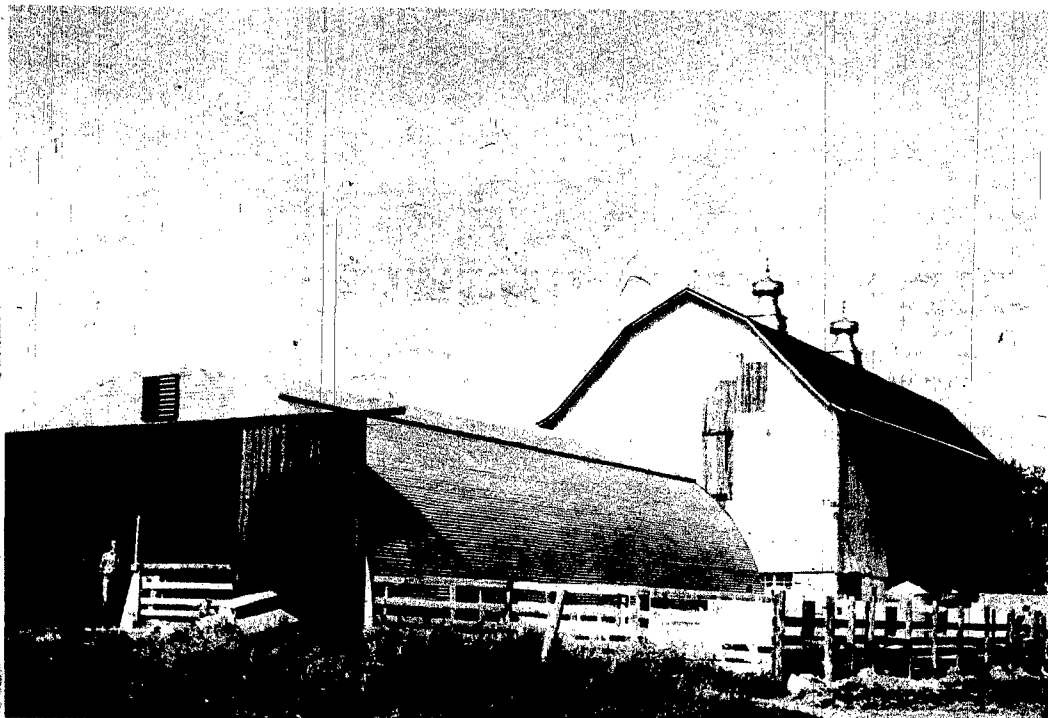
He said they always clip the needle teeth, disinfect the navel in an iodine solution, tie and clip off navel cords when necessary and give each an iron shot. They also try to castrate at 10 days of age to minimize shock.

LITTERS GET TOO BIG

What about the size of the litters? Don says they have had many litters of from 15 to 20 pigs. He doesn't like big litters like this at all. The pigs are uneven. Some weigh a pound; some five pounds. The small ones just can't compete like they should for their dinner and you are always faced with the decision of letting them die or try to wet-nurse them. In litters this large you get far too many small pigs to suit Don Prill. He'd rather have 10 to 12 pig litters of uniform size.

Morrison's point number twelve was then referred to. Our hog raising specialist says we can't emphasize too strongly the necessity of controlling parasites. He said mange and lice are so prevalent on so many farms that quite often they are never treated for. He says he knows for a fact that either or both can slow down gains considerably.

As a rule it takes the profit from several hogs to pay for one dead one. This is one reason why farm manager Don Prill observes such basic rules of herd health as stated by Dr. Morrison on the opposite page.



Some 600 hogs per year are housed and marketed through these buildings under the management of Don Prill, a leading Wisconsin hog producer. The disease threat is multiplied more and more as hog numbers increase.



On the theory that it might reduce scours in pigs, Dr. Brown and farm manager Don Prill tried an injection of 20 cc's of calcium glutinate per sow. The idea was to relax the sow's muscles and help her milk flow more evenly. It worked.

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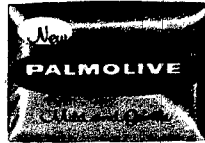
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