

OES Memorial Service Held Monday Evening

Chapter 194 of Eastern Star met Monday evening...

Carl Sundells To Mark Fortieth Anniversary

Mr and Mrs. Carl O. Sundell will observe their fortieth wedding anniversary...

Presbyterian Women to Hold Praise Service

An 8 p.m. Praise Service is planned for the Nov. 21 meeting of the Presbyterian Women.

EOW Meets at Tangemans

EOW met Thursday with Mrs. Don Tangeman...

Mrs. E. Schnoor Hostess Sunny Homemakers

Sunny Homemakers met Thursday in Miller's Tea Room with their hostess, Mrs. Ellis Schnoor.

Mrs. H. Orr Hostess To Coterie Club

Mrs. Helen Orr was hostess to Coterie Club Monday. Prizes were won by Mrs. Paul Harrington and Mrs. Neva Cavanaugh.

Klick and Klatter Club Meets With Mrs. Corbit

Mrs. Joe Corbit was hostess to Klick and Klatter club Tuesday evening.

Merry Mixers Meet with Mrs. Howard Walker

Mrs. Howard Walker was hostess to Merry Mixers Tuesday afternoon. Guest was Mrs. Darold Gilliland.

Mrs. Larry Johnson Hostess 8 Etts Bridge

Mrs. Larry Johnson was hostess to 8 Etts bridge club last Tuesday.

Roving Gardeners Meet

Roving Gardeners met Nov. 8 with Mrs. Anton Pfleger.

JE Meets At Tea Room

JE club met Tuesday at Miller's Tea Room.

Jolly Dozen Meets

Jolly Dozen met Monday at the August Brudigan home.

Grace Lutheran LWML Meets in Oswald Home

Grace Lutheran LWML met Tuesday in the Erwin Oswald home.

Mrs. Childs Hostess To Minerva Club Monday

Mrs. Edith Childs was hostess to Minerva club Monday at Miller's Tea Room.

PNG Meets Tuesday In Mrs. Grace Dawson Home

PNG club met Tuesday with Mrs. Grace Dawson.

Packaging Advertising Topic at AAUW Meeting

"Packaging Advertising" was the subject of the program given by Dr. Nancy Hess.

SOCIAL FORECAST

Thursday, Nov. 15 Legion-Auxiliary County meeting, Winside

Churches ...

First Methodist Church (William Simmer, pastor)

Membership Drive Slated For County Farm Bureau

A membership drive for the Wayne County Farm Bureau is slated Nov. 27 at Hotel Morrison

Shirley Struthmann Ariel W. Gordon Wed In Missouri

Shirley Ann Struthmann, Kansas City, Mo., daughter of Mr. and Mrs. Gus Struthmann...



with a short loose jacket. She wore a corsage of red roses. The bridegroom is an Airman First Class stationed near Kansas City.

BIRTHS

Oct. 26: SP/4 and Mrs. Bryce F. Lindsay, Anchorage, Alaska, a son, Wade Allen...

NEW Pre-Sterilized DISPOSABLE BABY BOTTLE! Playtex Nurser Kit. 'The Nearest Approach to Breast Feeding'. Contains 65 disposable bottles, 6 bottle holders and caps, 6 natural action nipples, 1 automatic expander. \$8.95. 65 Additional Disposable Bottles \$19. FELBER PHARMACY. Two Registered Pharmacists to Serve You.

DALE CARNEGIE COURSE CLASS IN WAYNE Now Being Formed. In Effective Speaking - Human Relations - Memory Training. This is the course that you have been reading about in Readers Digest. Life, Newsweek, Time and This Week Magazine.

THE GoldenCrest SYMBOL OF STYLE • COMFORT • QUALITY. FREEMAN BROGUE. Authentic long line wing-tip brogue in handsome grain leather. Sturdy leather sole with reverse storm welt. \$15.95. Other Freemans from \$12.95. Swan-McLean clothing for men and boys.

United Presbyterian Church (Oliver B. Proett, pastor) Sunday, Nov. 18: Church school, 9:45 a.m.; nursery, 11 a.m.; worship, sermon, "A Sense of Gratitude," 11 a.m.; Youth Budget Meeting, 2 p.m. Wednesday, Nov. 21: Women's Association Praise Service, 8 p.m. Redeemer Lutheran Church (S. K. deFreese, pastor) Saturday, Nov. 17: Junior choir, 1:30 p.m.; Confirmation classes, 2 p.m. Sunday, Nov. 18: Early service, "Memento's", 9 a.m.; Sunday school, 10; late service, 11 a.m. Monday, Nov. 19: Congregational Holy Dinner, city auditorium, 6:30 p.m. Wednesday, Nov. 21: Visitors, 1:30 p.m.; Youth choir practice, 6:45 p.m.; Thanksgiving services, 8 p.m. St. Mary's Catholic Church (William Kleffman, pastor) Thursday, Nov. 15: Mass, chapel, 8:30 a.m.; Thanksgiving, Parish hall, 8:30 p.m. November groups of Men and Women will serve. Friday, Nov. 16: Mass, chapel, 11:30 a.m.; St. Mary's Men's Club, hall, 8:30 p.m. Saturday, Nov. 17: Mass, church, 8 a.m.; Religious instructions for children attending public schools, 1:30-3 p.m.; Confessions, 4:30-5:30 and 7:30-9 p.m. Sunday, Nov. 18: Low mass, 7 a.m.; High mass and benediction (Senior choir) 8 a.m.; High mass (Junior choir) 10:00 a.m.; Corporate Communion Sunday for the College students; CYO Party, hall, 7 p.m. Monday, Nov. 19: Mass, chapel, 8:30 a.m. Tuesday, Nov. 20: Evening Mass, church, 7 p.m.; Concessions for Newman Club and all, 6:7 p.m. Wednesday, Nov. 21: Mass, chapel, 11:30 a.m.; CYO meeting, hall, 7:30 p.m. First Baptist Church (Russell M. Dackey, pastor) Sunday, Nov. 18: Sunday school, 9:45 a.m.; morning worship, 11:00 a.m.; 6:30 p.m.; evening service, 7:30 p.m. Tuesday, Nov. 20: Church Loyally Dinner and Thanksgiving service, 6:30 p.m. Wednesday, Nov. 21: Choir practice, 7 p.m.; no evening service. First Church of Christ Sunday, Nov. 18: Bible school, 10 a.m.; Communion and morning worship, 11 a.m. Wednesday, Nov. 21: Bible study and prayer meeting, 8 p.m. St. Paul's Lutheran Church (R. E. Shirck, pastor) Thursday, Nov. 15: Church Women, 2 p.m. Saturday, Nov. 17: Catechism,

SEAMLESS STOCKINGS A fashion necessity with a luxury look... Munsingwear Seamless Stockings... a fashionable must for every hosiery wardrobe. Beautifully proportioned in width as well as length for smooth, flattering fit all day long. \$135. Munsingwear. Swan's apparel for women.

GAY THEATRE Friday Thru Monday 2 FUN HITS FOR ALL! Matinee 3 p.m. Sunday (3 Stooges in Orbit) EARLY SHOW 6 P.M. MONDAY THIS IS WAR? THIS IS FUN! David Niven and Sophia Loren The Best of Enemies NEBRASKA PREMIERE! FREE! 3 Stooges Action Picture Rings ASTRO-NUTS! THE THREE STOOGES IN ORBIT STARTS TUESDAY, NOV. 20th mysterious color Craig Michel Joan Greenwood

Long Range Planning Pays Off in Modern Sewage Plant

As early as 1940 there were people in Wayne interested in sewage treatment for the City. However little was done until 1959. In that year, the State Health Department published a priority list in which they set down the dates when various towns and cities ought to construct sewage treatment facilities. Wayne appeared on this list and was scheduled for construction in 1966.

In November of 1959 the Mayor and City Council set up a schedule of sewer use charges for the City of Wayne. At this time Willard Wilke was the Mayor, and the members of the council were Everett Rees, B. A. Meyer, Dr. W. A. Koerber, Wayne Marsh, Bill Pfeil and Dr. Gordon Shupe.

The purpose of this sewer use charge was to build up a fund to offset at least part of the cost of construction. Nothing else was done until June 27, 1961, at which time the City council made application under public law 660 for Federal funds to offset 30 per cent of the cost of construction.

At this time it was still not known what type of treatment facility would be best for Wayne. A mechanical treatment plant was estimated to cost \$259,840. On the basis of this estimate the city applied for a federal grant of \$49,592. Word was received August 1, 1961, that this application was ap-

proved. The Mayor at this time was Alfred Koplin. Members of the council were Dr. Shupe, Wayne Marsh, B. A. Meyer, Ed Smith, Chris Tietgen and Fred Vorce. The City then directed the engineers, B. H. Backlund and Associates, to proceed with the design of the sewage treatment plant.

Actually several plants were designed in order to give comparative costs on the different types of treatment facilities. One design was a completely mechanical plant; another was a two cell stabilization lagoon; the third was a single cell stabilization lagoon; and a fourth was a stabilization lagoon with an aerator.

This aerator is a relatively new development. It consists of a small lagoon in the center of which is a large flat disc which is motor-driven. This aerator disc is so constructed that it mixes air with the sewage which comes into the

lagoon. This aeration adds enough oxygen to the sewage to enable the bacterial action to proceed much faster than without it.

A single stabilization lagoon for Wayne would have covered 60 acres. By using the aerator, the lagoon could be reduced to 27 acres.

In the final analysis the cost of the aerator and the aerator lagoon plus the single stabilization lagoon proved to be the cheapest and the council selected this method of design. After the City decided on the type of treatment plant it was necessary for them to find a site where it could be constructed. Several sites were considered.

Finally they decided that the tract of land east of Fairground Ave. would be the most suitable, and steps were taken to purchase this land from Herb Perry. The City was then in a position to go ahead with the construction of the lagoon. The City advertised for bids beginning June 21, 1962. Cornhusker Paving Co. of Omaha was the low bidder, the amount was \$113,515. This amount included all the necessary piping, the new sewer lines, the lift station, the construction of two lagoons, everything that was necessary for the sewer treatment facility. The contract was signed July 30, 1962. Construction began August 1, 1962. The dirt work i. e., construction of the lagoon and dikes, was finished in late September of 1962. It was then necessary to fill the basin with water, this the City did by pumping water from Logan Creek directly into the pond filling it to a depth of two and a half feet.

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Cars, Trucks Registered

- 1963
Hilbert Libengood, Winside, Chev
William Wesley, Wayne, Ford
Ray Agler, Wayne, Ford
Cliff Munson, Wakefield, Chev
Albert N. Anderson, Wayne, Buick
Kurt Otte, Wayne, Pontiac
Gordon M. Nedergaard, Wayne, Ford
George Hoffman, Jr., Wayne, Pontiac
Roland Bauman, Wayne, Cadillac
- 1962
M. Wendell Davis, Hoskins, Dodge
- 1961
Oliver Proett, Jr., Wayne, Ply
- 1960
Elmer Nielsen, Winside, Mer

THE WAYNE HERALD

88th Year — No. 29

Wayne, Nebraska, Thursday, November 15, 1962

Section 3 — Pages 1 to 6

- 1959
Alvin or Wm. Gehner, Winside, Dodge
- 1958
Merton Marshall, Wayne, Olds
Judy Cooper, Wayne, Dodge
- 1957
Thomas Leonard or Dick Danielson, Winside, Ford
- 1956
H. F. Mittelstaedt, Hoskins, Chev
Albert N. Anderson, Wayne, Ford
Elmer E. Schmidt, Hoskins, Ford
- 1954
John F. Wipperling, Winside, Ford
- 1953
C. W. Berry, Wayne, Chev
Mrs. Ruth Tollakson, Wayne, Chev
- 1951
Mary L. Friend, Hoskins, Ply
- 1950
Merton C. Marshall, Wayne, Pontiac

NORTHWEST Wakefield

By Mrs. Wallace Ring
Wakefield Atlas 7-2872

- Mr. and Mrs. Leroy Johnson were Sunday afternoon and supper guests in the Earl Johnson home, Thurston.
- Korlyn Luff and Duane Ellermeier, Wayne, were Sunday supper guests of Richard Johnson.
- Howard Anderson and Bob Bedell, Sioux City, were Saturday luncheon guests in the H. S. Lund home.
- Mr. and Mrs. Levi Dahlgren were entertained in the Eric Johnson home at Sunday dinner.
- Sunday evening Mr. and Mrs. Verdel Lund visited the Theron Cultons.
- Mr. and Mrs. Thure Johnson were Sunday dinner guests of Mr. and Mrs. Martin Holmberg.
- Mrs. Thure Johnson and her mother, Mrs. Axel Fredrickson, visited Mrs. J. I. Pedersen, Laurel, Thursday afternoon.
- Mr. and Mrs. Ernest Anderson entertained Mr. and Mrs. Delmar Carlsson and her mother, Mrs. Mary Hoogner, Wayne and Mr. and Mrs. Jess Brownell at supper Sunday.
- Mr. and Mrs. Don Johanson and Diane Emerson, were Sunday afternoon visitors at Lyle Johansons.
- Mr. and Mrs. Lloyd Roeber and sons were entertained at Sunday dinner in the Harry Delin home.

Don Johnson, South Sioux City, who was hunting, joined the group. Mrs. Ernest Anderson and Mrs. Oscar Johnson spent Friday afternoon with Mrs. Jess Brownell.

The Joe Ericksons and Marvin Borgs entertained the group of six caravanners at dinner last Tuesday in the Covenant church. Following the closing service Sunday evening, the caravan group were joined by Rev. Eric Gutfanson, Chicago, Pastor Fred Johnson, Mr. and Mrs. Clarence Hahn, Mrs. Blanche Swanson, Oakland, Gwen Olsson and Barbara Bard in the Joe Erickson home for lunch. The group left Monday for Beloit, Wis.

Kermit Turners visited Cal Swagerly's Thursday evening.

Mr. and Mrs. G. H. Schmier, Bancroft, spent last Monday at Ivan Nixons.

Mrs. Ivan Nixon and Janice visited in the George Johannes home, Pender, Sunday afternoon.

At the finish of corn picking Thursday, the Floyd Johnson and

Gwen Olson families and Mrs. Fred Johnson enjoyed an oyster supper at Leo Schulz.

Mrs. Larry Echtenkamp and Mrs. Floyd Roeber attended Pleasant Dell club at Mrs. Marvin Dragnus, Thursday afternoon.

Mr. and Mrs. Ervin Barjels entertained at Sunday dinner, Mr. and Mrs. Ralph Beardsky, Sioux City, in honor of their granddaughter, Marcie's fourth birthday of Tuesday.

Mr. and Mrs. Theron Culton and Cheryl were guests in the Marvin Nelson home Sunday for an oyster supper.

Mr. and Mrs. Gerald Bose, Wayne, spent Thursday evening in the Herman Bose home.

Minnie and Emma Swediand, Mrs. Bill Blitner and Bill, Omaha, and Mrs. George Buskirk were Thursday dinner guests in the Wallace Ring home.

Mr. and Mrs. Irvin Broft and family joined the large family group enjoying Sunday supper in the John Heckens home, Ener-

son in honor of Mrs. Hecken's eighty-second birthday of Wednesday. Mr. and Mrs. Ed Heckens and family, Humphrey and Mr. and Mrs. Henry Heckens and family, Ponca, were out of town guests.

Cal Swagerly visited the Ivan Nixons Saturday evening.

Friday evening the Lloyd Roeber family joined the group helping Tammy Nettleton celebrate her third birthday in the Clarence Utmark home.

'I See By The Herald'

Visitors in the Andrew Parker home a few days last week were Mr. and Mrs. Mathies Holt, Lebanon, Kans.

Mr. and Mrs. Gary Reed and Kim Colby, Kans. were weekend guests of the Keith Reeds.

Friday dinner guests in the Harry Rethwisch home were Mr. and Mrs. Harold Workmeister and Mr. and Mrs. Dale Johnson and son.

CONGRATULATIONS

To A Progressive City, the
City of Wayne

On Their New Sewage Disposal Plant

We are proud to be a part of a community that continues to grow.

1st National Bank

BEST WISHES

AND A

HEARTY CONGRATULATIONS

TO THE

CITY OF WAYNE

ON THEIR NEW SEWAGE DISPOSAL PLANT

We are proud to have had part in the construction of this plant and progress of this community.

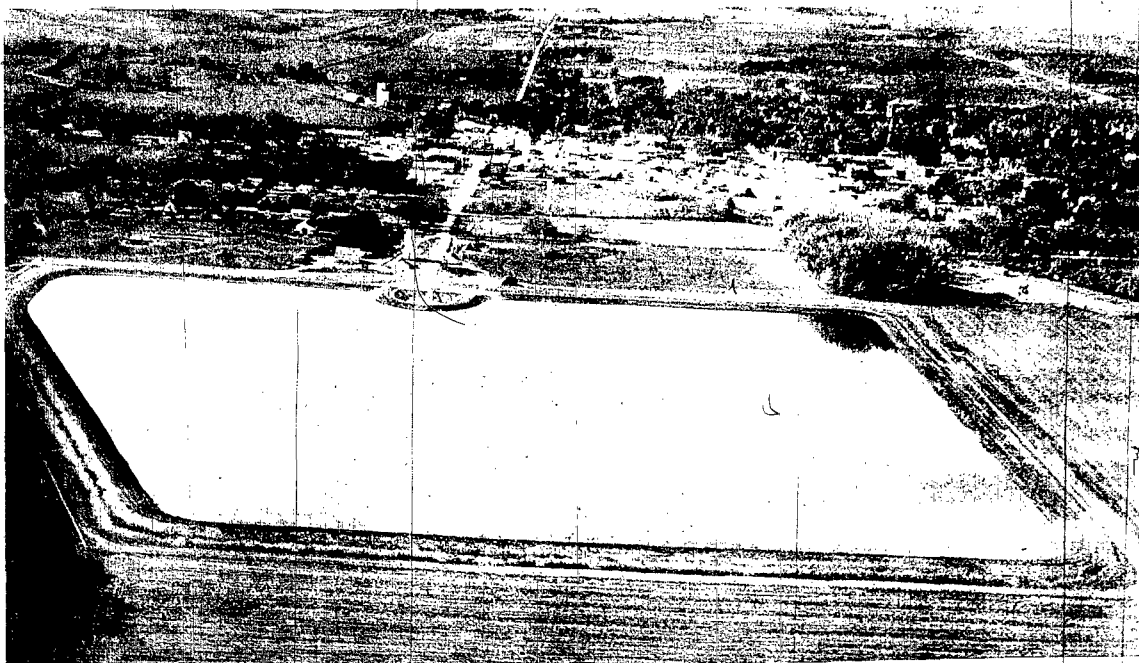
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CONGRATULATIONS . . .

To the City of Wayne on Your New CITY SEWAGE DISPOSAL PLANT



Cornhusker Paving Company

GENERAL CONTRACTORS FOR SEWAGE PLANT

PHONE 393-2884 OMAHA, NEBR.

Lagoon Systems "New" to Nebraska, Proven Elsewhere

The first sewage stabilization lagoon was built in Nebraska in 1954 or 1955. Actually there were two of them at this time—one at Ceresco, and one at Plymouth. Lodgepole built one in 1956, Uteca in 1957, and from this small beginning the number has increased to a total of 87 lagoons in Nebraska at this date. In 1961 there were sixty-four.

The lagoons are somewhat older in the Dakotas, Fessenden, North Dakota, was the first town to use a pond for sewage treatment in the Dakotas, beginning in 1928. In the United States where the climate is warmer there are records of ponds being used for sewage treatment as far back as 1901.

The lagoons in Nebraska vary in size from less than one acre to a series of groups of lagoons that total 180 acres in area. The smallest lagoon is at Virginia, Nebr.

The Scottsbluff lagoon group has six cells which total the 180 acres. It is only in the last few years that there has been sufficient information available to the engineers and the Public Health Service to properly design sewage treatment lagoons.

The cost of the lagoon varies terrifically from \$4 per capita to \$40 per capita. A number of factors affect the cost of the lagoons. The size of the population for which it is designed, the type of soil, the topography, are a few of the factors which affect cost.

Of course, another big factor in the cost of lagoon construction is the price of the land. This varies from practically nothing to several hundred or even a thousand dollars per acre.

It is a pretty safe bet, according to engineers, that the number of lagoons will increase very rapidly

in the next few years. There are approximately 600 incorporated towns and villages in the state of Nebraska. Three hundred fourteen of them have sewer systems; only two hundred forty-seven have treatment plants.

CARROLL NEWS

Mrs. Edward Oswald — Phone 115

Wednesday evening visitors in the Mrs. Martha Timm home were Mrs. Charles Whitney and Mrs. C. A. Beaton.

Wednesday evening visitors in the Allan Frahm home were Mr. and Mrs. Clifford Rohde and Bonnie.

Tuesday dinner guests in the Mrs. Frank Larezh home were Mrs. Dora Griffith, Mr. and Mrs. Clem Harmier and Mrs. Ellen Gimmel, Blair.

Wednesday supper guests in the G. E. Jones home were Mr. and Mrs. Evan Hamer.

Society ...

Social Forecast

Thursday, Nov. 15
Social Neighbors, Mrs. Vernon Hokamp home.

Delta Dk, Mrs. G. E. Jones home.

Legion and Auxiliary county convention at Winside.

Friday, Nov. 16
G.S.T., Mrs. Ervin Morris home.

Saturday, Nov. 17
EOT evening party in the REA room, Wayne.

Sunday, Nov. 18
Catholic Guild, luncheon and bazaar in the auditorium.

Monday, Nov. 19
We Fu, Mrs. Roscoe Jones home, Wayne.

Tuesday, Nov. 20
Hillcrest, Mrs. Lloyd Morris.

Wednesday, Nov. 21
Friendly Wednesday, Mrs. Lon Beckner home.

Happy Workers Club
Happy Workers met Thursday with Mrs. Dave Jones. Mrs. George Stolz won high prize and Mrs. Clair Swanson, low. The next meeting will be with Mrs. George Johnston, Dec. 20.

Woman's Club Meets
Woman's club met Thursday with Mrs. Lawrence Jenkins, Norfolk. Eleven members and six guests were present. Guests were Mrs. John Owens, Mrs. Owen Owens, Mrs. Ellen Gimmel, Blair, Mrs. Allie Davis, Norfolk, Marsha Johnson and Lois Jenkins.

Mrs. Lem Jones gave the lesson,

"Making Your Work Easier." Lunch was served by Mrs. Jenkins, Mrs. Levi Roberts, Mrs. David Garwood and Mrs. Ivor Morris.

The Christmas party will be Dec. 13 with Mrs. Robert Johnson and Mrs. Ted Winterstein as hostesses. Mrs. George Owens is chairman for the meeting. There will be a gift exchange of handmade articles. The lunch money will be used for furnishings in the club room.

Carla Ann Hale Honored
Sunday dinner guests in the Clifford Hale home, Wayne, in honor of the birthday of Carla Ann, daughter of Mr. and Mrs. Gerald Hale, were the Hale family, Mr. and Mrs. Marvin Kreycik and daughters, Verdell, and David Johnson, Brighton, Mr. and Mrs. Harry Becker, Wayne, joined them in the afternoon.

Hilltop Larks Meet
Hilltop Larks met Thursday with Mrs. Clifford Lindsay. Nine members answered roll call by naming the club program they enjoyed most. Mrs. Frank Vlasak gave the lesson on "amps and watts." The annual Christmas party will be Dec. 8 in the Carroll club room. The food chairman will be Mrs. Wayne Williams and Mrs. Gus Gries will be chairman for prizes. The next meeting will be with Mrs. Frank Vlasak, Dec. 13.

June Dunklau Honored
Shirley Wittler, Lincoln, and Marqueta Dill, Wayne, were hostesses for a shower in honor of June Dunklau, Sunday, in Redeemer's church basement. Eighteen guests attended. The honoree's colors of gold and white were used for decorations.

Mr. and Mrs. Merle Whitney and family, Wayne, were Thursday evening visitors in the Charles Whitney home.

Mr. and Mrs. Charles Whitney took Mrs. Bertha Whitney to the Paul Pederson home, Avoca, Ia., where she will spend the winter months.

Mr. and Mrs. Forrest Nettleton, Mr. and Mrs. Hubert Nettleton, Dyleen and Kathleen, Mr. and Mrs. Edward Oswald and Douglas, Mr.

and Mrs. Robert Miner and LaVern, Mr. and Mrs. Bud Utemark and sons, and Mr. and Mrs. Emil Tarnow were among other friends and relatives in the Eugene Nettleton home, Wakefield, Tuesday evening in honor of Tammy Jo's third birthday.

Tuesday evening visitors in the Mike Hansen home in honor of Mrs. Hansen's birthday were Mr. and Mrs. Stanley Hansen, Kevin and Kay.

Saturday afternoon visitors and luncheon guests in the Joy Tucker home in honor of Mrs. Robert Johnson's birthday were Mrs. Wayne Korstine, Mrs. Clarence Morris, Mrs. Perry Johnson, Mrs. John Rathwisch, Mrs. Maurice Hansen and Marsha Johnson.

Sunday visitors in the Donald Harmier home were Mr. and Mrs. Clarence Volwiler and Allan, Mr. and Mrs. Donald Volwiler and

family; T. C. Horn and Mr. and Mrs. Ray Harmier.

Mr. and Mrs. Glenn Loberg and family were Sunday dinner guests in the Casper Juden home, Hartington.

Mr. and Mrs. Marvin Isom and daughters were Sunday evening visitors in the Bill Stallings home, Concord.

Mr. and Mrs. Donald Rohde, Gregory and Derene were Friday evening visitors in the Ray Harmeier home.

Wednesday evening callers in the Frank Nettleton home were Mr. and Mrs. Edward Oswald and Douglas.

Mr. and Mrs. Ralph Olsen and family attended the funeral of Mrs. Olsen's brother, Derald Mohk, Dixon, Friday.

Sunday afternoon visitors in the Bob Petersen home were Mr. and Mrs. Frank Cunningham and Mr.

and Mrs. Worley Benshoof. Friday dinner guests in the Enos Williams home were Mr. and Mrs. Elmer Phillips.

Churches ...

Our Lady of Sorrows Catholic Church
(Daniel Galas, pastor)
Sunday, Nov. 18: Mass, 9 a.m.

St. Paul's Lutheran Church
(H. M. Hilpert, pastor)
Saturday, Nov. 17: Church school, 9 a.m.
Sunday, Nov. 18: Worship, 8:50 a.m.; Sunday school, 9:50 a.m.

Presbyterian-Congregational Church
(Gail Axen, pastor)
Sunday, Nov. 18: Worship, 10 a.m.; Sunday school, 11 a.m.

Methodist Church
(Victor Ireland, pastor)
Sunday, Nov. 18: Worship, 9:45; Sunday school, 11 a.m.

Mrs. Kenneth Eddie, and Marlene and Larry Dalketter were Thursday evening visitors in the Ray Harmier home.

Mr. and Mrs. Adol Johnson, Apache Junction, Ariz., were Tuesday supper and overnight guests in the Frank Rees home.

Sunday afternoon visitors in the Ed Schufelt home were Mrs. Mary Rauleton and family, Mr. and Mrs. Virgil Shufelt and family, Mr. and Mrs. Archie Lindsay were Sunday dinner guests in the Clifford Lindsay home.

The Vernon Hokamp family were Sunday dinner guests in the Earl Andersen home.

More CARROLL — page 6

Thank you for your patronage these past years.

ENGEL HATCHERY

I have sold my business to George Shrader and Bob Allen. I hope you will give them the patronage you have given me in the past.

Shrader-Allen Hatchery

Hy-Line Assoc. Hatchery

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Mr. and Mrs. Forrest Nettleton, Mr. and Mrs. Hubert Nettleton, Dyleen and Kathleen, Mr. and Mrs. Edward Oswald and Douglas, Mr.



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How sporty can a car get? Just take a look at the new F-85 Cutlass for '63! Rakeish new silhouette... comfort-contoured bucket seats... center control console* give it the look and feel of a thoroughbred sports car. And its Cutlass V-8 turns out performance to match! Coupe or convertible, the 1963 Cutlass is Oldsmobile's lowest-priced sports car. At your Olds Dealer's now!

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F-85 Cutlass

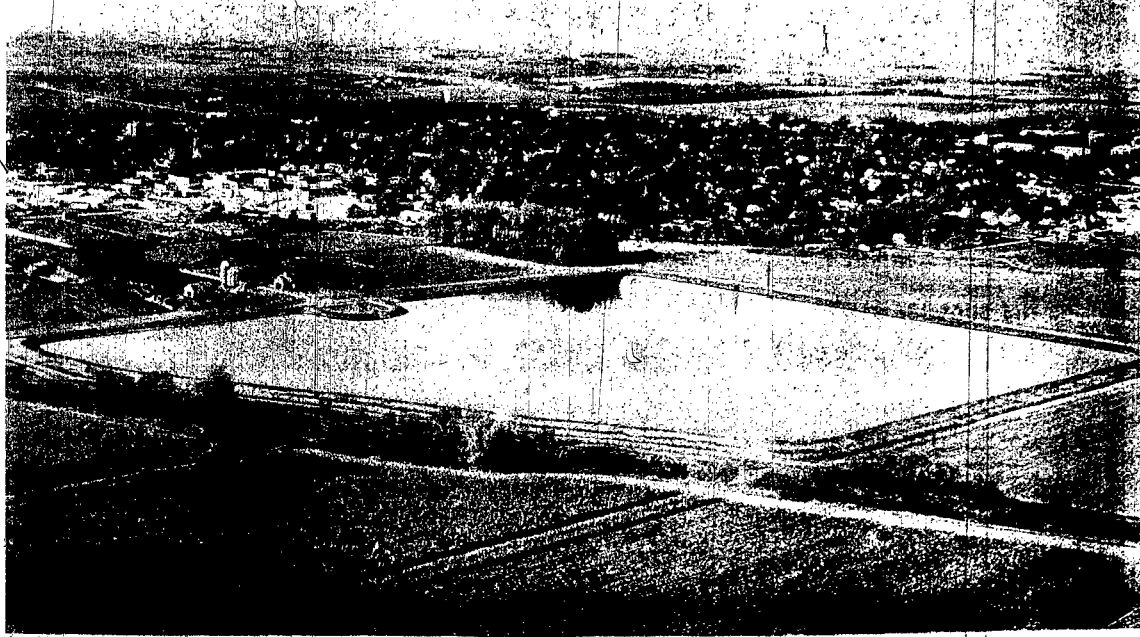
Exciting new blend of beauty and action... in the low-price field!

THERE'S "SOMETHING EXTRA" ABOUT OWNING AN OLDSMOBILE! SEE YOUR LOCAL AUTHORIZED OLDSMOBILE QUALITY DEALER.

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"SERVING WAYNE'S FINANCIAL NEEDS SINCE 1928"

STORZ - WACHOB - BENDER

OMAHA, NEBR.

Stabilization Lagoon Not Just a "Puddle of Water"

The stabilization lagoon is a quiet looking body of water underneath which there exists a very complex phenomenon. This phenomenon is a mutually beneficial relationship between bacteria and algae, involving both biological and chemical actions. As a result this stabilization pond is capable of a high degree of sewage treatment.

This treatment, or self purification process, entails many factors and functions all of which must be combined properly to process the sewage. The process is a never ending cycle provided all these factors are present. If any factor is absent the process is out of balance and the cycle stops.

The pond acts as a settling basin

Suspended and settleable solids soon find their way to the bottom, partly by reason of gravitational forces and partly by precipitation which is assisted by evaporation in summer and freezing in winter. The organic matter which settles to the bottom is decomposed by bacteria. These bacteria produce soluble organic nutrients and inert residues.

The soluble nutrients, principally carbon dioxide and ammonia, are used by the algae and with the aid of sunlight (through photosynthesis) free oxygen is produced. The oxygen in turn is used by the bacteria in the oxidation of the settled organic matter, which again produces carbon dioxide, ammonia

and other substances.

The process which has been described is that which takes place under open water conditions. Under these conditions aerobic bacteria thrive and function. In the winter under ice and snow, aerobic bacteria are replaced with anaerobic bacteria and a slower decomposition takes place. The ice and snow reduce the sunlight to the point where algal activity is negligible. There is a very low quantity of oxygen and the lower temperatures result in very little biological activity. The melting ice in the spring dilutes the water, assists in the settling of the solids, and the transition from anaerobic to aerobic conditions usually occurs in a few days.

The accumulation of sludge on the bottom of the pond is not considered to be a problem. During the winter there may be some build-up near the inlet, but in spring the wave action soon disperses the sludge and as the bacterial action increases it is further

diminished. It has been estimated that at present recommended design criteria, over 100 years of continuous use would not create a build-up of sludge in excess of 2 or 3 inches.

Lagoons which operate in the manner described, do not just happen. They are the result of carefully designed installations based upon criteria backed by experience and study.

The quality of treatment obtained in stabilization ponds, in terms of bacterial reduction and biochemical oxygen demand, is considered to be equivalent to that obtained from most secondary treatment plants.

Bacterial reduction is very good. In terms of the most probable number results from a survey in South Dakota showed that a reduction of more than 99 per cent was obtained in more than 50 per cent of the ponds tested, and the reduction was above 90 per cent all all times.

In terms of biochemical oxygen demand, which is a means of measuring the amount of matter which remains in the sewage to be treated, it was found that during the summer this demand was reduced to 92 to 99 per cent.

There are some problems which have to be dealt with in lagoons. The banks of the lagoons must be kept free of vegetation on the water side. Grass and weeds which grow next to the water fall into the water and decay creating a place for mosquitoes to breed and also creating an odor from the decomposition and rotting of the material. Another problem is the erosion of the dikes, these are subject to erosion by wind and water. Therefore it is necessary that the dikes be seeded to a good grass to the tops and the outside.

Alfalfa, because of its long penetrating roots is never used. Another problem which is sometimes encountered is muskrats, badgers and gophers. Needless to say, these animals can cause great permanent damage to the dikes if they are not controlled.

Leslie

By Mrs. George Buskirk
Phone ATlas 7-2523

St. Paul's Aid Elects
St. Paul's Ladies Aid met Thursday. Mrs. Joe Wilson and Mrs. Ed Krusemark served. The December meeting will be a cooperative Christmas dinner. Gifts will be exchanged and silent sisters revealed. Officers elected were Mrs. Ed Krusemark, president; Mrs. Dan Dolph, vice president;

Mrs. Walt Utecht, secretary and Mrs. Glenville Frevort, treasurer.

Mr. and Mrs. Carol Gerardot returned to Lincoln Sunday after a few days visit with Mrs. C. W. McGuire.

Mr. and Mrs. Marvin Meier and Debbie and Mr. and Mrs. Rudolph Hammer helped Mr. and Mrs. Albert Soules celebrate their wedding anniversary Friday evening at Wayne.

A group of relatives were at Paul Henschke's Saturday evening to celebrate the birthday of Sandra Bottger, who is employed in Omaha.

Mrs. Mabel Clinkenbeard and Mrs. Mary Brudigam were at the Jack Schroeder home, Norfolk, Thursday.

A large group, was at the Paul Henschke home Wednesday evening helping them observe their tenth anniversary. Mrs. Ervin Bottger, Mrs. Eldor Henschke and Mrs. LeRoy Hammer baked and decorated cakes.

Mr. and Mrs. Don Brudigam and Nancy, Carroll, and Goldie Leonard were Sunday guests at Marvin Meiers.

Mrs. George Buskirk accompanied a group from the Christian Church Sunday afternoon to attend a rally at the Morningside Christian church, Sioux City.

Pleasant Valley Ladies Aid met Wednesday at the home of the Clausen girls, Norfolk. December meeting will be a covered dish luncheon.

Elwood Sampson, Janice and Larry were at the Mrs. Henry Bush home, Waterbury, Tuesday to celebrate her birthday. Friday they helped Terry Sampson celebrate his birthday.

Mr. and Mrs. Emil Tarnow and Mrs. Albert L. Nelson and children visited Friday afternoon at the LeRoy Giese home, Pender.

Mr. and Mrs. Roy Hammer visited the Fred Tarnows Sunday evening.

Mr. and Mrs. Henry Greve and family were Monday evening visitors at Donald Dolphs.

Mr. and Mrs. Jack Van Cleave, Omaha, were weekend guests at Joe Wilson's. Mr. and Mrs. George Leuders were Sunday evening visitors.

Mr. and Mrs. Henry Greve and family were Sunday afternoon visitors of Mrs. George Laase and evening visitors at Glen Siebrandts, Pender.

Mrs. Pearl Mayberry, who was kicked by a cow and sustained a broken leg, is slowly recovering.

Mr. and Mrs. Gene Dobbs and family, Sioux City, Mr. and Mrs.

Merlin Bressler and family and Mrs. Myrtle Bressler were Sunday afternoon visitors at Tom Bresslers.

The Ed. Zach family, Fremont and Mrs. Clark Kai and sons visited Mrs. Harry Steinhoff, Bancroft, Sunday.

Mrs. Clarence Schaffeld, Blair, a niece of Mrs. Myrtle Bressler,

lost four fingers while helping unload corn. She has developed lockjaw and is seriously ill in an Omaha hospital.

Mr. and Mrs. Billy Hansen, Mr. and Mrs. Jack Schroeder and families, Pastor and Mrs. S. E. Meske were Sunday dinner guests

at Arnold Brudigam's. Mr. and Mrs. Emil Tarnow helped Pamela Nettleton celebrate her third birthday Friday evening.

Mr. and Mrs. Ed Grubb, Wayne were Sunday afternoon visitors at Emil Kals.

More LESLIE—page 6

THEY CAN'T GO HOME TO MAMA SO START YOUR CALVES ON KENT CALFGO

THE NEXT BEST THING TO ANOTHER 60 DAYS ON THE NURSE COW BECAUSE...

1. KENT CALFGO is a specially prepared calf starter rich in milk products, Vitamins A, D and B-complex — all the strength-building nutrients needed to put weak and tired calves "back on their feet."
2. KENT CALFGO is a specially prepared calf starter designed to get your calves off to fast, economical gains in your feedlot more quickly than you ever thought possible.

* OR KENT SUPER CALFGO . . . THE SAME FINE FORMULA AS KENT CALFGO, PLUS 140 GRAMS PER TON OF ANTIBIOTICS

Proved Beyond Doubt!

See your Kent dealer today for Kent Calfgo or Kent Super Calfgo and The other cattle feeds in the Kent all star lineup for 1962.

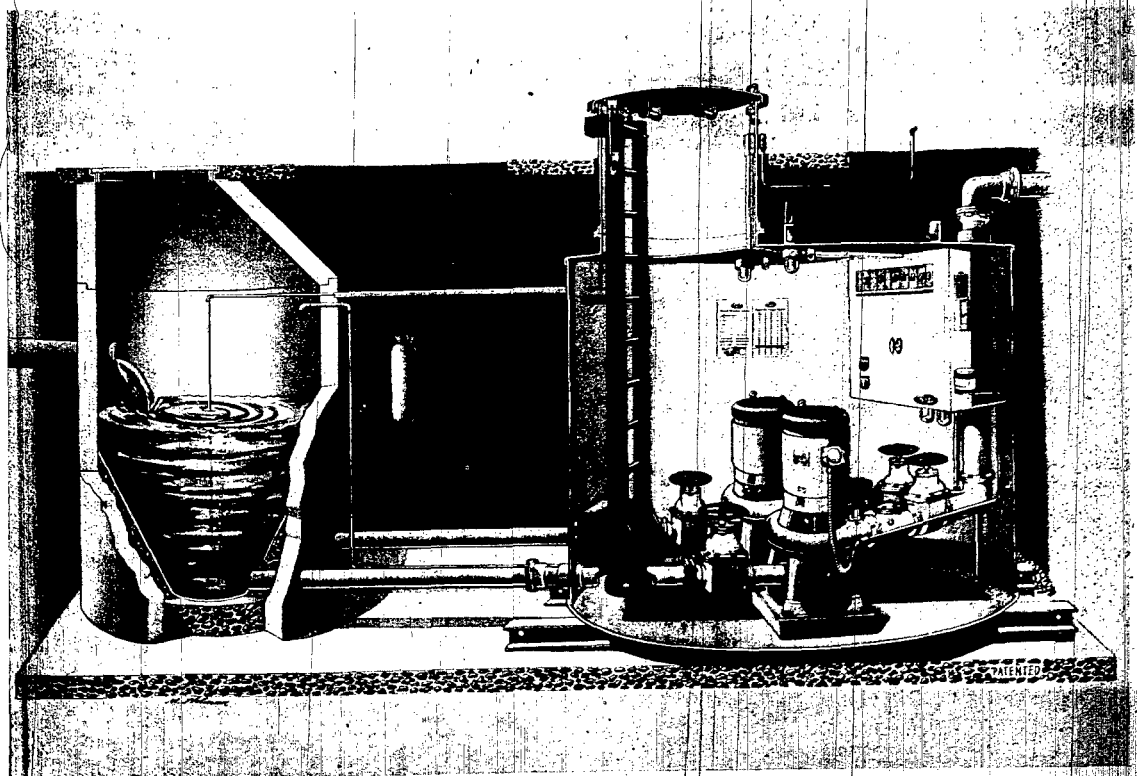
WHITNEY ELEVATOR
— Your Local KENT FEED Dealer —
WAYNE, NEBR.



Congratulations Wayne We're Pulling For You...

(and pumping for you, too!)

Pioneer Pipe and Supply Company of Omaha is proud to have been chosen as the supplier of the lift station for Wayne's new sewage plant. At left is an artist's drawing of the Smith & Loveless Factory Built Sewage Pumping Station being used for the Wayne facility. This pump station is designed for capacities of from 100 to 5,000 gallons per minute per pump.



Pioneer Pipe & Supply Company

Financing Major Part in Sewage Plant Consideration

Financing a project such as the sewage treatment plant is a rather large undertaking but as a result of the sewer use charges which were put on in November of 1959, the City of Wayne had a sizable reserve fund accumulated when time came for them to authorize construction.

The total cost to the City will be in the neighborhood of \$170,000, \$50,000 for the purchase of land,

\$113,000 for the construction cost, legal fees, engineering costs, advertising and a host of other incidental costs bringing the total to something in the neighborhood of \$170,000.

Storz-Wachob-Bender Co. are the fiscal agents for the City of Wayne, and when the time came to sell the bonds for the financ-

ing of this project the city held a bond auction. These auctions are not a very common event.

The auction at Wayne drew a large number of bidders. There were five bidders present representing nine firms and the bidding was very lively and brisk. The low bidder was the Storz-Wachob-Bender Co. and the interest rate was 3.083 percent.

The amount of the bond issue was \$131,000. This was a very favorable rate of interest which reflected the sound fiscal position and policy of the city of Wayne.

Annual income from the sewer use fee is approximately \$15,000. This is used to retire the bonds which were sold to finance the project.

The first Bond payment of \$6,000

will be made July 1, 1963. Payments will be made annually until 1977 at which time the last of the bonds will be paid.

Cost breakdown of Sewage Treatment facility:
 Lift Station: \$ 21,000.00
 Dirt Work, 120,000 cubic yards: 32,797.60
 Aerator: 13,000.00
 Pipe, all sizes and kinds, 4,000 feet: 21,875.00
 Valves and Fittings, all sizes 14: 1,300.00
 Other Items: 23,543.00
 TOTAL: \$113,515.00

Actual construction cost will be approximately \$4,000 under the contract price.

Sholes

By Mrs. Martin Madsen
 Phone 48-R14, Randolph

James Tietgens Feted

A card party was held in the James Tietgen home Sunday evening to celebrate Mr. and Mrs. Tietgen's twentieth wedding anniversary. Ten point progressive pitch was played.

Pupils Observe Voting

The pupils in the lower room and Mrs. Lloyd Dunklau visited the voting polls Tuesday morning. The pupils observed Mrs. Dunklau voting. Mrs. George Owens explained the balloting and Mrs. Joe Hinkle showed the counting room and explained their work. Mrs. Martin Madsen served coffee and rolls to the ladies serving on the election board for Sherman precinct.

Mr. and Mrs. Martin Madsen visited in the Warren Christiansen home, Norfolk, Friday afternoon.

Mr. and Mrs. Lloyd Dunklau and daughters called in the Fred Beckman home, Wayne, Sunday afternoon.

Mr. and Mrs. Lloyd Dunklau and daughters spent Friday evening in the William Schwede home, Norfolk, for Gene's birthday.

Mrs. Lyle Baden and Mr. and Mrs. William Baden, Norfolk, were Thursday evening guests in the Al Baden home. Mr. and Mrs. Art Eisselman, David City, were Sunday evening guests.

Mr. and Mrs. Al Baden and children went to Ta-Ha-Zonka Park, Norfolk, to meet with the Madison County Rangers for a picnic supper Sunday evening.

A surprise party was held in the V. G. McFadden home Friday for Mrs. McFadden's birthday. Mrs. Lloyd McFadden baked the birthday cake and made homemade ice cream.

Mr. and Mrs. Oscar Madsen, Sifer, Ia., came Saturday after-

noon to help Mr. Madsen celebrate his birthday anniversary. The Madsens and Mr. and Mrs. Everett Robins, Hartington, and Mariene, Battle Creek, were Sunday dinner and lunch guests in the Martin Madsen home.

Ray Wren and Mrs. June Olsen and Julie Olsen, Pandleton, Ore., and Mrs. William Wren, Laurel, were last Sunday evening guests in the Fern Schutt home. All were luncheon guests in the Bill Schutt home.

Mrs. Gen Kuhl, Randolph, visited in the Ludwig Kuhl home last Saturday.

Mr. and Mrs. Howard Marsh, Randolph, were last Sunday dinner and supper guests in the V. G. McFadden home.

Darrell McFadden, Omaha, was a weekend guest in the home of his parents, Mr. and Mrs. Lloyd McFadden.

Mrs. Myron Strathman, McLean, was a Saturday afternoon guest in the Lloyd Dunklau home.

Ike Sudbeck, Hastings, was a Tuesday supper guest in the William Puntney home.

Mr. and Mrs. Bernard O'Gara, Kathy, and Pat, Hartington, were last Sunday dinner guests in the William Puntney home. Mr. and Mrs. Roger McDonald, Stanton, were last Sunday afternoon guests in the Puntney home.

Mr. and Mrs. Chub Smith were last Saturday afternoon guests in the Ben Dirks home, Hartington, to help Mrs. Dirks celebrate her birthday.

Mr. and Mrs. Clark Coppleman and family, Osmond, were Wednesday evening guests in the Al Baden home.

Mr. and Mrs. Otto Peters visited in the Charlie Peters home, Pierce, Wednesday.

Mr. and Mrs. Otto Peters attended the wedding of their grandson, Richard Johannson, and Katherine Neitzke, McLean, at the new Lutheran church at Osmond. It was the first wedding in the church.

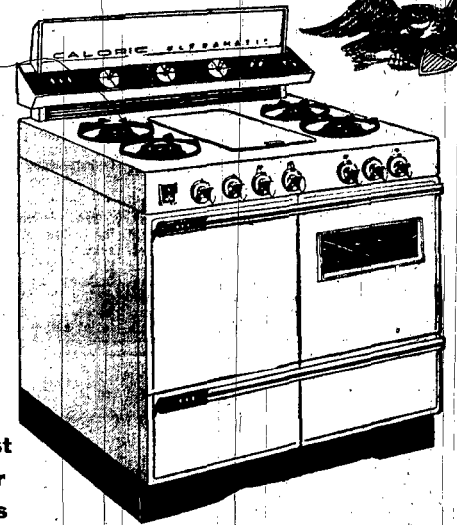
Duane Kunzman and family, Laurel, Mr. and Mrs. William Puntney, Karen and Roland and Edith Burrus were Sunday dinner guests in the Warren Janssen home.

Mrs. Gordon Janssen and Mrs. Carl Janssen, Coleridge, brought Gary and Darlene to the Warren Janssen home Thursday.

Mr. and Mrs. Warren Janssen and family were Wednesday evening guests in the Wilfred Hansen home, Coleridge. Mr. and Mrs. Janssen and family were Friday evening guests in the Ray Rathgeber home, Coleridge.

Mrs. Warren Janssen and Joanie were last Monday dinner guests in the William Puntney home.

talk about a handsome gas range!



feast your eyes on this

Caloric Heritage 36

It's gorgeous quality... through and through. You know it by the beautiful, beautiful finish... by the solid build... by the stunning design. And by the name... Caloric!

Here's just a hint of the wife-saving features waiting for you: Built-in griddle. For quick hamburgers, eggs, pancakes, chops! Converts to a fifth burner, too! Removable doors. Now... pop the oven and broiler doors right into the sink for a quick cleaning! Keep-Warm Oven. Holds foods down to 140°F when meals are delayed. Use for defrosting foods, too! Ultra-Ray Radiant High Broiler with Rotisserie.

series. Brings you broiled foods in one third the time, with natural juices sealed inside. Cuts fuel consumption in half. Precision controls. So dependably automatic they almost "think for you." And bright clear dials you can see! Smart styling. Beautiful colors. Plus color-matching sinks, hoods and splash plates. Don't wait another day. Come in and see how much pleasanter your kitchen will be with a new Caloric Heritage... "America's easiest range to keep clean."

PEOPLES NATURAL GAS

THE U.S. SCHLUETER CONSTRUCTION COMPANY

CONGRATULATES THE CITY of WAYNE

ON INSTALLING NEBRASKA'S FIRST AERATED LAGOON SEWAGE SYSTEM

WE ARE PROUD TO HAVE SERVED THIS FINE FACILITY BY HANDLING THE EARTH MOVING FOR THE ENTIRE PROJECT



The U.S. Schlueter Co. . . .

- Built the Lagoon
- Built the Access Roads
- Built the Aeration Pond

The U.S. Schlueter Construction Co.

FREMONT, NEBRASKA

PUBLIC NOTICES

Every government official or board that handles public moneys, should publish at regular intervals an accounting of it showing where and how each dollar is spent. We hold this to be a fundamental principle of democratic government.

LEGAL PUBLICATION

NOTICE TO CREDITORS
Case No. 3116, Book 8, Page 610
County Court of Wayne County, Nebraska.
Estate of Gustave W. Deak, Decedent.
The State of Nebraska, To All Concerned:
Notice is hereby given that all claims against said estate must be filed on or before the 4th day of March, 1963, or be forever barred, and that a hearing on claims will be held in this court on November 30, 1962, at 2 o'clock P.M. and on March 5, 1963 at 2 o'clock P.M. (SEAL)
David J. Hamer
County Judge
Wayne County, Nebraska
11513

LEGAL PUBLICATION

NOTICE OF FINAL SETTLEMENT
In the County Court of Wayne County, Nebraska.
In the Matter of the Estate of Mary J. Davis, Decedent.
State of Nebraska, To All Concerned:
Notice is hereby given that a Petition has been filed for final settlement, determination of liability, interline, taxes, fees and commissions, distribution of estate, and approval of final account and discharge, which will be for hearing in this court on December 3, 1962, at 10:00 o'clock A.M.
David J. Hamer
County Judge
Wayne County, Nebraska
11513

LEGAL PUBLICATION

REGULAR MEETING OF BOARD OF EDUCATION
November 5, 1962
The regular meeting of the Board of Education was held in the Superintendent's office on November 5, 1962, Monday evening at 7:30 P.M. The meeting was called to order by President Harold Hein and the following members were present: Harold Hein, Trev. Shirk, Lynn Roberts, by Johnson, Dean Pierson and Edw. Seymour.
Other School Services
Ray-Mor Drugs, health supplies, 2.93
Diamond & Stephens Co., same, 7.75
Carroll Auto, bus repairs, 124.31
J.P. Webster, auto. repair, 69.00
Walters Service, bus - Bus 1, 59.80
Marx's, Norfolk, bus, 1962-1963, 5.00
Lunch, 6.05
Operation of Plant
Dorcas Nat. Gas fuel, 127.75
Pullerton Lbr. Co. coal, 10.00
Tapes Nat. Gas fuel, 119.50
City of Wayne, E.C. & P., 109.00
City of Wayne, E.C. & P., 129.28
City of Wayne, water, 17.27
Carroll Village, same, 20.00
Carroll Sch. Dist., 19.96
Northwestern Bell, tele. phone, 57.76
Castelli Mfg. Co. suspended supplies, 57.75
Duro-Test Corp. suspended supplies, light bills, 77.16

LEGAL PUBLICATION

NOTICE TO CREDITORS
In the County Court of Wayne County, Nebraska.
In the matter of the estate of Emma Huchter, Decedent.
The State of Nebraska, To All Concerned:
Notice is hereby given that all claims against said estate must be filed on or before the 4th day of March, 1963, or be forever barred, and that a hearing on claims will be held in this court on November 30, 1962, at 2 o'clock P.M. and on March 5, 1963, at 2 o'clock P.M.
David J. Hamer
County Judge
Wayne County, Nebraska
11513

LEGAL PUBLICATION

NOTICE TO CREDITORS
Case No. 3118, Book 8, Page 612
County Court of Wayne County, Nebraska.
Estate of Frances Lewis, Decedent.
The State of Nebraska, To All Concerned:
Notice is hereby given that all claims against said estate must be filed on or before the 4th day of March, 1963, or be forever barred, and that a hearing on claims will be held in this court on November 30, 1962, at 2 o'clock P.M. and on March 5, 1963, at 2 o'clock P.M.
David J. Hamer
County Judge
Wayne County, Nebraska
11513

**DON'T NEED IT?
SELL IT THRU THE
WANT ADS**

Table with 2 columns: Item Name and Amount. Includes items like Sioux City Music Sup., Wayne Music Co., Hope Piano Co., etc.

Table with 2 columns: Item Name and Amount. Includes items like Triangle School Ser., Library Pearson, Serrall Towel & L. Sup., etc.

Table with 2 columns: Item Name and Amount. Includes items like Triangle School Ser., Library Pearson, Serrall Towel & L. Sup., etc.

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Table with 2 columns: Item Name and Amount. Includes items like Bill Wille, cleaning & painting, Village of Winside oil for drive, Village of Winside sewer, etc.

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Table with 2 columns: Item Name and Amount. Includes items like Bill Wille, cleaning & painting, Village of Winside oil for drive, Village of Winside sewer, etc.

Table with 2 columns: Item Name and Amount. Includes items like Harold Zapp, same, Berzer Anderson Co., repairs, etc.

Table with 2 columns: Item Name and Amount. Includes items like Harold Zapp, same, Berzer Anderson Co., repairs, etc.

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Business and Professional DIRECTORY
VETERINARIANS
WAYNE CITY OFFICIALS
WAYNE COUNTY OFFICIALS
CHIROPRACTORS
INSURANCE
EQUITABLE LIFE ASSURANCE SOCIETY
CHIROPRACTORS
INSURANCE
EQUITABLE LIFE ASSURANCE SOCIETY

OPTOMETRISTS
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SEWING MACHINES
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Heating and Appliances
PHYSICIANS
BENTHACK CLINIC
GEORGE L. JOHN, M. D.
ELECTRICIANS
TIEDTKE ELECTRIC
SERVICES
SWANSON TV & APPL.
AMBULANCE
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'63 Chevrolet Trucks
THEY'VE ALWAYS BEEN TOUGH BUT NEVER STRONGER THAN NOW!
You can be sure that new engines, frames, suspensions that licked Mexico's Baja* Run will work for you long, faithfully and at traditionally low Chevrolet cost.
A Chevrolet truck has always been a sound investment because of its quality construction. This is what makes it give you an honest day's work every day at very low cost—and when you are finished with it—return more resale money to your happy pocket.
This year stronger frames, engines that can pull more, and practically tailor-made suspension systems make Chevrolet trucks a better buy than ever. If you're in the market now, we'd welcome the chance to tell you about, and let you drive, the new trucks. Just give us a call.
See the "New Reliabilities" now at your Chevrolet dealer's
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112 EAST 2ND ST. WAYNE NEBRASKA PHONE 152



"The foundations of our society and of our government rest so much on the teaching of the Bible, that it would be difficult to replace them, if only in those teachings should come to be generally repudiated in our country."

Faith in the Bible's Teaching Essential to Our National Welfare

Control News

University of Nebraska To Ask Budget Increase in '63

The University of Nebraska has asked the Legislature to appropriate an additional \$4,500,000 in state general fund money for the 1963-65 biennium... The intentions of the university officials were made known when the commission's budget report was submitted with the state revenue commission. The request called for an increase of nearly 6 percent.

had invited the team to the state to study seven cases of polio reported after the feeding of Type III vaccine. An eighth case turned up while the investigation was being made. Two more instances were reported later and one of the team members returned to study these two cases.

Of the nine cases linked with the vaccine, three were found in Omaha and one each in Fremont, Lincoln, Loomis, North Platte, Springview and Denton.

FDIC Insurance State Banking Director Ralph Misko has taken a "neutral" stand on a proposal by two U.S. agencies that Federal Deposit Insurance Corporation (FDIC) coverage be increased from \$10,000 to \$25,000.

Grain Alcohol Pearlle Finigan, state director of agriculture, says Nebraska's project to evaluate the possibilities of using grain alcohol as a component for motor fuels has yielded encouraging results.

Hardin said Nebraska must make every effort in the face of these increasing numbers to hold its present staff and also employ new staff members in the next two years. He said college construction is booming in many states and "to staff these institutions, these states will look to existing schools across the country for their faculty members. If we want to assure our Nebraska children of a high-quality education in the future, we must take steps now to attract and hold competent educators."

The university's total budget for the next two years would amount to some \$47 million. Other than appropriations from the general fund, there would be these estimated revenues: income from students, \$4,784,272; University Hospital income, \$500,000; federal funds, \$3,712,886; endowment income, \$100,000; cost reimbursements from outside agencies which carry on cooperative programs with the university, \$212,760; indirect cost allowances from research, training, and fellowship grants, \$800,000; and other income, \$18,000.

Polio Link A polio surveillance team from the U.S. Public Health Service has linked the recent outbreak of polio cases in Nebraska with inoculations of Type III Sabin oral vaccine. Investigation showed nine persons developed an illness compatible with acute poliomyelitis seven to 22 days after receiving Type III of the vaccine.

Dr. Paul Glendon, epidemiologist with the Public Health Service in Kansas City, Mo., said the attack rate for paralytic disease associated with Type III vaccine fed was nine cases per one million fed. The findings of the surveillance team were included in a report submitted to Dr. E. A. Rogers, state director of health. Rogers

Dummy's last spade was ruffed, and a small heart led from South. Instead of finessing the heart in dummy, the ace was put up. East following with the nine. The five of hearts was led next from North. East had no alternative, but to win with his king. He could not make a safe return. A spade return would allow a ruff and a shift, enabling declarer to make the bid. East finally returned the jack of diamonds. South played low, winning in dummy with the queen. The queen of hearts and ace of diamonds took care of the next two tricks. Declarer's last heart was trumped in dummy and the contract was home.

Water Safety Congress The National Water Safety Congress will meet in Lincoln May 26-28. Mel Steen, director of the Nebraska Game Commission, is president of the organization, and Dudley Osborn, boating supervisor for the commission, is secretary-treasurer. Steen said the convention should attract about 300 boating enthusiasts from throughout the country.

Conservation NEWS NOTES A number of farmers are making plans to establish new Farmstead windbreaks this spring. Again, the SCS technicians urge that you plow your ground this fall before the ground freezes. By fall plowing, the soil will be in ideal condition for early planting next spring. If trees are kept free of weeds the first year after planting in a properly prepared seed bed, you are almost guaranteed a stand.

Way Back When Nov. 13, 1952: Wayne area is entering the eighth straight week without moisture. Firemen maintain their third fires per week average. This past week 30 acres were cleaned by fire at the Roy Day farm and other blazes were extinguished at the Max Ash and Frank Griffith farms. A new flag was put into service this week at the local post office.

15 Years Ago Nov. 20, 1947: Mothers' Study club sponsored a "Tom Breneman in Hollywood" breakfast and program which brought 350 to Wayne auditorium Saturday morning. John Kyl served as Tom Breneman. Appointment of Elmer A. Meyer garage as authorized Ford dealer in Wayne was announced this week by the Ford Motor Company.

20 Years Ago Nov. 19, 1942: Wayne county is preparing to cooperate Dec. 14 in a blackout scheduled for the

flashes or 50 revolutions of the cylinder per minute. life, but it looks like them Washington bureaucrats is also laying in a good supply for the hereafter.

30 Years Ago Nov. 17, 1932: Monday brought a general shifting of teachers in College high school with 65 student teachers beginning new classes for second quarter.

Co. Agent's Column by Harold Ingalls Armload of Roses If you love roses, a mound of soil may be worth an armload of roses next spring.

Uncle Zeke FROM Plum Creek says Co. Agent's Column by Harold Ingalls

Thinking OUT LOUD America's Strategic Weapon Rev. E. J. Bernihal As the great "American breadbasket" winds up another near-record harvest of grains and varied foods despite acreage controls and planned cutbacks, sober thinking individuals will be quite overwhelmed at the goodness, benevolence and forbearance of almighty God.

DEAR MISTER EDITOR: I see by the papers where some fellow from the U. S. Department of Commerce went on radio and television the other night to tell the folks back home about our "national economy".

Extension Notes by Myrtle Anderson Food Fads Food and nutrition quackery is sometimes hard to spot. The next time you suspect a hitch in a product ask yourself these simple questions:

simply say Delco DELCO BATTERY ... AND GET FRESH STARTS! Be sure of sure starts with the battery that's designed to meet the electrical needs of the modern car.

REPORT YOUR NEWS! The HERALD Number 130 IS THANK YOU For your support in the General Election. Your votes were greatly appreciated. Carl O. Sundell

United Delco M & S OIL CO. 614 Main Str. Phone 522

SOUTHWEST
Wakefield
By Mrs. Lawrence Ring

WCTU In Oberg Home
At the WCTU meeting in the Mrs. P. N. Oberg home Friday afternoon, Edna Dahlgren conducted devotional and pastor Merlin Wright contributed a musical number. The program consisted of outline plans for two departments and plans were made for Christmas giving. A meeting will be conducted at the Gospel Mission in Sioux City in early December. Mrs. Walter Fredrickson was assistant hostess.

Mr. and Mrs. Levi Dahlgren, Edla Ruth and Elsie Collins and Rudy Lundberg.
Mr. and Mrs. Martin Holmberg had as dinner and supper guests Sunday Mrs. Henry Holmberg, Mr. and Mrs. Thure Johnson, Mr. and Mrs. Reuben Goldberg and the Richard Eckley family. The latter will be leaving the community soon as Mr. Eckley has reenlisted in the service.
Sunday dinner and supper guests in the Wilbur Utecht home were Mr. and Mrs. Laverne Blake, Gregory, S. D., Mr. and Mrs. Joe Krepel, Elba, the Lawrence Moyer family, Hooper and Mr. and Mrs. Fred Utecht and sons. The five ladies attended Luther College together

and have an annual reunion with their families. The Eldon Barrett family, Allen, were with the group later and called in the Emil Lund home.
Mrs. Joe Johnson will be hostess to Rural Home Society Thursday afternoon.
While in Hastings last weekend, Mr. and Mrs. Joe Johnson, with Mr. and Mrs. Albin Johnson, their hosts, visited Mrs. Anna Engstrom and Tillie Andenberg in the Pastor C. W. Wierberg home, Axtell. They also visited Mrs. Kermit Johnson's parents, the Adolf Carlsons, Stromburg.
Mr. and Mrs. Cliff Munson visited Sunday afternoon in the Morton Fredrickson home, Laurel.
Mrs. Alvin Nelson and Mrs. Etta Borg spent the weekend in the Marvin and Weldon Mortenson

home, returning to Omaha Monday morning.
Mr. and Mrs. Charles Pierson were dinner guests Sunday of Mr. and Mrs. Carl Anderson and with the Lawrence Rings enjoyed an oyster supper at Phillip Rings.
Mrs. Neil Sandahl and children were joined by Mrs. Eddie Baier and Barbara, Wausa, in a visit with a former school friend, Mrs. Dean Kelsheimer, Anthon, Ia., Thursday.
Friday evening, Mr. and Mrs. Dick Sandahl and Wayne enjoyed oysters with the Neil Sandahls. The Dean Sandahl family, Lincoln, were supper guests Saturday. All spent Sunday in the parental Dick Sandahl home.
Saturday evening Mr. and Mrs. Merle Ring were among those entertained at supper following the

service at the Baptist church, Myrtle Anderson, Mrs. Bob Penn and Grace Gamble were hostesses.
Mr. and Mrs. Gordon Neuberger and Mr. and Mrs. Merle Ring attended the Farm Bureau State convention at Lincoln Monday and Tuesday. Mrs. Ring was a delegate. Jeanne visited in the Stanley Porter home, Wayne, during their absence.
Mrs. Bob Barg and children visited Omaha relatives in the Weldon Mortenson home Sunday afternoon.
Mr. and Mrs. Carl Sundell were dinner guests Sunday in the Fred Fredrickson home, Winside, and spent the evening with the James Millikens, Wayne.
Wednesday supper guests in the Merle Ring home following the church service was the evangelist,

Rev. Homer Brittan, Rev. Russell Daeken and Rev. and Mrs. Dick Laue, Indianapolis, Ind. The Rings were at the Lawrence Carlsons for lunch Thursday evening together with Rev. Brittan and Rev. and Mrs. Daeken.
The Normata Maben family visited in the Earl Lundahl home Sunday evening. Mr. and Mrs. E. J. Lundahl were there for oysters Friday evening.
Mr. and Mrs. Dwight Lutt and Ricky spent last Monday evening in the Leonard Roberts home, Mr. and Mrs. Roberts and Penny were in Sioux City Tuesday marketing cattle and enroute home visited in the George Menkens home, Allen.
Mr. and Mrs. Don Munson and Julie attended Mrs. Marilyn Koch's birthday observance; Wednesday evening, Friday evening the follow-

ing relatives were in the Munson home to celebrate his birthday: Mr. and Mrs. Bernard Koch, Art Munson and Carroll, Mr. and Mrs. Cliff Munson and the Marilyn Koch and Karl W. Otte families.
Mr. and Mrs. Ed Sandahl spent Friday at the Morris Sandahls, Carroll. Mrs. Sandahl was in the Homer Bierman home Tuesday.
Mrs. Carlos Martin, Wayne, visited Mrs. Lawrence Ring Monday afternoon.
Mr. and Mrs. Harold Olson visited in the Clarence Rastede home, Concord, Friday evening, Monday they were in Lincoln for the Farm Bureau convention. Mrs. Olson is in charge of Women's work in Wayne County. Mrs. Otto Herrman, Carroll, accompanied them.
At a Wayne Normal reunion at Haughton

Mrs. Everett Ring, Bellflower, visited with Harry Brossler, formerly of Wayne.
'I See By The Herald'
Mrs. Carl Wright spent a few days last week in the Andy Nielson home, Fremont.
Mr. and Mrs. Glen Ros, Omaha, came Sunday to visit in the Tully Straight home. They are also visiting Mr. and Mrs. John Lindsay.
Mr. and Mrs. Adolph Anderson, Forman, N. D., Mrs. Carl Schulz and Kenneth, Oakes, N. D., and Mrs. George Hansen, Verona, N. D., came Sunday to spend a few days with the Charles Rieses and help Mr. Rieses celebrate his eighty-second birthday.

As a belated observance of Ed Sandahl's birthday, Sunday dinner, guests in the home were Mr. and Mrs. E. E. Hyspe, Mr. and Mrs. Lawrence Ring and C. F. Sandahl.
Lawrence and Lenus Ring were in Bassett on business Wednesday.
Mrs. C. L. Bard visited Mrs. Lillian Nimrod at the TNT motel Sunday afternoon. Later the ladies visited in the Elmer Felt and L. W. Hyspe homes. Mrs. Lawrence Ring called on Mrs. Nimrod Saturday morning.
Barbara Bard and Gwen Olson were with a group of young people in the Joe Erickson home after church Sunday evening for a farewell to the caravanners who left the following morning for Waterloo, Ia. The six, together with Mr. and Mrs. Clarence Holm, were Friday supper guests in the Dennis Carlson home.
In the A. W. Carlson home for Sunday dinner in observance of his birthday were Mr. and Mrs. Lawrence Carlson and Larry, Mr. and Mrs. Vern Carlson and David and the Dennis Carlson family. Mr. and Mrs. Marvin Schubert, Sioux City, and relatives from Odebolt, Ia., were also present.

The Warren Helgren family, who are leaving Sunday for Illinois, were Saturday supper guests in the Stanley Dahlgren home. The Merlin Frevert family were also with the group. Sunday dinner and supper guests in the home were Mr. and Mrs. Gordon Dahlgren and family, Omaha, and Mr. and Mrs. Martin Swanson, Mr. and Mrs. James Fetrow and Mrs. Rose Dahlgren, Sioux City.
Mrs. Walter Chinn visited Mrs. E. J. Lundahl Thursday afternoon. Sunday evening the Chinnns attended a Veterans' banquet in Wayne and Monday evening a banquet in Wakefield. Many others from here enjoyed the affair and assisted P.T.A. with serving.
Mr. and Mrs. Jim Chambers were in Schuyler Sunday afternoon to attend the sixtieth wedding observance for Mr. and Mrs. Oscar Funk in the Methodist church.

Wednesday evening after church, the caravanners and Pastor and Mrs. Fred Jansson and Ruth were luncheon guests in the Bud Erickson home. There for supper Thursday were the guest missionaries, Rev. Robert Nelson of Ecuador and Helen Bergquist of the Congo.
Mrs. Marvin Felt was at Pender Wednesday afternoon attending funeral services for the late Mrs. Elmer Malmberg at the Covenant church. She also called in the George Weborg home.
Mr. and Mrs. Jim Gustafson, Mr. and Mrs. Fred Utecht and Mr. and Mrs. Stanley Dahlgren attended a supper Thursday when Pastor and Mrs. Robert V. Johnson entertained the trustees of Salem church and their wives.
Sunday dinner and supper guests in the Eric G. Johnson home were

KING'S
Friday, Nov. 16
TEEN-TIME DANCE
"The Strollers"
Adm. 50c — Parents Invited

Saturday, Nov. 17
BALLOON DANCE
Prizes! Contest! Fun!
TOMMY BISHOP
Orchestra
Adm. 75c

Sunday, Nov. 18
"ON THE HOUSE"
Free Drinks & eats
Nothing for sale inside
MARV REEDSTROM
and his Orchestra
Adm. \$1.49 tax paid

Wednesday, Nov. 21
W. N. A. X. Bohemians
Adm. \$1.00

Thursday, Nov. 22
THANKSGIVING
BOBBY LANE
and his Orchestra
Adm. \$1.00

Stokely's Corn
2 No. 303 Cans 35c
Whole Kernel or Cream Style Golden Corn.

Libby's Pumpkin
Perfect for pumpkin pies.
No. 303 Can 9c

Miracle Whip
1-quart Jar 39c
Kraft's Salad Dressing, smooth 'n tangy.

ALL PRICES EFFECTIVE THRU WEDNESDAY, NOVEMBER 21
Right Reserved to Limit Quantities

This coupon good for **50c**
— on the purchase of one 18 1/2" x 12 1/4" x 8" **Oval Roaster**
Coupon expires November 21
Cash value 1/10 cent

25 extra GOLD BOND stamps — with purchase of 10-oz. Pkg. **Captain's Choice—Frozen BREADED SHRIMP**
Offer good thru November 21

50 extra GOLD BOND stamps — with purchase of 16-oz. Pkg. **Griffin SHREDDED COCOANUT**
Offer good thru November 21

50 extra GOLD BOND stamps — with purchase of 16-oz. Pkg. **Dromedary FRUITS & PEELS**
Offer good thru November 21

50 extra GOLD BOND stamps — with purchase of 16-oz. Pkg. **Mrs. Wright's Angel Food Cake Mix**
Offer good thru November 21

100 extra GOLD BOND stamps — with purchase of 3-lb. Canister Pack **BUTTER-NUT COFFEE**
Offer good thru November 21

100 extra GOLD BOND stamps — with purchase of 2-lb. Pkg. **Thick-sliced Safeway Brand Bacon**
Offer good thru November 21

SAFEWAY

GATHER FOR THE FEAST

HOW TO THAW A FROZEN TURKEY
Allow 2 or 3 days in the refrigerator for a large turkey, 1 day for a small one. To speed the thawing, the turkey may be thawed partially in the refrigerator then placed under **COLD RUNNING** water until completely thawed.
Never thaw a turkey at room temperature or in warm water — never let the bird stand in cold or warm water.
Do not thaw a frozen stuffed turkey before cooking.

TURKEYS 33c Lb. 16 to 24-lb. size
U.S.D.A. Grade-A, U.S. Inspected, Manor House..

Boneless Hams 89c Lb.
Hormel Buffet, whole or half.....

TURKEYS 33c Lb. 16 to 24-lb. size
U.S.D.A. Grade-A, U.S. Inspected, Manor House..

Boneless Hams 89c Lb.
Hormel Buffet, whole or half.....

Grade-A Turkeys Manor House; fresh frozen, 10 to 14-lb. size.....Lb. 37c

Braunschweiger Safeway Brand; first quality Lb. 39c

Frankfurters Tower Brand; skinless 2-lb. Bag 79c

Pork Link Sausage Safeway Brand .. 1-lb. Pkg. 45c

Fresh Cranberries 29c
1-lb. Bags
Ocean Spray, juicy and full flavored

Golden Yams 3 lbs. 29c
Celery Hearts Cello Pkg. 23c
Grapes Emperor Brand.. 2 lbs. 29c

Cake Mixes Pillsbury 10-oz. 41c
Margarine Imperial; 2 1-lb. 79c
Buster Mixed Nuts 14-oz. 89c
Napkins Scott 2 Pkgs. 29c
Kleenex Napkins Pkg. 27c
Encyclopedia Golden Bk. Vol. No. 9 \$1.29
Jimmy Jet Toy .. Ea. \$12.88

Coffee Maxwell House 1-lb. 69c
Tuna Star-Kist; 6 1/2-oz. 38c
Orange Juice Bel-Air 5 6-oz. Cans \$1.00
Frozen Peas Bel-Air 2 Pkgs. 39c
Tuna Chicken of the Sea; ("3c off" pack) Can 35c
Gauliflower Bel-Air; 2 10-oz. Frozen Pkgs. 49c
Oyster Stew Campbells; 2 1-lb. Cans 39c

Pie Filling Wilderness; No. 2 Raisin Can 29c
Fruit Cake Mrs. Wright's Cake 97c
Vienna Bread Skylark; 16-oz. Loaf 19c
Donuts Mrs. Wright's; 2 Pkgs. 49c
Bread —STUFFING— 20-oz. Loaf 25c
Coffee Cake Sara Lee Cake 79c
Rolls Brown 'n serve, Pkg. Mrs. Wright'sof 12 19c

Gift Certificates — in \$5, \$10, \$15 and \$25 denominations.
Gold Bond Stamp. — free with purchases at Safeway.

SAFEWAY

BUTTER 59c
1-lb. Carton
Shady Lane; quartered, lightly salted

CREAM CHEESE 29c
8-oz. Pkg.
Kraft's Philadelphia Brand

Libby's Tomato Juice 46-oz. Can 29c
Tropical Fruit Salad Enchant 16-oz. Can 33c
Cottage Cheese Lucerne 2-lb. Carton 39c
Barlett Pears Sun-down; 24-oz. Irregular pieces Can 25c
Grape Jelly —or Grapelande, Welch's, first quality 3 20-oz. Jars \$1
Crescent Rolls Pillsbury; 8-oz. refrigerated Pkg. 29c
Ice Cream Lucerne—Holiday 24-oz. Fruit, plus others Carton 69c
Pumpkin Pie —or MINCE, Bel-Air; frozen 2 Pies 69c
Stokely's Asparagus All No. 300 green Can 37c
Coffee Maker West Bend, Hawthorn Brand .. Ea. \$5.49
—with \$25 in Safeway's cash register tapes dated October 29 or later.

Margarine Good Luck, 1-lb. Carton 30c

Pitted Dates Dromedary, 1-lb. Package 49c

Lucky Whip Topping, 9 1/2-oz. Can 53c

Ad Detergent Giant size 85c
Jumbo size \$2.45

Liquid Ajax Cleaner, 15-oz. Bottle 41c
28-oz. Bottle 75c

"Soaky" Cleaner 10-oz. Plastic Bottle 80c
Kids love to use "Soaky"

Mr. and Mrs. Henry McCaw and family, Ralston, were weekend guests in the J. C. McCaw home.

Mr. and Mrs. Don Lichtenberg and family, Norfolk, were last weekend guests in the Mrs. Sadie Brinney home.

Lynette and Joelyn Noe were Friday supper guests in the Oliver Noe home.

Mr. and Mrs. Stanley Fahringer and family, Bloomfield, and Mr. and Mrs. Gary White and sons, Sioux City, were Saturday overnight and Sunday guests in the J. L. Saunders home.

Callers during the week in the Mrs. Alice Herfel home were Mrs. Bob Dempster and Sharon Bishop.

Mr. and Mrs. Marlen Stingley and sons, Hastings, were Sunday afternoon visitors in the Patsy Garvin home.

Bochelle Prescott was a Monday afternoon visitor in the Oscar Borg home.

Mrs. Tillie Anderson, Laurel, was a Wednesday overnight and Thursday visitor in the Allen Prescott home.

Friday evening Mr. and Mrs. Donald Peters visited William Lipsett at a Sioux City hospital.

Mrs. Ernest Knoll was a Tuesday afternoon visitor in the Gerald Stolze home, South Sioux City.

Mr. and Mrs. Jim Linn and family were Thursday dinner guests in the Alwan Anderson home.

Tuesday supper guests in the Lynn Kuhl home were Mrs. Elmer Christensen, Laurel, and Mrs. Cora Cook, Long Beach, Calif.

Mr. and Mrs. Ted Johnson and family were Friday evening visitors in the Edw. Johnson home.

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Wakfield, to help the host observe his birthday.

Mr. and Mrs. Dick Chambers were Saturday visitors in the Mrs. Jorita Miner home, Wakfield.

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

Thursday afternoon visitors in the Soren Hansen home were Mrs. Harvey Henningsen and Mrs. Clarence Henningsen.

Mr. and Mrs. Clifford Stalling and family were Tuesday evening visitors in the Letroy Creamer home.

Mr. and Mrs. Harry Lubberstedt and family were last Saturday evening visitors in the Earl Eckert home.

Sunday afternoon visitors in the Frank Tomason home were Mr. and Mrs. Jim Duffy and Mrs. Jim Hirschman and children, Laurel.

Sunday evening Mr. and Mrs. Bill Chambers were visitors in the Harry Johnson home, Laurel.

Mr. and Mrs. Fred Johnson were Wednesday afternoon callers in the Mrs. Roy Nelson home.

Sunday dinner guests in the Jim Warner home, Allen, were Mr. and Mrs. Carol Hirschert and family, Mr. and Mrs. Milo Johnson and sons and Mr. and Mrs. Lauren Johnson and sons, Laurel, and Mr. and Mrs. Russel Nissen and family, Wisner.

Tuesday evening visitors in the Donald Knoll home were Mr. and Mrs. Dick Hirschert, Dakota City, and Mrs. Carol Hirschert and children.

Sunday evening Mr. and Mrs. John Thomson and sons joined a group in the Lauren Johnson home to celebrate Lowell's birthday.

Mrs. Annie Tideman, Laurel, was a Friday dinner guest in the Harold George home.

Mr. and Mrs. Garold Jewell and Mary were Sunday evening visitors in the Felix Patefield home.

Mrs. John McCorkindale and children were Sunday afternoon visitors in the Frank Johnson home.

Mr. and Mrs. Oscar Jewell and family were Monday evening visitors in the Bud Hanson home to celebrate Wendell's birthday.

Mr. and Mrs. Ted Johnson and Bernita were Sunday evening visitors in the Ernest Swanson home.

Mr. and Mrs. Lawrence Fjerichs and family were Sunday dinner guests in the Leslie Noe home to celebrate Lynette's birthday. In the afternoon Mr. and Mrs. Oliver Noe and Darlene joined the group.

Mrs. Merle Hamm and Debbie, Norfolk, were Tuesday dinner guests in the Earl Peterson home.

In the afternoon Mrs. Mabel McCaw joined the group.

Mr. and Mrs. Robert Dempster, Wayne, and Mrs. Alice Herfel were Sunday visitors in the Wilmer Herfel home.

Mrs. Keith Fegley and children, Kearney, were last weekend guests in the Newell Stanley home.

Mr. and Mrs. Walter Schutte and family were Sunday evening visitors in the Arnold Spath home.

Mrs. Bill Schutte, Jerry and Mary, and Amanda Schutte were weekend guests in the Verne Lindgren home, Garden City, S. Dak.

Saturday evening guests in the Leslie Sherman home to celebrate Scott's fourth birthday were Mr. and Mrs. Don Sherman, Mrs. Opal Schultz and Alfred Bakken.

Mr. and Mrs. Keith Karnes, Hinton, Ia., were last Saturday evening visitors in the Glen Macklem home.

Mrs. Henry Nobbe and Vern Nobbe, Martinsburg, were Friday evening visitors in the Fred Mattes home.

Mr. and Mrs. Lyle Sherman and family, Vermilion, S. Dak., were Sunday dinner guests in the Merle Sherman home.

Mr. and Mrs. Merlin Chambers and Kevin, Dakota City, are spending a few days in the Eldred Smith home while the men pick corn.

Mr. and Mrs. S. E. Eddy were weekend guests in the Lyle Eddy home, Lincoln.

Mr. and Mrs. Maynard Hansen and Kevin, Sioux City, were last Saturday dinner guests in the Elmer Sundell home.

Mr. and Mrs. Max Rahn joined a group in the Oscar Rickert home, Ponca, Sunday to help the host celebrate his birthday.

Mr. and Mrs. Vernon Jensen and son were Sunday visitors in the Jim Jensen home, Wayne.

Last Saturday afternoon Mrs. Myron Dirks and children visited Mrs. Minnie Fredericks, Coleridge.

Rhonda Engstedt, Blair, was a last weekend guest in the Mrs. Della Erwin home.

Richard Schutte, Grandview, Mo., was a weekend guest in the Walter Schutte home.

Mr. and Mrs. Glen Macklem and Steve were Wednesday evening visitors in the Ddn Oxley home.

Mr. and Mrs. Fred Mattes and Lavonne were last Sunday visitors in the Randal Bepton home, Dakota City.

Mr. and Mrs. Ray Spahr and DiAnn were guests Thursday in the Ernest Sand's home, Laurel.

Mr. and Mrs. Verneal Gade and family were Sunday supper guests in the Frank Johnson home.

Mr. and Mrs. Gerald Stanley and family were Sunday visitors in the Newell Stanley home.

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

In the afternoon the group were guests in the Harry Gries' home, Hoskins, to celebrate Peggy's birthday.

Wednesday visitors in the Mrs. Frank Lisle home were Mr. and Mrs. Byron Lisle and Dean, Missouri.

Mr. and Mrs. Clarence Lisle, Allen.

Sunday afternoon visitors in the Paul Rahn home were Mr. and Mrs. Rudy Harder and Janet and Ruth Harrison, Ponca.

Friday Mr. and Mrs. Hans Johnson were in Fremont where they attended Parents' Day at Midland College.

Mr. and Mrs. Hans Johnson were Friday visitors in the Elroy Johnson home, Oakland.

Mr. and Mrs. Loren Park and family, Fremont, were Sunday dinner guests in the Elmer Sundell home. In the afternoon Mr. and Mrs. Lysie Park and family, Norfolk, joined the group.

Mr. and Mrs. Harold George spent several days this week in

Wilmer Herfel home were Mr. and Mrs. Larry Herfel and family, Lawton, Ia., and Letroy Johnson, Sioux City.

Monday Mrs. Merle Kavanaugh, Gerale Kavanaugh, Mrs. Jack Kavanaugh, Mrs. Ed Kessler, Mrs. Vincent Kavanaugh, Mrs. M. P. Kavanaugh, Mrs. Laverne Kavanaugh and Mrs. Alden Sarven attended funeral services at South Sioux City for Adolph Peterson. Burial was at Emerson.

Mrs. Jens Kvols, Jim and Charlotte, were Wednesday evening visitors in the Mrs. Frank Lisle home.

Mr. and Mrs. Harold George spent several days this week in

Lincoln attending a Farm Bureau Convention.

Claudette Dirks was a Sunday overnight guest of Joan Schutte

In the Elmer Schutte home, Mr. and Mrs. Ben Cross, Wayne, were Thursday evening visitors in the Paul Borg home.

Lincoln attending a Farm Bureau Convention. Claudette Dirks was a Sunday overnight guest of Joan Schutte

FOR A LIFETIME OF UNLIMITED SOFT WATER BUY A WATER KING SOFTENER FROM TIEDTKE'S Clothes Last Longer Soap Goes Farther Easier Dishwashing No Monthly Service Visits FHA FINANCING AVAILABLE 36 Months to Pay TIEDTKE'S 220 Main St. Wayne Phone 268

THANK YOU For your support in this last Election. Your votes were greatly appreciated. RALPH BECKENHAUER

Let's put the Thanks back in Thanksgiving Land O' Lakes Frozen Govt. Grade A TURKEYS

Government Grade A Long Island Ducks 4 to 5 lb. Avg. 49¢ Lb. Cudahy's Canned Hams 5 lb. Can \$3.98 Philadelphia Cream Cheese 8 oz. Pkg. 29¢ Hostess Large Angel Food Cakes Each 29¢ Flav-O-Rite or Wonder Bread 1 lb. Loaf Reg. 22c 2 FOR 29¢ California Pascal CELERY 15¢ Each Ocean Spray Fresh Cranberries 1 lb. cello bag 19¢ Plump with Golden Goodness Southern Yams 3 lbs. 29¢ We Give 2% Green Stamps 3 for \$ 10 for 4 for 5 for 6 for 5 for 3 for 89¢ Betty Crocker - White - Yellow - or Devils Food Cake Mix 19 Oz. Pkg.

Softone Shampoo by Nutri-Tonic unexcelled for dyed or bleached hair! No harsh detergents. REG. \$1.75 16 OZ. SIZE 88¢ NO TAX

FELBER PHARMACY 55 Years of Prescription Service 216 Main St. Phone 31

Connie's Column by Constance Fleming

DAPPER APPLES Little holiday nibblers would love to find these at your house. Melt a one-pound package dairy caramel candies in double boiler over boiling water. Keep stirring till smooth. Stem six medium-sized red apples. Insert a wooden skewer in each. Remove sauce from heat. Hold double-boiler top at a tilt. Grasping each apple by its skewer, quickly swirl fruit in caramel sauce. Now hold it above sauce; keep twirling till apple is well coated. Roll apple quickly in chopped walnuts. Place apples on the tops of their caramel heads, skewers skyward, on buttered cookie sheet. Pop into your gas refrigerator; bring them out when ready to eat.

STICK TRICK My neighbor never smarts over a sore hand, when a nail lacquer bottle-cap sticks. She upturns the stuck bottle and lets a drop or two of polish remover soak 'round the rim... now, that's fine. I'm a hot water cap remover, myself! Hot water fresh from the tap, just the way your gas heater sends it to you. What—there's not always instant hot water at your house? You're ready for an "instant recovery" gas water heater. I shouldn't be surprised if Santa'd see just the right "gift for the house" at your local gas company, Peoples Natural Gas or gas plumber dealer.

WINTER CAKES Can you imagine anything nicer than hot Sunday morning waffles, lathered with sour cream and slathered with maple syrup? Mmmm—Minnesota Mrs. J. O. Strandberg serves them that way.

UPDATE DUTIES Every November, I remember Aunt May, who "expected" one Thanksgiving. She took the occasion to get every package purchased and wrapped, every card addressed before debut deadline. Every year thereafter (nearly 40, in fact) Aunt May prepared for Christmas one month in advance. Maybe that's why she was the gayest lady at holiday parties.

HEARTH HINT Better scrub up the fireplace before company comes! Andirons polish better if you'll rub them with a steel-wool soap pad, then with metal cleanser. Bricks lose their smoked-up look, when you scour them with a strong warm-water solution of trisodium phosphate. Follow up with clear water dousing—and do be sure to wear gloves for this job!

COLDER, PLEASE Helium, often called a "component of the future" by Uncle Sam, is hidden in natural gas. And oh, what gas goes through to yield helium for government conservation! Gas must be chilled down to almost 800 degrees below zero, to release its hold on precious helium. Northern Natural Gas Company (pipeline supplier to your local gas company, Peoples Natural Gas) recently completed a complex new plant for helium extraction... one more way gas is building a better future for all of us. (I'll remember that "300-below" temperature, while gas is warming us this winter.)

CONCORD NEWS

Mrs. Wilfred Nobbe — Phone JU 4-2520

Mrs. Larry Koester and children were Saturday dinner guests in the Deo Isom home.

Mr. and Mrs. Stan Swanson joined Mr. and Mrs. Merle Peterson, Danbury, Ia., for dinner Saturday in South Sioux.

Mrs. Bob Sherry and children and Mrs. Ina Lee and Roberta visited Mrs. C. J. Roberts Friday afternoon in a Norfolk hospital.

Mr. and Mrs. Wilfred Nobbe and sons were Thursday supper guests in the Clayton Anderson home.

Dinner guests Sunday in the Quinlan home were Mr. and Mrs. Clarence Tuttle, Mrs. Thomas Erwin, Mr. and Mrs. Waldo Johnson and family, Wausa, and Mr. and Mrs. Verdel Erwin and sons.

Mrs. Thomas Erwin and Millie Nelson were Wednesday afternoon callers in the Fred Johnson home.

Mr. and Mrs. Virgil Pearson and Mr. and Mrs. Quinten Erwin were Sunday evening visitors in the Norman Anderson home.

Mrs. Cecil Clark, Mrs. Thomas Erwin, Mrs. Wymore Wallin and Martha Reith were Monday afternoon callers in the Millie Nelson home.

Mrs. Clarence Rastede and Lisa and Mrs. Verdel Erwin and Brad joined a group of ladies in the Myron Olson home, Wakefield, in honor of Mrs. Jerry Dixon and Gregg, Des Moines.

Steve Martindale was a Friday overnight guest of Steve Erwin. Brad Erwin spent Friday afternoon in the Iner Peterson home.

Mrs. Max Holdorf and Vernita spent Friday evening in the Jack Erwin home. Afternoon guests were Nancy and Jeff Backstrom.

Sunday dinner guests in the LaVerne Clarkson home were Mr. and Mrs. Fred Herrmann and Kelly. Afternoon callers were Mr. and Mrs. Eric Nelson. Evening visitors were Mr. and Mrs. Jim Nelson and family.

Dinner guests Sunday in the Roland Hellbusch home, Humphrey, in honor of Ricky and Lynette's birthdays were Mr. and Mrs. Bernard Asbra, Mrs. Gunnar Swanson, Mrs. Clara Nelson, Mr. and Mrs. Elmer Hellbusch and Mr. and Mrs. Will Gerkin.

Mrs. Vern Carlson visited in the Jake Johnson home, Wayne Monday afternoon.

Mr. and Mrs. Keith Carlson, Newman Grove, spent the weekend in the LaVerne Clarkson home.

Mrs. Keith Erickson and Vicky were Thursday afternoon and Friday dinner guests in the Kenneth Erickson home.

Kelly Herrmann was a Saturday overnight guest in the LaVerne Clarkson home.

Friday luncheon guests in the Frank Boeshart jr. home, South Sioux City, were Mrs. Jim Kirchner and Patty, Mrs. Willard Holdorf and Tammy and Mrs. Veri Carlson.

Mrs. Glen Magnuson, Mrs. Norman Anderson, Mrs. Ivar Anderson and Mrs. W. E. Hanson spent

Tuesday evening in the Keith Erickson home.

Mr. and Mrs. Pate Evert, Fremont, and Mr. and Mrs. LeRoy Clarkson and family were weekend guests in the Jim Clarkson home.

Mrs. Iner Peterson was a guest Monday afternoon in the Norman Anderson home.

Mrs. Wymore Wallin and Mrs. George Anderson were Wednesday afternoon callers in the Roy Johnson home.

Mrs. Fred Salmon spent Thursday in the Bill Garvin home.

Mrs. Millie Nelson, Mrs. Martha Reith and Mrs. Wymore Wallin were Friday afternoon guests in the Cecil Clark home.

Jim Davis, Omaha, was injured seriously in a car accident in Omaha Wednesday. He was admitted to the Veteran's Hospital there.

Mrs. Virgil Pearson and Patty visited Sunday afternoon in the Delia Pearson home.

Mr. and Mrs. Lavern Nelson, Newcastle were Saturday afternoon callers in the Millie Nelson home.

Mrs. Kenneth Olson and Wanda called in the Arvid Peterson home Sunday afternoon.

Mr. and Mrs. Marvin Nelson and family, Mr. and Mrs. Everett Hank and Marly, Mr. and Mrs. Jim Hank and Mr. and Mrs. Bernard Pearson were Sunday dinner guests in the Elray Hank home.

Thursday supper guests in the George Vollers home were Mr. and Mrs. Walter Ebmeier, Hartington, and Huel West, Mr. and Mrs. Bob Dempster, Mr. and

Mrs. Walter Ebmeier and Loren Nelson were evening guests.

Tuesday evening visitors in the Arvid Peterson home were Mr. and Mrs. Otto Brummond, Winfield, Mr. and Mrs. Verne Peterson and daughters and Mr. and Mrs. Meredith Johnson and family.

Guests Friday evening in the Clifford Erwin home to help celebrate Ronda's birthday were Mr. and Mrs. Jim Nelson and family and Mr. and Mrs. Dean Backstrom and family.

Mrs. Otelia Magnuson and Mrs. Arvid Peterson called on Mrs. Esther Holge Thursday afternoon. Helen and Gus Carlson were Friday callers in the Arvid Peterson home.

Mrs. Wymore Wallin was a Sunday guest in the Wallace Magnuson home.

Linda Victor, Sheri and Anita Hanson, Lila and June Pearson, Ann Swanson and Lynette Johnson were Thursday evening guests of Rhonda Erwin in honor of her birthday. Overnight guests were Ann Swanson, Lynette Johnson and Lila and June Pearson.

Regg Swanson was an overnight guest of his grandparents, Mr. and Mrs. Emil Swanson, Wayne.

Mrs. Roy Johnson called in the Fred Johnson home Tuesday at

Concordia Lutheran Church (S. E. Peterson, pastor)
Thursday, Nov. 15: ALCW, 2 p.m.
Friday, Nov. 16: Junior choir, 3:30 p.m.
Saturday, Nov. 17: Confirmation class, 10 a.m.
Sunday, Nov. 18: Sunday school and Bible classes, 9:45 a.m.; Divine worship, 11.
Churchmen, 8:00 p.m.
Wednesday, Nov. 21: Choir rehearsal, 8:00 p.m.
Thursday, Nov. 22: Thanksgiving Day service, 10:00 a.m.

Evangelical Free Church (A. J. Collins, pastor)
Thursday, Nov. 15: Soul winning class, 7:30 p.m.
Sunday, Nov. 18: Sunday school, 10 a.m.; Morning worship services, 11 a.m.; Special Young People services, 7:30 p.m. Students from Grace Bible Institute will present the program.
Thursday, Nov. 22: Thanksgiving Day services, 7:30 p.m.

Mrs. Dick Hanson and daughters were Saturday callers in the James Matsukis home. Mrs. Es-

ther Hogle called in the Matsukis home last week.

Sunday dinner guests in the Clayton Anderson home were Frank Carlson, Hazel, Minnie and Spal.

Mr. and Mrs. Wilfred Nobbe and sons were Sunday supper guests in the Milford Roeber home.

Mrs. Jim Matsukis visited the past week in the Eva Wolfe home.

Mr. and Mrs. Joseph Manio and daughter, Omaha, spent the weekend in the Fred Salmon home.

Mr. and Mrs. Evert Huddleston and Sharon were Sunday dinner guests in the Harry Huddleston home in honor of Sharon's birthday.

Mrs. Gail Martindale and Mrs. Stan Swanson were Friday afternoon guests in the Ivan Clark home.

Mr. and Mrs. Deo Isom, Noel Isom and Glen Rice attended the funeral of Wallace Coats at Ord.

Dick Pinklehoff, a student at WSTC, spent the weekend in the Noel Isom home.

Mr. and Mrs. Harlen Hughes, Council Bluffs were Wednesday evening visitors in the Jerry Martindale home.

Mr. and Mrs. Oscar Johnson were supper guests Monday in the W. E. Hanson home in honor of

Randall's birthday. Evening guests were Mr. and Mrs. Melvin Magnuson and family.

Mr. and Mrs. Ted Johnson and Bernita were Sunday evening visitors in the Ernest Swanson home.

Mr. and Mrs. Lawrence Backstrom and family were Sunday evening visitors in the W. E. Hanson home.

Mr. and Mrs. Lowell Burns and daughters spent Friday evening in the Harold Burns home.

Mrs. Stan Swanson, Mrs. Ivan Clark and Mrs. Tony Stockem were Saturday afternoon guests in the Geneva Sullivan home.

Thursday morning callers in the Clarence Dahlquist home were Mr. and Mrs. Byron Lisle and Dean, Missouri.

Sunday dinner guests in the LaRue Dahlquist home, Sioux Falls, were Mr. and Mrs. Don Dahlquist and Mr. and Mrs. Clarence Dahlquist and Harris.

Mr. and Mrs. Noel Isom, Eva Wolfe and Eric Larson were dinner guests Sunday in the Deo Isom home.

Mr. and Mrs. Ted Gunnerson and Melani, Sioux City, spent the weekend in the Theodore Gunnerson home.

Guests Tuesday evening in the Harold Burns home to help celebrate Steven's birthday were Mr.

and Mrs. Evert Burns, Mr. and Mrs. Charles Junk and family, Sholes, and Mr. and Mrs. Bill Hollenbeck and family.

Mr. and Mrs. Elmer Knapp, Mr. and Mrs. Fredrick Kraemer and Kevin, Mr. and Mrs. Clayton Anderson and Shelley, Mr. and Mrs. Larry Lubberstedt, Mr. and Mrs. Keith Erickson and daughters, Mr. and Mrs. Bob Sherry and David and Mrs. Loraine Patton and Mike, Wayne, were Friday evening guests in the Wilfred Nobbe home.

Mr. and Mrs. Walter Ulrich were Sunday callers in the Maunso Ulrich home and Sunday supper guests of Mr. and Mrs. August Witter.

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Mrs. Herman Kraemer spent Thursday in the Veri Carlson home.

Sunday dinner guests in the Herman Stolle home to help celebrate the host and hostess' birthdays were Mr. and Mrs. Clarence Holm, Mr. and Mrs. W. C. Borg, Alvers and William, Mr. and Mrs. Harold Holm and family, Mrs.

Charm Vollers Weds Ras Weef
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Churches...

Concordia Lutheran Church (S. E. Peterson, pastor)
Thursday, Nov. 15: ALCW, 2 p.m.
Friday, Nov. 16: Junior choir, 3:30 p.m.
Saturday, Nov. 17: Confirmation class, 10 a.m.
Sunday, Nov. 18: Sunday school and Bible classes, 9:45 a.m.; Divine worship, 11.
Churchmen, 8:00 p.m.
Wednesday, Nov. 21: Choir rehearsal, 8:00 p.m.
Thursday, Nov. 22: Thanksgiving Day service, 10:00 a.m.

Evangelical Free Church (A. J. Collins, pastor)
Thursday, Nov. 15: Soul winning class, 7:30 p.m.
Sunday, Nov. 18: Sunday school, 10 a.m.; Morning worship services, 11 a.m.; Special Young People services, 7:30 p.m. Students from Grace Bible Institute will present the program.
Thursday, Nov. 22: Thanksgiving Day services, 7:30 p.m.

Society...

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I See By The Herald

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Gambles

The Friendly Store

Christmas LAY-AWAY SALE

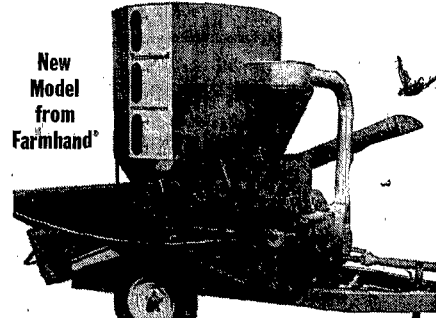
OPEN FRIDAY NITE 6:30 to 9:30

Shop Early!

SHOP EARLY ON LAY-AWAY... ONLY 50¢ HOLDS

<h3>For DAD</h3>  <p>ARTISAN 1/4" ELECTRIC DRILL 13.95</p> <p>Power to spare! Takes 1/4" steel or 1/2" hardwood, 1/2 HP motor. Industrially rated. Gift boxed.</p> <p>ARTISAN CLAW HAMMER Fused steel head, cushion-grip handle. In gift box. 4.69</p> <p>ARTISAN 6 1/2" COMB. PLIERS Hand finished alloy steel, chrome plated. Gift boxed. 1.19</p> <p>WISE-GRIP PLIER-WRENCH 10" size. Pliers, wrench, vise in 1 handy tool. 2.45</p> <p>ARTISAN 8" ADJ. WRENCH Thinner jaws are twice as strong! Gift boxed. 2.49</p> <p>AUTO SEAT BELTS Nylon in 6 colors. For all cars, hardware incl. 4.44</p> <p>HANDY LITTER BASKET Attaches easily under dash. Non-break plastic. 1.25</p> <p>SK-20 PC. 3/8" Drive SOCKET SET 19.50</p> <p>Multi-size sockets plus flex handle, reversible ratchet, universal joint. In metal box.</p> <p>HIAWATHA VACUUM BOTTLE Quart size. Cover is plastic cup with handle. 2.19</p> <p>TWO CELL FLASHLIGHT Chrome finish, no-roll plastic head. Less "D" cells. 1.19</p> <p>CHROME FLASHER LANTERN Swivel-beam plus red blinker. Uses 3 "D" cells. 1.48</p> <p>KNIFE-AXE COMBINATION Sheath holds axe, hunting knife. Hooks to belt. 3.98</p> <p>TOP STAR ELECTRIC SHAVER Swiss made! With pop-up long hair trimmer. Value! 9.88</p> <p>CORONADO 6 TRANS. RADIO Pocket size, yet powerful. Earphone, case, less cells. 14.88</p> <p>ARTISAN Propane TORCH KIT 8.89</p> <p>Complete with torch, utility burner head, soldering tip, flame spreader, spark-lighter.</p>	<h3>For MOM</h3>  <p>48 PC. MELMAC DINNERWARE \$14.88</p> <p>Service for 8. Choice of 5 new patterns. Eight 5 pc. place settings plus servers.</p> <p>ELEC. CORN POPPER Handy 2 qt. Size. No shaking required. 3.29</p> <p>STEAK SIZZLER SET Tarnish-proof aluminum platter with wooden base. 1.19</p> <p>FIRE-KING 3 QT. ROASTER Heavy oven-proof glass. Cover makes extra baker. 1.85</p> <p>CASSEROLE-WARMER SET Round Anchorwhite dish, glass cover. Brass stand. 2.98</p> <p>BAKING PAN-WARMER SET 6 1/2 x 10 1/2" Anchorwhite baker, brass finish stand. 2.98</p> <p>TROY AUTO. CAN OPENER Opens most any can like magic! 9.77</p> <p>MIRRO Electric FRY PAN 14.95</p> <p>Detachable control makes it completely immersible. Big 11" size. Heat guide on handle.</p> <p>ADJUSTO FOOD SLICER Restaurant type. Adjusts to slice to any thickness. 4.88</p> <p>SWING-AWAY CAN OPENER Swings flat when not in use. Magnetic lid holder. 3.98</p> <p>RECHARGEABLE FLASHLIGHTS Never needs batteries. 5.95</p> <p>COUNSELOR BATH SCALE Easy-to-read magnified dial. Non-slip vinyl mat. 6.95</p> <p>CORONADO ELEC. BLANKET Single control, double bed size. Pink, blue, beige. 12.88</p> <p>CORONADO COFFEEMAKER Brews, keeps coffee hot automatically 4-10 cups. 18.95</p>	<h3>For SIS-BROTHER</h3>  <p>26" BOYS OR GIRLS BIKE 28.88</p> <p>NO DOWN PAYMENT</p> <p>Famous Hiawatha Leader with Kromet brakes. Girls' style in blue, boys' in red. Great buy!</p> <p>FAMOUS MONOPOLY GAME Hours of fun buying and selling real estate. 2.97</p> <p>IDEAL'S BOP-THE-BEETLE Keep the beetles out of the traps. Seen on TV! 2.97</p> <p>VIDEO VILLAGE GAME Walk the magic mile—just like on TV! All ages. 1.97</p> <p>CONCENTRATION GAME Play the TV show at home. Match items, solve puzzle. 2.97</p> <p>MARX CLIMBING TRACTOR Wind-up tractor goes everywhere, sparks fly. Fun! 1.57</p> <p>MARX ROAD RACE SET Metal track, 2 wind-up cars to put in competition. 3.68</p> <p>IDEAL TOY'S ODD OGG 7.97</p> <p>Roll the balls, he comes to you if you "strike" him right. Battery run. Seen on TV!</p> <p>FAMOUS ETCH-A-SKETCH Turn the knobs—draw pictures, design, letter, etc. 2.84</p> <p>DICK TRACY GUN SET Toy Tommy gun and .38 plus holster. Uses caps. 3.97</p> <p>SPALDING BASKETBALL Regulation ball. Wilt Chamberlain's autograph. 6.98</p> <p>ROLLER SKATE VALUE Metal skates for ages 3-8. Ball-bearing wheels. 2.98</p> <p>SPALDING FOOTBALL Autographed by "Johnny Unitas". Regulation ball. 6.98</p> <p>HIAWATHA AUTO. .22 RIFLE Lightweight. Fires shorts, longs, long rifles. 41.88</p> <p>MATTEL'S Blonde CHATTY BABY 8.97</p> <p>Cuddly 18-month old Baby cries, laughs, says 11 different phrases. Seen on TV.</p>
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On-farm feed making at its best... with the FEEDMASTER!



New Model from Farmhand!

Make the feed you want, the amount you want, when you want it. Use corn, grain and hay already on hand...grind, mix and feed two-ton loads of any ration you need in minutes. Save time, handling, grinding costs.

FEEDMASTER FEATURES YOU'LL LIKE:

- Full 18" Hammermill, 26 hammers, low power requirement.
- Feed is augered, not blown, directly from mill to mixer for less dust, no clogging, less power required.
- Calibrated tank with big checking windows and weight chart for accurate mixing.
- 12" vertical mixing auger with thrower and agitator paddles.
- Swinging auger drop feeder with adjustable, self-locking support to hold it at any height.
- Band-type brakes at pivot points on drop feeder and discharge auger for positioning and protection.
- Handy winch for easy positioning of 10' unloading auger.
- Easy-changing screens.
- Big, low, convenient concentrate hopper.
- Augers, mill and mixer can be operated separately.
- Optional corn sheller attachment, magnet 2-way bagger.

Farmhand
FIRST IN FARM MATERIALS-MANUFACTURING

Compare—then arrange a demonstration on your farm.

Brandstetter Impl. Co.

116 West First Street Phone 276



There is one day that is ours. There is one day when all we Americans who are not self-made go back to the old home to eat saleratus biscuits and marvel how much nearer to the porch the old pump looks than it used to . . . Thanksgiving Day . . . is the one day that is purely American.

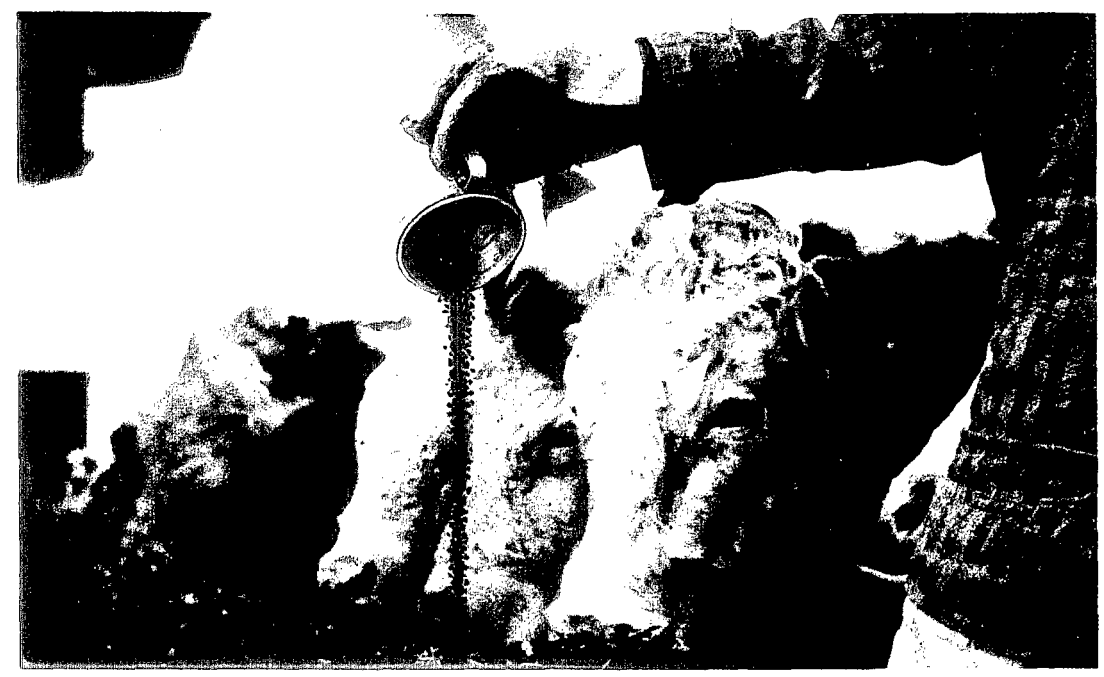
O. Henry



Jeffrey climbs to the top of his feed holding tank. The auger arrangement takes feed up and in automatically.

TODAY'S FEEDLOT: NO PLACE FOR

POTENT MEDICINE AGAINST SHIPPING FEVER



the circular manger. After the cement hardened, an old grain storage bin was placed on top with the inverted cone in the center. Mixed feed is then augered from the nearby grain storage unit to the top of the storage bin. As the cattle eat the feed, the mixed grain falls down in the manger.

"We've had a little trouble with wet corn sticking inside, but on such occasions we just go up and push it down with a hoe," said Jeffrey.

The large self-feeder holds enough grain so that Jeffrey has to grind only twice a week for the 170 head now on feed. The feed mixing and grinding operation is completely automatic except for handling the hay.

"We discussed building a unit that would supply the exact amount of hay needed in the ration, but it seemed too complicated," Jeffrey said. "After mixing feed a few times, we found that if a man put in as much hay as possible, it would be about the right amount."

Supplement, corn and milo flow into the grinder from overhead bins equipped with sloping floors. Jeffrey was feeding corn and milo last winter, but is now feeding just corn in the mixture with supplement and alfalfa hay. After grinding, the feed mixture is augered right to the self-feeder through an overhead pipe.

\$600 Self-Feeder

"We don't have a fancy feeding set-up here, but it works and it only cost us about \$600," Jeffrey said. "We buy plain cattle and the last lot gained about three pounds per day."

Before considering the feedlot itself, you should have a sketch of the farmstead. It should show actual dimensions, topography, drainage, permanent buildings and fences, utilities such as electricity, water, sewage and gas, drives to fields and pastures, number of livestock.

After deciding on the actual number of livestock you want to feed, you need to determine shelter and lot space needs. In general, the following requirements are necessary for various types of feedlot conditions: (1) good drainage, unsurfaced — 200 to 300 square feet per animal; (2) average drainage, unsurfaced — 300 to 400 square feet per animal; (3) concreted — 50 to 70 square feet per animal; (4) slope concreted — 2 to 4 feet per 100 feet away from farmstead to get adequate drainage.

Alleys in the feedlot should be at least 12 feet wide, while main alleys with heavy traffic should be 16 feet wide. Alleys should be all weather with concrete or heavy gravel.

Next, decide on the amounts and kinds of feeds you plan to use. Once the requirements are known, a decision must be made on the form in which various kinds of feed will be stored and the area needed. In regard to feed storage, you will need to consider type, size, location, processing and delivery.

Feeder and bunk space will vary depending on the feeding program. Here are the space requirements: self-feeding grain only — 3 to 4 inches of feeder per head; self-feeding silo or free access hay and silage — 4 to 6 inches of manger per head; not self-fed (hay, silage, grain) — 20 to 24 inches per animal. An automatic heated waterer can handle 80 head per foot of trough.

Shade should also be provided. Cattle should be supplied with 20 to 40 square feet per animal. Build it 10 to 12 feet high. A north-south orientation of the long axis permits sun-drying under shade, Mumgaard points out.

There are three main ways of feeding: mechanical bunk, self-unloading wagon and self-feeder. The system you choose may depend somewhat on the types of feeds you plan to use and equipment already available.

Finally, you need to consider bedding, storage and manure handling and livestock handling facilities. These also are important in developing an efficient feedlot.

Have Terramycin Crumbles ready when cattle arrive. Use them to prevent shipping fever...or treat if it has already hit.

These Crumbles are what a medicine should be. They carry the full power of Terramycin in them.

Terramycin® is the broad-range antibiotic that fights as many kinds of germs as any of today's antibiotics or drugs possibly can.

It is the two-way treatment that fights disease from both sides of the infection—in the digestive tract... and through the blood to other parts of the body as well.

And that is just what you need against shipping fever... a complicated problem that takes a hard-working treatment to lick.

You also get high levels of vitamins A and D. That's extra important because cattle coming into feedlot may be deficient in vitamin A. These high levels build up supplies and help cattle go on to good gains.

Terramycin Crumbles are no trick to use. Top-dress them right over the first feed when cattle arrive... or you can mix them in. Just follow the directions on the bag.

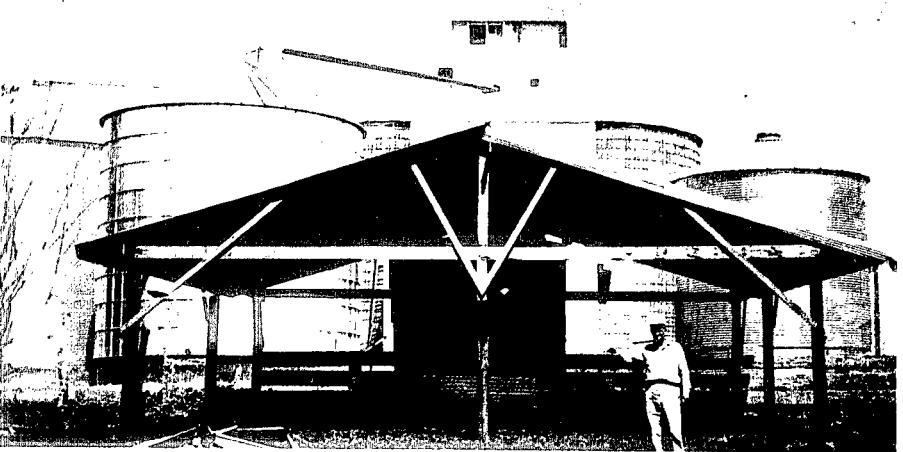
Get 'em now... Terramycin A/D Fortified Crumbles for potent protection and treatment of shipping fever. See your animal health supplier.



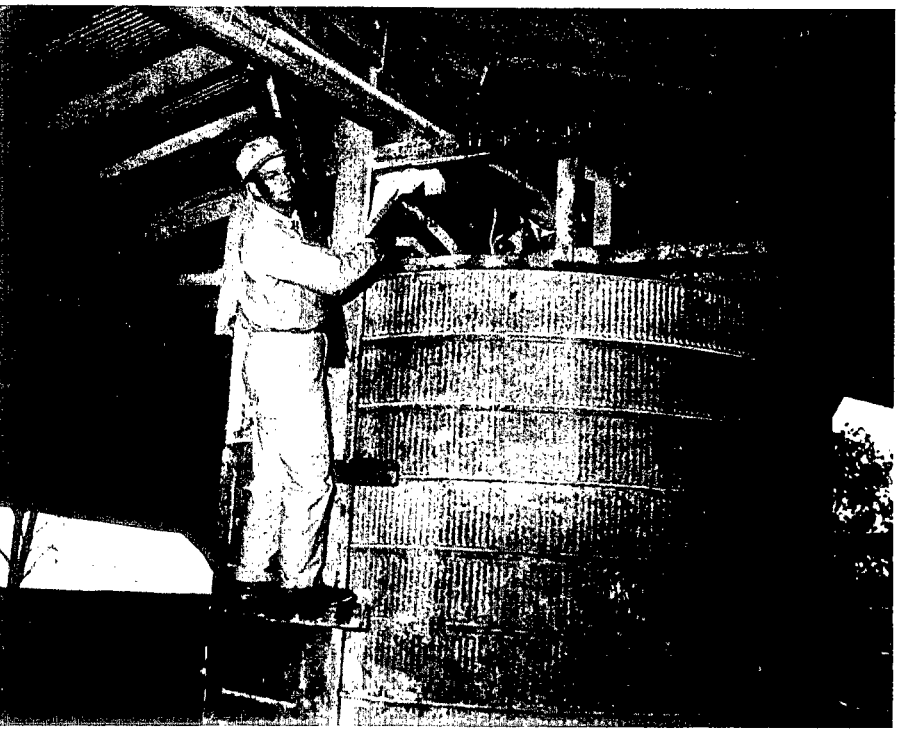
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New York 17, N. Y.
Science for the world's well-being®



CHANCE DESIGN

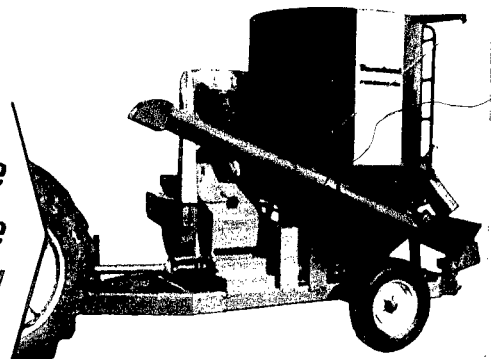


Surrounded by large commercial storage buildings, the Nebraska cattle feeder stands with pride in front of his "ideal" setup.



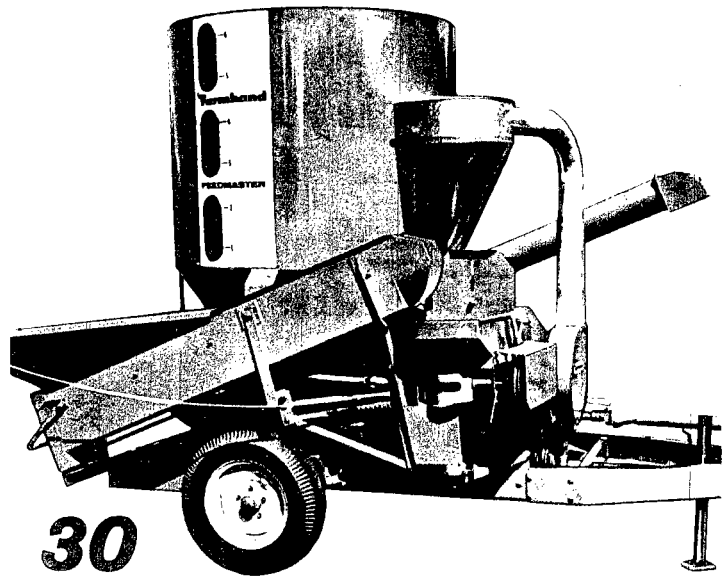
When Jeffrey fills this big self-feeder, he knows that 170 head of cattle are taken care of for three or four days.

*Compare
Before
You Buy!*



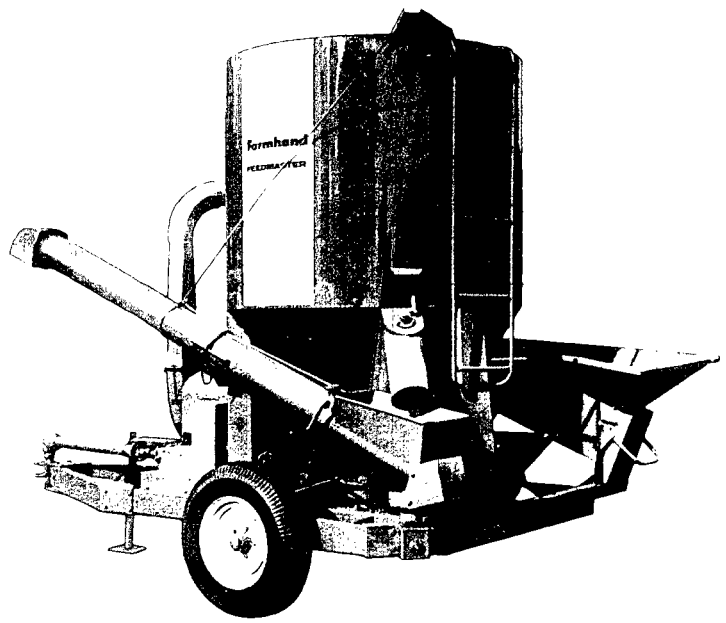
NEW Farmhand FEEDMASTER

Already proven best, the Farmhand Feedmaster is the most efficient, profitable feed-making unit you can buy! It offers advantages over all other feed-making methods... saves time, handling and labor... reduces storage... you buy pre-mix and concentrates in bulk, for less... grain, corn and hay used are of known quality for better feed. Now, compare this new model for performance, design and convenience.



30 farmer-originated improvements

INCLUDING: Calibrated 2-ton tank with checking windows and weight chart • self-locking drop feeder support at any height • band brake on drop feeder and discharge auger for perfect positioning • winch on discharge auger • completely integrated corn sheller attachment (optional) • Plus many, many others. Ask your dealer.



... years ahead of all others!

THOUSANDS OF FARMERS have proven such Feedmaster features as 16" hammermill with 26 reversible hammers and 480 sq. in. of screen; augering (not blowing) of material from mill to mixer—less dust, no clogging; 3-speed auger drop feeder loads in any position; 12" mixing auger with thrower paddles; 10' discharge auger with optional 3' extension; V-belt drive; low, easy-to-load, concentrate hopper.

—Arrange a demonstration on your farm!—

See your Farmhand dealer or Write:
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Send Feedmaster information.....
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Town..... State.....



FARMHAND DIVISION OF  BAFFIN CORPORATION

SEASONING



Surprises

Spice cookery is fun—and with a little bit of imagination and know-how you can become an artist at seasoning.

If you lack a working knowledge of the many herbs and spices available on today's supermarket shelves or even on your kitchen spice rack, start by experimenting with a new one each week. Be bold and try out their culinary possibilities until you can use them with confidence. The result will be delightful!

With cold weather ahead you'll naturally think of soups, hearty stews and one dish meals. Make a bouquet garni to flavor foods such as these. All you have to do is tie sprigs of celery, parsley, a bay leaf into a square of cheesecloth and toss into the kettle; remove after cooking. Other herbs, and vegetables, such as leek, fennel, marjoram and tarragon can also be used.

Be cautious with strong herbs and spices. Remember you can always add more. Generally figure $\frac{1}{4}$ teaspoon of dried herbs for each 4 servings. This is equal to the "pinch" so often recommended in grandmother's recipes. Be especially careful with seasonings such as bay leaf, sage or garlic.

When adding herbs to a recipe the real trick is in getting quick flavor release. This is easily done by crushing the measured amount of herb in the palm of one hand with the fingertips of the other hand before tossing it in the kettle.

Many recipes calling for spices and herbs are best if made as far ahead of the serving time as possible. Uncooked foods such as salad dressings, fruits and juices need time for, as the French would say, the flavors to "marry." Try to cook the day before anything with multiple spices, herbs or onions. It's twice as good the second day!

The selection of spices and herbs is limitless and a food may be complimented by many. A wise cook is selective, however. Unless you are following a tested recipe, do not combine too many spices at one time. Spices are like accessories—too many rob the main attraction. Also, one herb course is plenty. A meal in which every dish is spiced is a culinary catastrophe!

You and your family be the judge! The correct herb or spice, or combination for any food is the one that tastes right to you. Remember that seasoning is not a science but an expressive art—and you are the artist. When experimenting with a new herb, crush some of it and let it warm in your hand; then sniff it and taste it. If it is delicate, you can be bold and adventurous. If it is very strong and pungent, be cautious.

The new way to cook is with Karo!

Harvest Table Apple Pie

Delicious with Crunchy Nut Topping

Prepare pastry for two-crust 9-inch pie. Fill bottom shell with 6 medium apples, sliced. Combine 1 tbsp. corn starch, 1 tsp. cinnamon, $\frac{1}{4}$ tsp. salt, 3 tbsp. sugar, 3 tbsp. melted margarine and $\frac{1}{2}$ cup Karo Blue Label Syrup. Pour over apples.

Cover with top crust and bake in 425° F. (very hot) oven 45 minutes, or until crust is browned and apples tender. Remove from oven.

To top, mix $\frac{1}{4}$ cup brown sugar, 2 tbsp. flour, 3 tbsp. Karo Blue Label Syrup, 2 tbsp. softened margarine and $\frac{1}{4}$ cup chopped nuts. Spread over top of pie; return to oven for 10 minutes or until topping is bubbly. (Place pie pan on larger pan to catch topping that may run off.)



Karo syrup adds a wholesome kind of sweetness that's easy to digest!



Karo Syrup adds very special flavor and texture and dextrose—a sugar that needs no digestion. Your body uses dextrose directly, in its original form, for quick energy. Always use easy-to-digest Karo Syrup: all-purpose Blue Label Karo or crystal-clear Red Label Karo for cooking and baking . . . maple-y flavored Green Label Karo Syrup with its fuller body for pancakes and waffles.





SAVORY BEEF SHORT RIBS

- | | |
|----------------------------------|--|
| 3 to 4 pounds beef short ribs | 1/2 teaspoon caraway seeds |
| 2 tablespoons lard, if necessary | 2 bay leaves |
| 1/2 teaspoon salt | 1/2 cup chopped onion |
| 1/4 teaspoon pepper | 1 teaspoon parsley flakes |
| 1 cup water | 3 carrots, sliced 1/4 inch thick |
| 1 cup tomato juice | 1 package (10 1/2 ounces) frozen green beans |
| 2 bouillon cubes | Flour for gravy |
| 1/2 teaspoon oregano | Noodles, if desired |

Brown ribs on all sides in own fat or lard. Pour off drippings. Season with salt and pepper. Add water, tomato juice, bouillon cubes, oregano, caraway seeds, bay leaves and onion. Cover tightly and simmer 2 hours. Remove bay leaves. Add parsley flakes, carrots and green beans. Cover and simmer 20 to 30 minutes longer or until meat is tender and vegetables are done. Thicken liquid for gravy. Serve over noodles, if desired. 6-8 servings.

GREEN BEANS WITH HERB SAUCE

Practically every family has one member who simply doesn't like vegetables. Try Green Beans with Herb Sauce and we'll bet the "vegetable hater" will agree that these beans taste "different."

- | | |
|------------------------------|----------------------------|
| 1/4 cup butter | 1/2 teaspoon salt |
| 1/4 cup minced celery | 1/4 teaspoon basil |
| 1/4 cup minced onion | 1/4 teaspoon rosemary |
| 1 small clove garlic, minced | 1 pound cooked green beans |
| 2 tablespoons minced parsley | |

Melt butter in skillet over medium heat. Add celery, onion and garlic and cook about 5 minutes. Reduce heat to low, add remaining ingredients, except beans, cover and simmer 5 minutes longer. Add beans and heat thoroughly, about 5-8 minutes. Makes 4 servings.

DILL DIP

When you invite friends over after the game, plan an open house or have other couples in for bridge, call on easy-on-the-hostess snacks. Offer a choice of dips and crackers, chips and crisp vegetables. Guests help themselves leaving the hostess free to enjoy the evening. Dill Dip has just the right combination of herbs and spices to make it the favorite!

- | | |
|--------------------------------|----------------------------------|
| 1 8-ounce package cream cheese | 1/2 teaspoon prepared mustard |
| 1/4 cup heavy cream | 1 teaspoon dill seed |
| 2 teaspoons grated onion | 2 teaspoons Worcestershire sauce |
| 1 tablespoon lemon juice | |

Soften cream cheese. Blend in cream. Add onion, lemon juice, mustard, dill seed and Worcestershire sauce. Beat until smooth using either an electric mixer or rotary beater.

VEAL MARENGO

Rich and flavorful Veal Marengo will please family or friends. Long, slow cooking is the secret to preparing veal — and when just the right seasonings are added the result is eating delight.

- | | |
|--------------------------|-------------------------|
| 2 pounds veal | 1 cup water |
| Seasoned flour | 1/4 cup tomato sauce |
| 2 tablespoons butter | Bouquet garni |
| 2 onions, sliced | 1/2 pound mushrooms |
| 1 clove garlic, minced | Croutons of fried bread |
| 1/2 cup sherry, optional | |

Cut meat into 1 1/2 inch cubes and toss in seasoned flour. Melt butter in heavy pan. Add the veal and cook rather fast, turning frequently, until it turns brown. Add onions and garlic and cook until tender. Add 1 tablespoon flour. Cook until brown. Stir in liquid (water and wine, if desired). Bring to a boil. Add the tomato sauce, seasonings and herbs. Cover and simmer slowly for 1 hour. Add the mushrooms and continue cooking 10 minutes longer. Serve meat and sauce over fried croutons.

Crazy Crisp idea... CHOCOLATE CRISP COOKIES

CRISP! CRISPER! CRISPEST cookies you ever baked! And just loaded with chewy chocolate morsels. They're the newest, most delicious idea of Nestlé's® Semi-Sweet Chocolate Morsels and Kellogg's All-Bran®. And what fun you can have sizing them to order!



Copyright 1962, The Nestlé Company, Inc.

- | | |
|---|------------------------------|
| 2 cups sifted flour | 1 1/2 cups sugar |
| 1/2 teaspoon baking soda | 2 eggs |
| 1/2 teaspoon salt | 1 teaspoon vanilla flavoring |
| 1 cup soft butter or margarine | 1 cup KELLOGG'S ALL-BRAN* |
| 1 cup (6-oz. package) NESTLÉ'S SEMI-SWEET CHOCOLATE MORSELS | |

1. Sift together flour, baking soda and salt. 2. Blend butter and sugar until creamy. Add eggs and vanilla; beat well. Stir in All-Bran and 2/3 cup of Morsels. 3. Add sifted dry ingredients; mix well. 4. Drop 2/3 of dough by teaspoonfuls on ungreased baking sheets. 5. Drop remaining dough by half teaspoonfuls on ungreased baking sheets. 6. Bake at 375°F. about 12 minutes for large cookies, about 10 minutes for small cookies. 7. Place 1 of remaining Morsels on each cookie while still warm. Yield: about 4 1/2 dozen cookies, 2 1/2 inches in diameter AND about 4 1/2 dozen cookies, 1 1/4 inches in diameter. *Or 2 cups Kellogg's 40% Bran Flakes, Pep or Bran Buds.

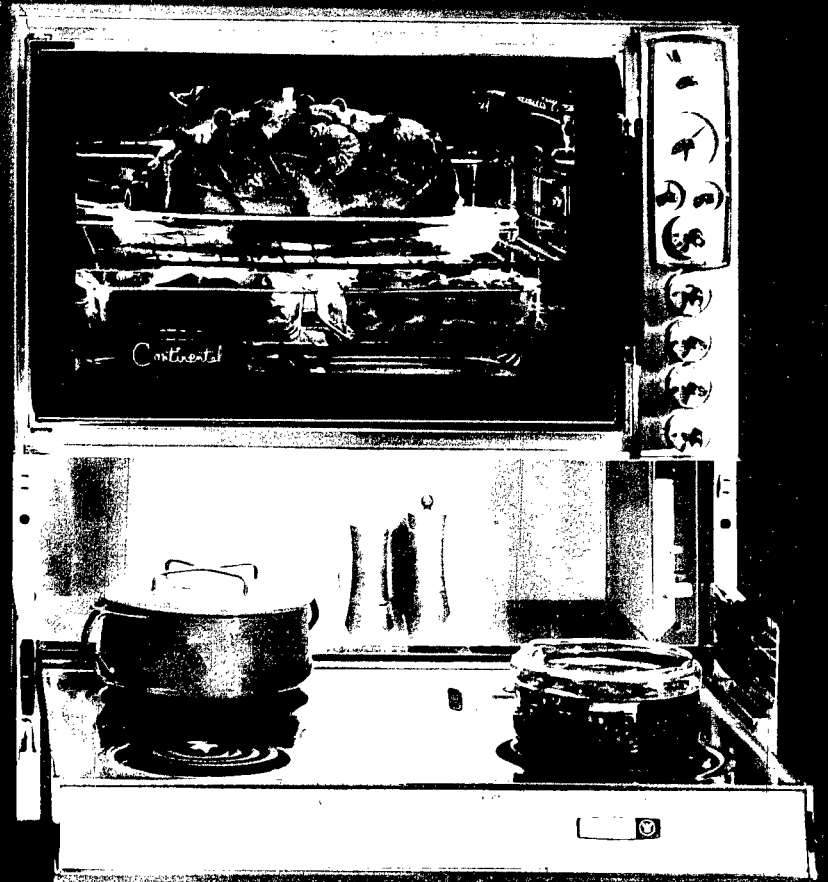
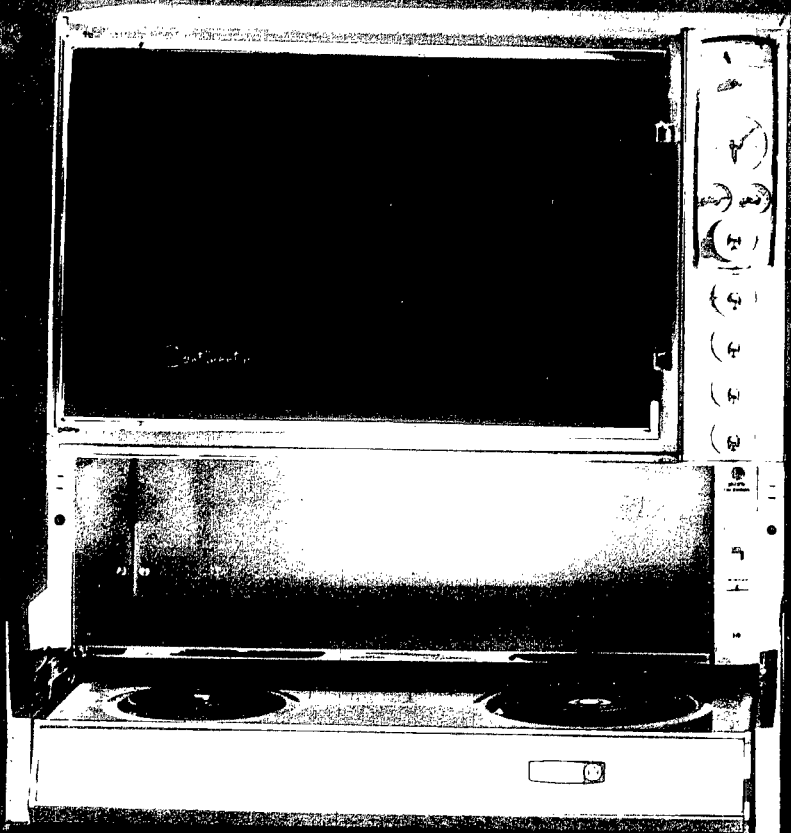
*Registered Trademark of Kellogg Co.



NESTLÉ'S MAKES THE VERY BEST CHOCOLATE



A step ahead



What's cooking?

At the touch of a button our Magic Mirror Door lights up to let you see how dinner is doing. Another touch and "click"—the door goes dark. If you run short of clean-up time later on, the Magic Mirror Door keeps everything looking neat as a pin until you get to it.

Our new Continental Electric Range has a surface cooking platform that glides out like a drawer. After dinner, you slide it back in—out of the way. Exclusive pantry shelf holds extra pots and pans. And notice the controls. They're at eye level—mounted at

Click!

the side . . . away from the heat zone. The automatic control will cook your dinner and hold it as long as you like. It can even start and stop it when you're miles away. Clean-up is easy, too. Surface units, drip pans, oven units—they all come out. You can wash them in the sink.

Looks like a built-in, doesn't it? It's not . . . nor does it have the installation expense of a built-in. Stop in and take a peek through our Magic Mirror Door yourself—at your Westinghouse dealer's. Only he has it. *You can be sure...if it's* **Westinghouse**

*A special collection of the wonderful foods
that celebrate this wonderful season. 22 rec-
ipes to save!*



CAN-PAN FRUIT BREAD . . . just one of the "wonderful leaves" you'll find inside

Now, bake the luxury loaves!

A year's worth of goodness seems to be included in every special holiday bread — perhaps because Christmas comes but once a year . . . perhaps because Christmas and baking go so well together!

Here are four such breads to add to your collection of once-a-year luxury loaves . . . Why not bake them now to stay perfect in the freezer, for your holiday guests!

LUXURY MORSEL LOAF

- 1 6-oz. pkg. (1 cup) semi-sweet chocolate morsels
- 2 cups sifted all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup butter or shortening
- 1 teaspoon vanilla
- 1/4 teaspoon mace or nutmeg
- 1 cup sugar
- 5 eggs
- 1/4 cup orange juice
- 1/4 cup finely chopped nuts
- Grated rind of one orange

Melt morsels over hot (not boiling) water. Remove from heat. Sift flour, baking powder, salt together; set aside. Combine butter, vanilla and mace or nutmeg; beat until creamy. Gradually beat in sugar; beat in, one at a time, eggs. Stir in melted semi-sweet. Add flour mixture alternately with orange juice. Fold in nuts, orange rind. Pour into foil-lined 10 x 5 x 3-inch pan. Bake in preheated 300° oven, 1 hour 40 minutes.

STOLLEN

- 1 pkg. dry yeast (or 1 cake compressed yeast)
- 1/4 cup warm water for dry yeast, lukewarm for compressed
- 1/2 cup butter
- 1 cup hot scalded milk
- 1 unbeaten egg
- 1/4 cup sugar
- 1 teaspoon salt
- 1/4 teaspoon ground cardamom
- 1 cup raisins
- 1/2 cup currants
- 1/4 cup candied fruit
- 1/4 cup chopped almonds
- 2 tablespoons grated orange rind
- 1 tablespoon grated lemon rind
- 4 1/2 to 5 cups all purpose flour
- Powdered sugar

Soften yeast in water. Melt butter in milk. Add eggs, sugar, salt and cardamom; cool to lukewarm. Stir in raisins, currants, candied fruit, almond, grated rinds and softened yeast. Gradually add flour to form a stiff dough.

Knead on well-floured surface until smooth and satiny, about 5 min. Place in greased bowl. Cover.

Let rise (85-90°) until light and doubled, about 1 1/2 hours. Divide into 3 parts; roll each to a 12 x 7-inch rectangle. Lift 12-inch side; fold over to shape loaf as illustrated. Cover.

Let rise until doubled, about 1 hour. Preheat oven to 350°. Bake 20-25 minutes until deep golden brown. While warm, brush with butter; sprinkle with powdered sugar. Makes 3 loaves.

CAN-PAN FRUIT BREAD

(pictured in color on the cover)

Winner, 10th Grand National Bake-Off by Mrs. Hildegard Chamberlain, Cambridge, Massachusetts

- 2 pkgs. dry yeast (or 2 cakes compressed yeast)
- 1/2 cup warm water (lukewarm for compressed yeast)
- 1/2 cup sugar
- 1/2 cup shortening
- 1 tablespoon salt
- 1 1/2 cups hot scalded milk
- 2 beaten eggs
- 2 tablespoons brandy extract or rum extract
- 1 teaspoon vanilla
- 7 to 7 1/2 cups all purpose flour
- 1 1/2 cups chopped mixed candied fruit
- 1/2 cup chopped candied cherries
- 1/2 cup raisins
- 1/2 cup blanched almonds, chopped

Soften yeast in water. In large bowl combine sugar, shortening, salt and milk. Cool to lukewarm. Add eggs, extract, vanilla and yeast. Blend in 4 cups flour; mix thoroughly. Let rise in warm place until doubled, about 1 1/2 hours.

Gradually add 3 to 3 1/2 cups flour to form a stiff dough. Knead on floured surface until smooth and satiny, 5-8 min. Knead in candied fruit, cherries, raisins and almonds. Let rise until doubled, about 1 1/2 hours.

Shape dough as follows: (1) Either divide into 3 parts and shape into round loaves. Place in 3 well greased 8 or 9-inch round layer pans or 3 3-pound shortening cans. (2) Or divide into 6 parts, shape into round loaves; place in 6 well-greased 1-pound coffee cans. Let rise in warm place until dough fills pans and tops of loaves are even with pan edges — about 1 hour.

Bake at 350°. Large loaves — 50-60 min., small loaves, 40-45 min. Remove from cans immediately and brush with beaten egg. If desired, glaze with powdered sugar icing.

CHUNKY DARK FRUIT CAKE

- 3 cups (1 15-oz. pkg.) light or dark raisins
- 2 1/4 cups (1 lb.) candied cherries
- 4 cups (1 lb.) California walnuts
- 2 1/4 cups (1 lb.) dates
- 2 cups (1 lb.) candied pineapple
- 1 cup (1/2 lb.) candied orange peel
- 1 cup (1/2 lb.) candied lemon peel
- 1 cup (1/2 lb.) candied citron
- 5 cups sifted all purpose flour
- 1 teaspoon nutmeg
- 1 teaspoon cloves
- 1 teaspoon ginger
- 2 teaspoons cinnamon
- 1 teaspoon soda
- 1 1/2 teaspoons salt
- 2 cups (1 lb.) butter or margarine
- 2 1/2 cups sugar
- 6 eggs
- 1/4 cup light molasses
- 1/2 cup Sherry wine or grape juice

Prepare 1 9-inch tube pan, 1 large loaf pan (about 8 1/2 x 4 1/2 x 2 1/2-inches) and 1 small loaf pan (5 1/2 x 3 x 2-inches) by lining with greased foil.

Rinse and drain raisins. Leave cherries whole, walnuts in large pieces. Pit dates; cut in half. Cut candied pineapple in 1/2-inch wedges. Cut remaining fruits small. Mix half the flour with fruits and walnuts. Sift remaining flour with spices, soda and salt. Cream butter and sugar. Add eggs, one at a time, beating well after each addition. Stir in molasses and wine. Blend in flour mixture, then floured fruits, mixing well. Turn into prepared pans.

Bake in 300° oven about 2 to 3 hours with shallow pan filled with hot water in bottom of oven. Cool, then wrap in brandy-soaked cloth; wrap in foil and store in cool place. Makes about 10 1/2 pounds cake.



Luxury Morsel Loaf (upper right) has bits of chocolate, nuts and the tang of orange in every bite!

Stollen (pronounced schtoll-len) is a traditional German Christmas bread, holds currants, almonds, citrus rind, raisins, more!

Chunky Dark Fruit Cake (lower right) holds rich chunks of goodness—cherries, walnuts, candied pineapple, citron, orange and lemon peel!





DAVANA

everybody!

Make new Nestlé's
butterscotch snaps
 and fabulous
 jewel box container!*

*You can make stunning Jewel Boxes, as pictured above. Lots of fun, easy, too. Get free instruction booklet in specially marked sacks of Pillsbury's Best Flour.

BUTTERSCOTCH SNAPS

1 6-oz. pkg. (1 c.) Nestlé's Butterscotch Morsels
 2 c. sifted flour ¼ tsp. salt ⅓ c. butter or shortening 1 egg
 2 tsp. baking soda ½ c. sugar 3 tbs. light corn syrup Granulated sugar

Preheat oven to 350° F. Melt Butter-
 scotch Morsels over hot (not boiling)
 water. Remove from water. Sift together
 flour, baking soda and salt; set aside.

Combine in bowl — sugar, butter and
 corn syrup; beat till creamy. Beat in the
 egg. Stir in melted butterscotch. Grad-
 ually blend in flour mixture. Form in 1"
 balls. Roll in granulated sugar. Place
 on greased cookie sheet. To decorate:
 See illustration.

BAKE at 350° TIME 10 min.
 approx. 5 dozen



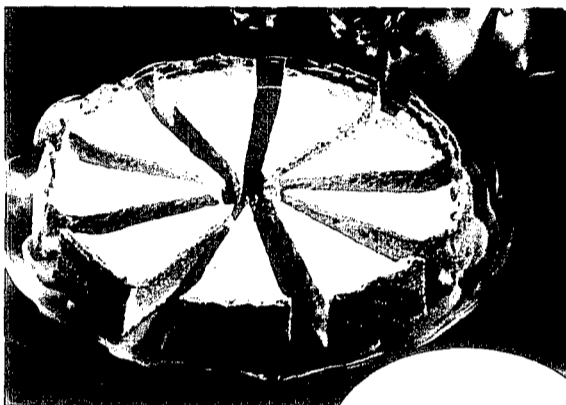
FLAVORS YOU LOVE - NESTLÉ'S MAKES BEST

Frosting the pumpkin

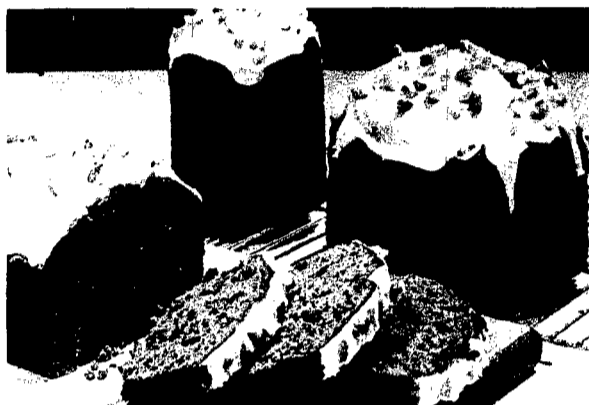
Look what pumpkin does besides pie! It freezes beautifully in a Frosty Roll that's fit for any dessert-ing occasion . . . it bakes into a grand new pie-ful of a dessert . . . it flavors a quickbread dee-lightfully . . . and now makes a coconut-crust chiffon tart that nestles in the freezer until your best party beckons! Which way will be your family's favorite?



Roll pumpkin ice cream inside spicy sponge cake—serve Frosty Pumpkin Creme Log!



Party Pumpkin Dessert . . . a holiday-flavored cheese cake in a cookie crust. Serve small, rich portions.



Pumpkin Tea Loaf is a moist nut bread that's full of spice . . . taste and texture make it almost a cake.



Thaw just before serving: Pumpkin Chiffon Tarts . . . smooth, cool in a buttery coconut shell.

FROSTY PUMPKIN CREME LOG

Winner, 12th Grand National Bake-Off by Mrs. Orvel Carlson, Crescent City, Illinois

- 1 cup milk
- 32 (8 oz.) marshmallows
- 1 cup pumpkin, canned or cooked
- ¼ cup firmly packed brown sugar
- 1 teaspoon cinnamon
- 1 teaspoon vanilla
- ½ teaspoon salt
- 1 cup whipping cream

SPICY CAKE ROLL:

- 1 cup sifted all purpose flour
- 1 teaspoon double-acting baking powder
- 1 teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 5 unbeaten eggs
- 1 cup sugar
- 1½ teaspoons vanilla
- Powdered sugar

Combine milk and marshmallows in saucepan. Cook over medium heat, stirring occasionally, until marshmallows melt. Remove from heat. Stir in pumpkin, brown sugar, cinnamon, vanilla and salt.

Chill until cold and thick. Beat whipping cream until thick; fold into pumpkin mixture. Freeze, stirring occasionally, until very firm and partially frozen.

Spicy Cake Roll: Sift flour with baking powder, salt and spices. Beat eggs until foamy. Gradually add sugar; beat until thick and ivory colored. Blend in vanilla. Fold in dry ingredients gently but thoroughly.

Spread in 15 x 10 x 1-inch jelly roll pan, greased on the bottom, lined with foil, then greased again. Or make a pan from heavy duty aluminum foil and place on a cookie sheet.

Bake at 400° for 12-15 min. Cool 5 min. Turn out onto aluminum foil heavily sprinkled with powdered sugar. Roll in this foil, starting with 15-inch side. Cool. Unroll and spread frozen Filling down center. Bring 15-inch sides together so they just meet; wrap. Freeze 4 to 6 hours or overnight. Makes one cake roll that is a really new way to serve pumpkin for holiday dinner. Make it early and have it in the freezer!

PARTY PUMPKIN DESSERT

Winner, 13th Grand National Bake-Off by Miss Gloria Demarco, Chicago, Illinois

- ¼ cup butter
- ¼ cup sugar
- 1 unbeaten egg
- 1 cup all purpose flour
- ½ teaspoon double-acting baking powder
- ¼ teaspoon salt

PUMPKIN-CHEESE FILLING:

- 1 cup (8-oz. pkg.) cream cheese
- ¾ cup firmly packed brown sugar
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- ½ teaspoon salt
- ½ teaspoon ginger
- ¼ teaspoon cloves
- 3 unbeaten eggs
- 1½ cups pumpkin, canned or cooked
- 1 cup milk
- 1 teaspoon vanilla

Cream butter; add sugar, creaming well. Add egg; beat well. Blend in flour, baking powder and salt. Spread over bottom and 1½ inches up sides of ungreased 10-inch springform or 9 x 9-inch pan. Chill while preparing Filling.

Pumpkin-Cheese Filling: Soften cream cheese. Gradually add brown sugar, cinnamon, nutmeg, salt, ginger and cloves; cream well. Add eggs, beating well after each. Blend in pumpkin, milk and vanilla. Turn into prepared pan.

Bake at 375° for 45-50 min. until filling is almost set in center. Spread with Topping; bake 15 min. Chill at least 5 hours before serving.

Sour Cream Topping: Combine 1 cup sour cream with ¼ cup brown sugar, 1 teaspoon vanilla, ½ teaspoon cinnamon, ½ teaspoon each ginger and nutmeg. Blend well.

PUMPKIN TEA LOAF

Winner, 12th Grand National Bake-Off by Mrs. Ida Gustafson, Turlock, California

- 2 cups sifted all purpose flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon ginger
- 1 cup firmly packed brown sugar
- ½ cup shortening
- 2 unbeaten eggs
- 1 cup pumpkin, canned or cooked
- ¼ cup light molasses
- 1 teaspoon vanilla
- ¼ cup milk
- 1 cup walnuts, chopped

Sift flour with soda, salt, spices; set aside. Add brown sugar gradually to shortening, creaming well. Add eggs, one at a time, pumpkin, molasses and vanilla. Add dry ingredients alternately with milk, beginning and ending with dry ingredients. Blend thoroughly after each addition. Stir in nuts. Turn into two 8 x 4 x 3-inch pans or 1 lb. coffee cans well greased on the bottom.

Bake at 350° for 45-55 min. Cool. If desired, frost and sprinkle with nuts. Makes 2 loaves.

Orange Frosting: Cream 3 tablespoons butter with 1 cup sifted powdered sugar. Add 2 to 3 teaspoons orange juice until of spreading consistency. Frost tops of cool loaves.

PUMPKIN CHIFFON TARTS

- 4½ cups shredded coconut
- ¼ cup melted butter
- 1 tablespoon plain gelatin
- ¼ cup cold water
- 3 egg yolks
- 1 cup sugar
- 1¼ cups cooked pumpkin
- ½ cup milk
- ½ teaspoon each, salt, nutmeg, cinnamon and ginger
- 3 egg whites

Mix coconut and butter together. Cut 18 6-inch squares of heavy-duty aluminum foil; pat coconut mixture on top of 9 of the squares; place remaining foil squares on top. Pinch foil to hold coconut mixture and foil in an irregular cup shape; place on baking sheet. To hold shape, crimp top and bottom pieces of foil together at tips of cup. Bake 8-10 min. at 400°; remove foil from inside; cool.

Stir gelatin into cold water; set aside. Combine egg yolks, ¼ cup of the sugar, pumpkin, milk, salt and spices in top of double boiler. Cook over boiling water, stirring constantly, until thickened. Add gelatin; stir until dissolved; remove from heat. Chill until slightly thickened.

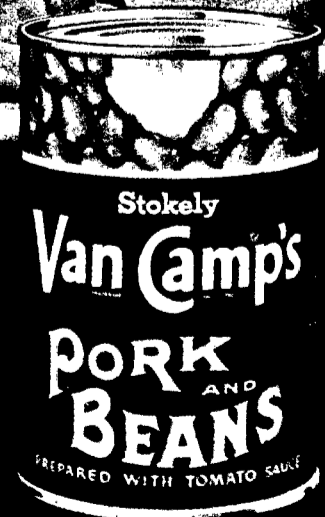
Beat egg whites until frothy; add remaining ½ cup sugar gradually, beating until stiff. Fold in chilled mixture. Pour filling into cooled coconut shells; chill until set or freeze for future use. Makes 9 servings.

Casual indoor eating means Van Camp's pork and beans



How about a cook in! It's lots of fun—and so easy—when the main dish is Van Camp's Pork and Beans. Everybody likes these protein-rich beans, cooked in Van Camp's own Secret Savory Tomato Sauce. Just heat, eat and enjoy America's first, finest and favorite beans!

One of 150 foods, canned or frozen, by Stokely-Van Camp



New trimmings to the Turkey

This year, if you want to serve the plumpest, most tender and juiciest turkey ever, try one of the foil roasting methods.

If you traditionally cover your turkey with a butter-soaked cloth, try using a cover of foil instead. It does the job perfectly, and virtually eliminates the need for basting.

For this fix-and-forget-it turkey, place the prepared bird, greased with butter or oil and seasoned, breast-side up on a rack in a shallow pan. Tear off a piece of aluminum foil 3 to 4 inches longer than the bird; fold it in half lengthwise to make a tent. Place over bird, add no water. Roast in a 325° oven. Allow 4-5 hours for an 8-12 lb. turkey; 5-6 hours for a 12-15 lb. bird.

A complete covering of foil will make the turkey even more moist and tender. For this, 2 lengths of foil are joined in a tight double fold. Then the prepared fowl is securely wrapped in its foil "blanket," placed on a rack in a shallow pan, and roasted in a 425° oven. An 8-12 lb. bird will be done in 3-3½ hours; a 12-15 lb. bird in 4-4½ hours. (Add 3-5 minutes per pound for stuffed birds). The foil is opened and pushed down around the bird for the last 45 minutes of roasting time. Allow the turkey to "set" a few minutes before carving.

These foil methods are excellent for roasting wild duck or game that have a tendency to dry out. If your traditional Thanksgiving meat is wild duck, here's an excellent, moist stuffing that adapts to turkey or chicken, too.

PORK AND BEAN STUFFING

- 1 can (1 lb.) pork and beans, drained
- 1 egg, slightly beaten
- ¼ cup minced onion
- ½ cup chopped celery
- ½ cup drained, cooked apricots or prunes
- Dry bread crumbs

Mix first five ingredients together. Add the seasonings your family prefers: celery seed, sage,

thyme, a dash of nutmeg. Add enough dry bread crumbs to make desired consistency. 4 cups.

FROZEN CRANBERRY ORANGE RELISH

- 2 navel oranges
- 1 lb. fresh cranberries (4 cups)
- 2 cups sugar

Wash oranges, cut in eighths. Remove seeds. Put oranges, including rind, and cranberries through coarse blade of food chopper. Stir in sugar, blend thoroughly and chill.

Tear off 12 6-inch pieces of 12-inch foil; fold each piece in half, making 6-inch squares. Fit squares into muffin cups; fold excess foil down to form edge. Fill foil cups with Relish (about ¼ cup). (Put remaining relish into freezer container for later use.) Place muffin pans in freezer several hours, until frozen. Remove foil cups from muffin pans; wrap cups completely in foil; return to freezer. Unwrap and thaw just before serving. Makes about 5 full cups.

MASHED SWEET POTATO CASSEROLE

- 12 medium sweet potatoes, cooked, pared
- 1 cup brown sugar
- ½ cup butter
- 1 teaspoon salt
- 2 tablespoons butter
- Pecan halves

Mash hot sweet potatoes. Add sugar, butter and salt; beat well. Pour into 1½-quart foil-lined casserole. Dot with butter; garnish with pecan halves. Bake 30 min. at 350°. 12 servings.

PORK AND BEANS WITH PINEAPPLE

- 1 can (1 lb. 15 oz.) pork and beans
- ½ cup brown sugar
- ½ teaspoon ground ginger
- 3 slices pineapple

Combine pork and beans, brown sugar and ginger. Place in a 1-quart casserole. Arrange pineapple on top. Bake, uncovered at 350° for 40-45 min. Makes 6 to 7 servings.

TURKEY SANDWICH FILLING

- 1 cup finely chopped cooked turkey
- 1 3-oz. pkg. cream cheese
- ¼ cup pickle relish
- Salt and pepper
- Softened butter
- 12 slices bread

Combine first three ingredients and season to taste. Butter six slices, spread with turkey filling; place slice of bread on top. Makes 6 sandwiches.

Enjoy this "different" turkey sandwich weeks after the holidays — wrap in foil and freeze for snacks or lunchboxes.

FIESTAS

- ½ cup minced onion
- ¼ cup minced green pepper
- 3 tablespoons butter
- 1½ cups finely chopped leftover turkey or chicken
- 1 6-oz. can tomato paste
- ½ cup chopped stuffed olives
- 1 teaspoon Worcestershire sauce
- 1 teaspoon chili powder
- ½ teaspoon salt
- Dash pepper
- 8 wiener buns

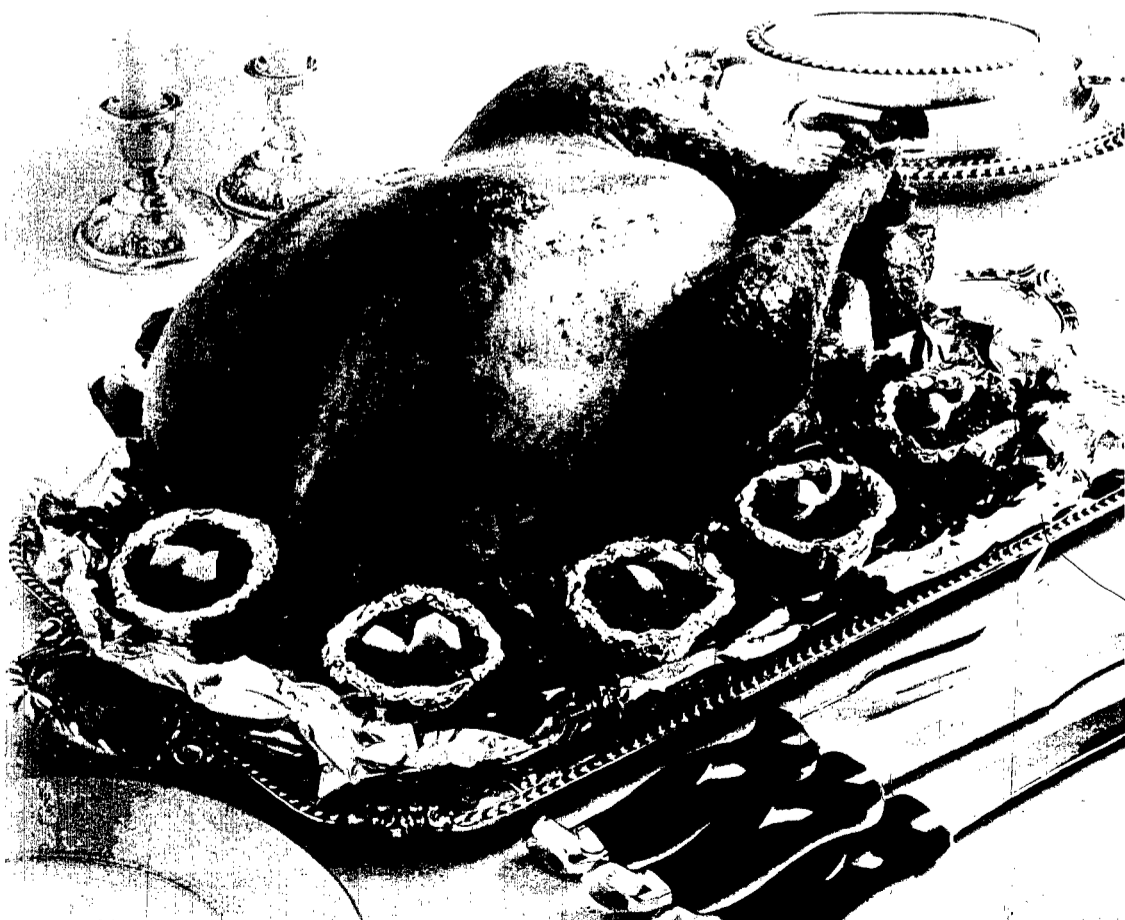
Saute onion, green pepper in butter until soft. Add chicken, tomato paste, olives, sauce and spices; simmer 10 minutes, stirring frequently. Fill buns generously with mixture. Place each bun on square of foil; bring up foil in boat around bun. Place on broiler; broil 5-10 min. until lightly browned. Or, early in day, prepare filling, cool. Fill buns; completely wrap each in foil. Refrigerate. At serving time, place packages in oven; bake 15 min. at 400°.

DAY-LATE TURKEY DINNER

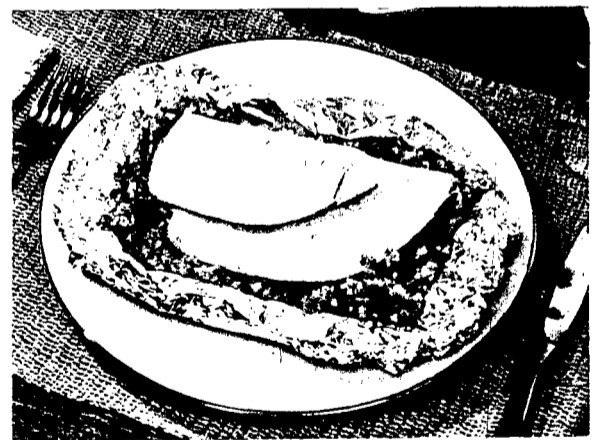
If your family wants a repeat of the delicious holiday meal, you can reheat the turkey and dressing in a foil wrap. The meat remains moist and flavorful, and there's no need to heat the entire bird. What's more, no extra baking dishes are necessary.

Wrap individual servings of leftover stuffing, topped with a slice of leftover turkey in a square of foil; double-fold top and ends.* Place packages on baking sheet. Bake 20-25 min. in 350° oven. Heat leftover gravy; serve over turkey in opened foil packages.

*For week-late turkey dinners, you can freeze these individual portions. (Yes, you can freeze meat that has been frozen before — if it is the first freezing for cooked meat, it is perfectly safe. Just don't let the meat set out at room temperature. Cool quickly after cooking). Bake frozen individual servings 40-45 min. at 350°.



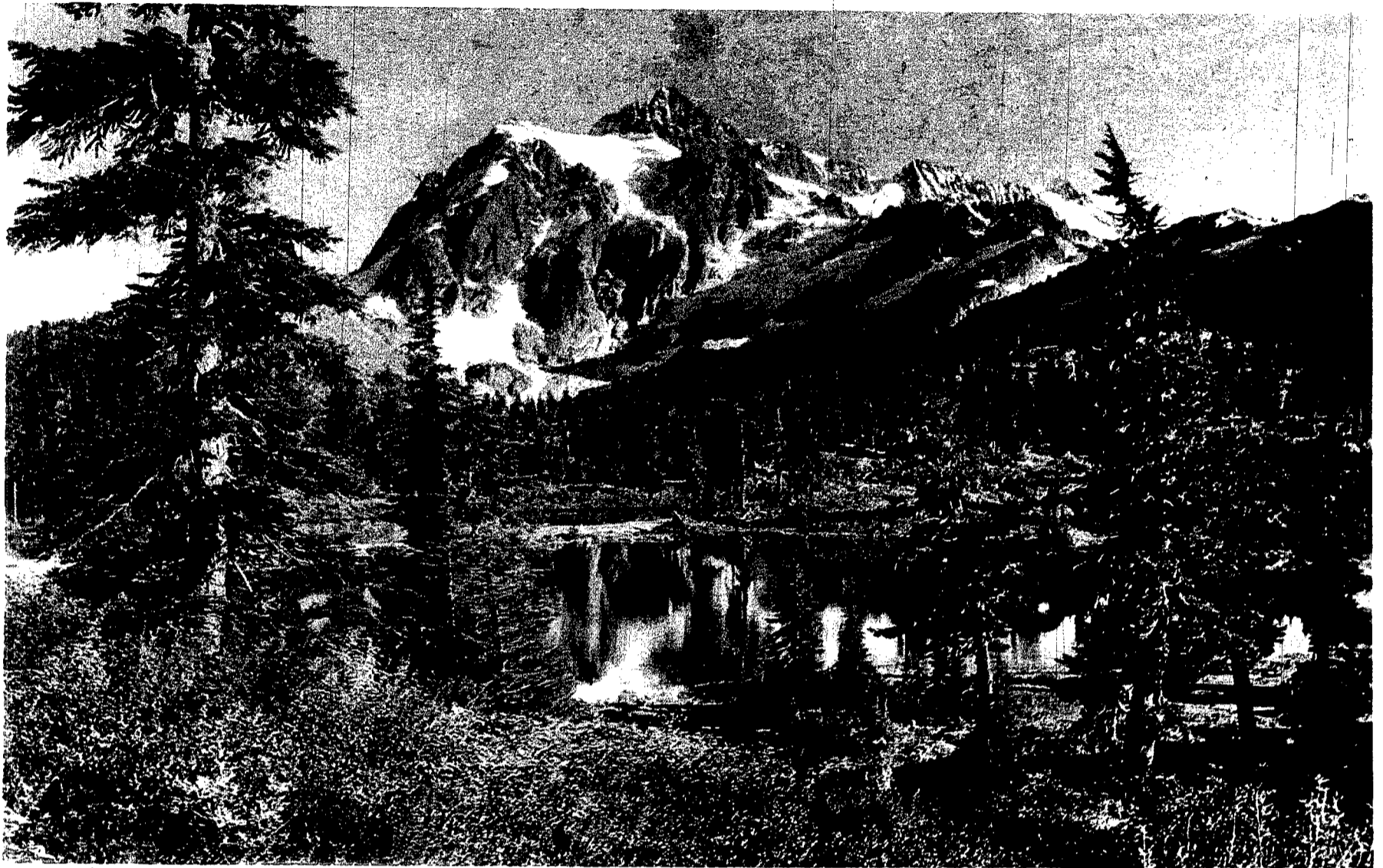
This easy-fix turkey is roasted in foil to be extra moist, tender. Cranberry orange relish freezes ahead.



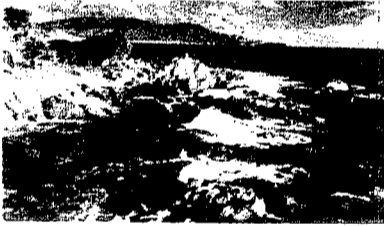
How to repeat a wonderful meal: wrap and bake in foil.



Pork and beans add pineapple to complement the turkey.



MOUNTAIN PINES



OCEAN COVE



ENCHANTED GARDEN



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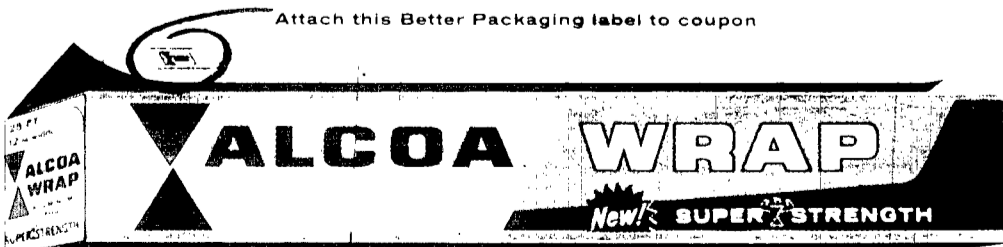
NAME _____

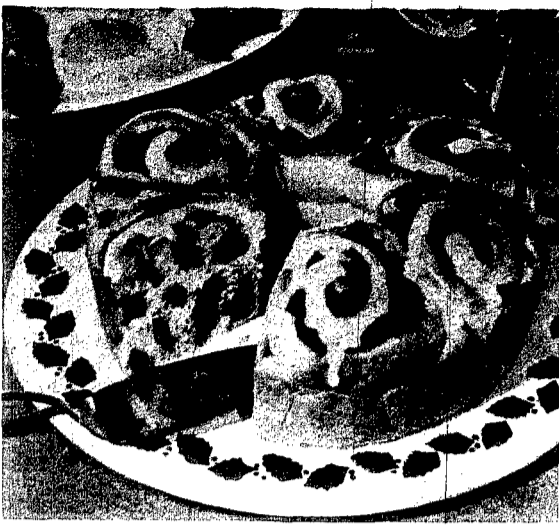
STREET _____

CITY _____ ZONE _____ STATE _____

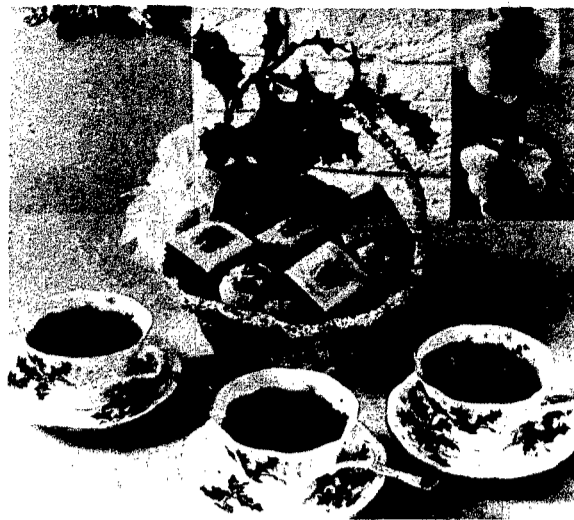
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Brunch Party: Show off this Cranberry Coffee Ring . . . sumptuous filling, scrumptious taste!



Afternoon Tea Party: Date Orange Chocolate Bars are perfect . . . perfectly delicious!



After Dinner Party: "Come to our house for dessert." And sample yeast-light Fruit Nut Cookies.



After the Church Program: Invite the neighbors to hot spiced tea or coffee and fluffy Snowball Cookies.

Entertaining Ideas

Here are fine foods to inspire a party! From the coffeecake served at mid-morning to casserole at midnight, each one bakes into a special invitation to wonderful times at your house!



After the Ice Skating Party: This Pork and Bean Bake is just the dish to warm up the gang.

CRANBERRY COFFEE RING

- 1/2 cup scalded milk
- 1/2 cup sugar
- 1/2 cup butter or margarine
- 1 1/4 teaspoon salt
- 1/4 teaspoon cardamom or nutmeg
- 2 eggs and one yolk (save white)
- 1/2 cup warm water (lukewarm for compressed yeast)
- 2 pkgs. active dry yeast (or 2 cakes compressed yeast)
- 5 1/4 to 5 3/4 cups sifted all purpose flour

Scald milk; pour into large bowl with sugar, butter, salt and spice. Add yeast to water. Let stand a few minutes, then stir to dissolve. When milk mixture has cooled slightly, add the eggs, half the flour and softened yeast. Beat until smooth. Add more flour, a little at a time, first with spoon, then with hand until sides of bowl are cleaned.

Turn dough onto lightly floured board. Gently knead about 50 strokes, until smooth. Place dough in greased bowl, turning once to grease top. Cover bowl with foil. Let rise until doubled, about 1 hour.

Meanwhile, grease a 9-inch tube pan and baking sheet. **Prepare filling:** Boil 1 cup sugar and 1 cup water 5 minutes; add 2 cups cranberries and boil, without stirring, 5 more minutes, adding 1 cup dates the last minute. Remove from heat; stir in 1 cup nuts and 1 tablespoon lemon juice. Cool. Makes about 2 cups.

Turn dough onto board. Use 2/3 of dough for ring; make a braid of 1/3 the dough. For the ring, roll dough into 8 x 18-inch rectangle. Spread 1 1/2 cups filling over dough. Roll tight like jellyroll. Seal edges. Cut into 1-inch slices; place in 9-inch angel food pan so slices barely touch. For second layer, place slices alternately around pan, the third layer as the first, etc.

For the Braid, divide dough into 3 equal parts. Pat out into 3 x 12-inch strips. Put remaining filling in the center of each strip. Cover and seal. Place pieces, side by side, on the baking sheet and braid, beginning at the center. Seal ends.

Cover; let rise 30-45 min. Preheat oven to 350°. Bake until well browned, 25-35 min. Remove from pans, brush with **Frosting:** 1 1/2 cups sifted powdered sugar mixed with beaten egg white.

DATE-ORANGE CHOCOLATE BARS

- 1 1/4 cups sifted all purpose flour
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/4 cups (8-oz. package) dates, chopped
- 3/4 cup firmly packed brown sugar
- 1/2 cup water
- 1/2 cup butter
- 1 tablespoon grated orange rind
- 1 6-oz. pkg. (1 cup) semi-sweet chocolate morsels
- 2 eggs
- 1 cup orange juice
- 1 cup chopped walnuts

Preheat oven to 350°. Sift soda, salt with flour. In saucepan, combine dates, brown sugar, water, butter and orange rind. Cook over low heat, stirring, until dates soften. Remove from heat. Stir in chocolate morsels. Beat in eggs. Add dry ingredients alternately with orange juice. Blend well. Stir in nuts. Spread in well-greased pan, 15 x 10 x 1 (or make pan from heavy-duty aluminum foil). Bake, at 350°, 25 to 30 minutes. Cool and glaze.

Orange Glaze: Blend 2 tablespoons soft butter, 1 teaspoon grated orange rind until creamy. Gradually stir in 1 1/2 cups sifted confectioners' sugar alternately with 1 1/2 tablespoons milk. Spread on, let stand until set.

Cut bars into 3 x 2-inch pieces. Makes 25 bars.

FRUIT NUT COOKIES

- 2 pkgs. active dry yeast (or 2 cakes compressed yeast)
- 1/2 cup warm water, 110-115° (lukewarm for compressed yeast)
- 1/2 cup sugar
- 1 teaspoon salt
- 3 cups sifted all purpose flour
- 2 eggs (room temperature)
- 1/2 cup soft shortening

Add yeast to the warm water. Let stand 3-5 min. Stir to dissolve. Measure sugar and salt into mixing bowl; add the yeast mixture. Mix in 1/2 the flour; beat until smooth, about 100 strokes. Stir in eggs and shortening. Mix in the rest of the flour with spoon or hand, until well blended. Scrape down dough from sides of bowl. Cover; let rise in warm place about 30 min. or until doubled.

Prepare Fruit Mixture: In shallow pan mix together 1/2 cup finely chopped nuts, 1/2 cup finely chopped fruitcake fruits, 1/2 cup sugar.

Drop dough by heaping teaspoonfuls into Fruit Mix. Work each piece into some of the fruits and nuts, then stretch into pencil-like strips. Shape into snails, twists, etc. Place on lightly-greased baking sheets; let stand 10 min. Bake 10-15 min. at 375°, until golden brown. Makes 2 to 2 1/2 dozen.

SNOWBALL COOKIES

Winner in 13th Grand National Bake-Off by Mrs. Oscar Swanson, Viking, Minnesota

- 1/2 cup butter
- 1/2 cup sugar
- 1 egg yolk (save white for frosting)
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 1 1/4 cups sifted all purpose flour
- 2 to 2 1/2 cups toasted coconut

FLUFFY WHITE FROSTING:

- 3/2 cup sugar
- 1 egg white
- 1/4 cup light corn syrup
- 2 tablespoons water
- 1/2 teaspoon salt
- 1/2 teaspoon cream of tartar
- 1 teaspoon vanilla

Cream butter; add sugar, creaming well. Blend in egg yolk, vanilla and salt. Gradually add flour; mix well. Divide dough into 3 parts. Shape each portion into a 10-inch roll. Cut into 1/2-inch pieces; place on ungreased cookie sheet.

Bake at 350° for 15 to 17 minutes until delicately browned. Cool. Coat with frosting; roll in coconut. Makes about 3 dozen.

Fluffy White Frosting: In top of double boiler combine all ingredients but vanilla. Cook over rapidly boiling water, beating with mixer until mixture stands in peaks. Remove from heat. Add vanilla; beat 1 minute.

PORK AND BEAN WIENER BAKE

- 4 cans (1 lb. each) pork and beans
- 1 cup tomato cocktail sauce
- 2 teaspoons horseradish
- 2 tablespoons brown sugar
- 1/2 teaspoon pepper
- 1/2 teaspoon salt
- 1 lb. wieners or franks, sliced

Combine first 6 ingredients and mix well. Pour into 3-quart casserole or two smaller casseroles. (Foil-lined for fast clean up!) Arrange meat on top of beans. Bake, covered, at 325° for 30-45 minutes. Makes 12-16 servings.

ENTER THE BRER RABBIT

New Orleans Mardi Gras

—SWEEPSTAKES—

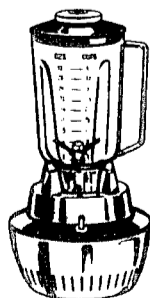


Win a gala holiday! Invite another couple to share the fun and excitement! First prize: Round trip travel for four people to the New Orleans Mardi Gras... stay five nights at a deluxe hotel, beginning February 22, 1963... sightseeing tours of harbor and city, including the famous French Quarter... reserved seats for three big parades... plus \$1,000.00 to spend! **OR WINNER MAY TAKE \$3,000.00 CASH!**

SECOND PRIZE: \$1,000.00 CASH!

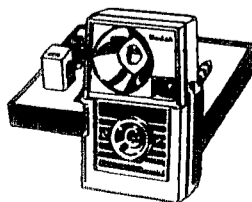
40 THIRD PRIZES

New Hamilton Beach Liqui-Blenders. Contemporary design in chrome and jet. Chops, grates, whips, mixes, blends, purees, liquefies, pulverizes. Guaranteed 5 years by maker.



100 FOURTH PRIZES

Kodak Hawkeye Flashfun cameras. Built in flash. Takes color and black-and-white snapshots and color slides. Complete with film, batteries and bulbs.



OFFICIAL RULES

1. Write your name and address on the back of a label from a bottle of Brer Rabbit Molasses (Green or Gold Label) or Brer Rabbit Syrup (Brown or Blue Label) or on any plain sheet of paper the same size on which you have handwritten the words BRER RABBIT MOLASSES (or SYRUP) in block letters.

2. You may enter as often as you wish, but each entry must be mailed in a separate envelope to:

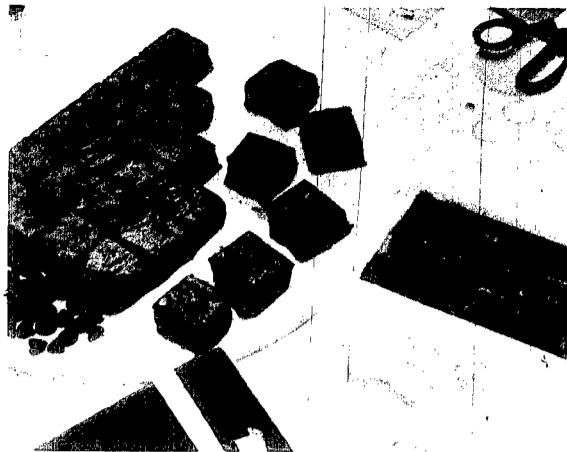
BRER RABBIT MARDI GRAS SWEEPSTAKES
P. O. BOX 36F, MOUNT VERNON 10, N. Y.

All entries must be postmarked not later than midnight, December 5, 1962 and received no later than December 15, 1962.

3. Anyone residing in the United States or its possessions may enter except residents of Connecticut, Nebraska and Wisconsin, and any other state or locality where prohibited by law, and except employees of Penick & Ford, Ltd., Inc., and its advertising agencies (and members of their families).

4. Prizes will be awarded as listed in the sweepstakes announcement to winners selected by blindfold drawing under the supervision of The Reuben H. Donnelley Corporation, whose selections are final. Only one prize will be awarded in a family.

5. Liability for federal, state or other taxes imposed on prizes is the sole responsibility of winners. All winners will be notified by mail. Send self-addressed stamped envelope with your entry for list of winners. All entries become the property of Penick & Ford, Ltd., Inc., and none will be returned. This sweepstakes is subject to all federal, state and local regulations.



Marshmallow Cream Fudge makes the sweetest gift!



A festive cookie sample-box is always welcome!



Holiday Treats improve with storage, mail easily.

Give the gift of good food

Few things can compare with a sampling of homemade sweets from a neighbor, a friend or "from home." It's a gift which requires no "exchange", because it's a gift of love and time and talent. Gifts of good foods like these, for instance, are priceless with sentiment!



Panettone . . . Italian Christmas bread . . . is the fresh-from-the-oven gift.

PANETTONE

(Italian Christmas Bread)

- 2 pkgs. active dry yeast (or 2 cakes compressed yeast)
- ½ cup warm water for dry, lukewarm for compressed yeast
- ½ cup scalded milk
- ½ cup sugar
- 1¼ teaspoon salt
- ¼ cup soft butter
- 2 eggs, beaten
- 4¼ to 5½ cups sifted all purpose flour
- ½ cup raisins
- ½ cup cut-up candied fruit
- ½ cup chopped nuts
- 2 tablespoons pine nuts (if desired)
- 1½ teaspoon anise seed
- ¾ teaspoon vanilla

Soften yeast in water. Pour scalded milk into a bowl with sugar, salt and soft butter. Blend as mixture cools. Add beaten eggs, then a cup of flour, the softened yeast, then 1½ more cups flour. Beat until smooth. Cover; let rise until doubled (batter will be light and bubbly), 1½ to 2 hours.

Stir batter. Alternately add the prepared fruits and more flour, first with spoon, then with hand, until sides of the bowl are cleaned (dough will be very soft). Turn onto lightly floured board; knead very gently until smooth, 15-20 strokes. Place in greased bowl. Cover. Let rise until doubled, about 45 min. to 1 hour. Punch down dough. Turn out on board. Divide in two; let rest 10 minutes.

Round up into 2 balls. Place on opposite corners of a large greased baking sheet. Flatten tops of balls slightly with your knuckles. Let loaves rise 45 min. to 1 hour (until doubled).

Brush loaves with 1 beaten egg mixed with 1 tablespoon water. Press in pine nuts, if desired. Bake 30 to 40 min. in preheated 375° oven. Remove from pan; cool on rack. Makes 2 loaves.

MARSHMALLOW CREAM FUDGE

- 1 jar marshmallow cream (5 to 10 oz. jar)
- 1½ cups sugar
- ¾ cup evaporated milk
- ¼ cup butter
- ¼ teaspoon salt
- 2 6-oz. pkgs. or 1 12-oz. jumbo pkg. semi-sweet chocolate morsels
- ½ cup nuts, chopped (optional)
- 1 teaspoon vanilla

Combine first five ingredients and bring to a full boil, stirring constantly. Boil 5 min. over moderate heat, stirring. Remove from heat. Stir in semi-sweet morsels until melted. Add nuts and vanilla. Pour into greased 8-inch square pan (line pan with foil for easy removal and cutting). Chill until firm. Makes about 2½ pounds candy.

PFEFFERNUSSE

- 1 cup soft butter or margarine
- 1½ cups sugar
- 3 eggs, beaten
- 5 cups all purpose flour, unsifted
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon each ground cloves, nutmeg and cinnamon
- ½ teaspoon white pepper
- 1½ cups milk
- ½ cup light molasses
- 1 teaspoon anise seed

Preheat oven to 375°. Cream butter and sugar until light and fluffy. Add eggs; mix well. Sift dry ingredients together. Combine milk and molasses. Add flour mixture alternately with liquid to creamed mixture. Stir in anise seed. Drop by teaspoonfuls onto lightly greased baking sheet. Bake 15 min. While still warm, dust with powdered sugar. Makes 11 dozen cookies.

CHRISTMAS CRINKLES

- 2¼ cups sifted all purpose flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon each cinnamon, ginger and nutmeg
- ½ teaspoon ground cloves
- ¾ cup soft shortening
- 1 cup brown sugar, firmly packed
- 1 egg
- ¼ cup dark molasses
- Colored sugar

Sift dry ingredients together. Cream shortening and brown sugar; add egg, mixing until light and fluffy. Stir in molasses, then the flour mixture; chill.

Preheat oven to 375°. Shape dough into walnut-size pieces; dip in colored sugar. Place 3 inches apart on greased cookie sheet. Sprinkle each cookie with 2 or 3 drops of water. Bake 12-15 minutes. Makes 4-5 dozen cookies.

LEBKUCHEN

- 2¼ cups sifted all purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ teaspoon cinnamon
- 1 cup coarsely chopped walnuts
- ½ lb. mixed candied fruits, diced
- 3 eggs
- 1 egg yolk
- 1¼ cups sugar
- ½ cup dark molasses

Preheat oven to 375°. Grease a 15½ x 10½ x 1 inch jellyroll pan, or make a pan of double-strength foil placed on a baking sheet. Sift dry ingredients together; mix with nuts and fruits. Beat eggs and egg yolk until thick and lemon colored. Gradually add sugar, beating after each addition. Blend in molasses and flour mixture. Turn batter into prepared pan; spread evenly. Bake 25-30 min. When cool sprinkle with powdered sugar. Cut into 2 x 2½-inch bars. 30 cookies.

HOLIDAY TREATS

- 1 6-oz. pkg. semi-sweet chocolate morsels
- ½ cup sugar
- 3 tablespoons light corn syrup
- ½ cup orange juice
- 2½ cups finely crushed vanilla wafers (about 5 dozen)
- 1 cup walnuts, finely chopped

Melt morsels over hot, not boiling, water. Remove from heat. Stir in sugar and syrup. Blend in orange juice. Combine crushed wafers and walnuts; add to chocolate mixture and mix well. Form into 1-inch balls. Roll in sugar or coconut. Let ripen in covered container at least several days. Makes approximately 4½ dozen.

Gift idea: because Holiday Treats will keep three to four weeks in a tightly-covered container, why not make a gift box that stores these sweets? Let them show off through a pretty but tight-lidded glass jar — or in decorated coffee cans. You'll need glue to paste on the Christmas wrapping paper, felt or wallpaper that turns the coffee can into a candy box. Then the whimsies like ribbons, lace, baubles and beads are up to you and your sewing basket. It's such a fun idea, why not take two-pound coffee cans and redecorate them to hold more Christmas cookies!



\$5,000 Hawaiian Coffee Ring... a delicious surprise inside... a sure delight to make with Red Star Yeast!



Clara Oliver won \$5,000! This Wellsville, Missouri, grandmother loves to bake... and to go to auction sales. Prize money will go toward remodeling her home... and probably toward some auction bargains, too!

Hawaiian Coffee Ring

Adapted by Ann Pillsbury

Surprise filling of coconut and pecans bakes right inside.

BAKE at 350° for 30 to 35 minutes. MAKES 2 coffee cakes.

- Soften... 1 packet **Red Star Active Dry Yeast** (or 1 cake Red Star Compressed Yeast) in ½ cup warm water.
- Cream... ¼ cup soft **Land O'Lakes Butter** with ¼ cup sugar.
- Blend in... 2 unbeaten eggs
½ cup **PET Evaporated Milk**
¼ cup warm water
1 teaspoon **Diamond Crystal Salt** and softened yeast.
- Add... 1½ cups **Pillsbury's BEST All Purpose Flour**; beat well. Cover.
- Let rise... in warm place (85° to 90° F.) 30 minutes.
- Add... 2 to 2½ cups **Pillsbury's BEST All Purpose Flour** to form a stiff dough.

Let rise... in warm place 30 to 45 minutes. Prepare Filling.

Divide... dough in half. Press three-fourths of one half into bottom and sides of well-greased 9-inch ring mold. Top with half of Filling. Make 24-inch roll with remaining one-fourth of dough. Place on Filling. Brush with **PET Evaporated Milk**. Repeat with remaining dough.* Cover.

Let rise... in warm place until light, 45 to 60 minutes.

Bake... at 350° for 30 to 35 minutes until golden brown. Remove from pans. Glaze while warm.

*Two 8 or 9-inch layer pans may be used. Press three-fourths of dough into bottom and sides of pans. Fill. Flatten remaining dough into two 5-inch circles; place on Filling.

Coco-Nut Filling

Combine in mixing bowl ⅔ cup sugar, ½ cup flaked coconut, ½ cup pecans, chopped, ½ cup soft Land O'Lakes Butter, 2 tablespoons **PET Evaporated Milk**, 1 teaspoon vanilla and ½ teaspoon cinnamon.

Vanilla Glaze

Combine 1½ cups sifted powdered sugar, ½ teaspoon vanilla, ¼ cup finely chopped nuts and 1 to 2 tablespoons **PET Evaporated Milk** to form a glaze.

Fast, fancy, filled with a marvelous mixture of flavors! Hawaiian Coffee Ring is another big winner made with **RED STAR**, the Official Grand National Yeast. Special active, quick-rising **RED STAR** makes yeast baking a sure delight. It's the one ingredient that helps the rest do their best! Bake this superb sweet bread today with **RED STAR**, your best baking friend by far!



SPECIAL RIBBONS 'N BOWS OFFER



\$1.20 VALUE
Just 50¢

- with 3 empty Red Star Active Dry Yeast packages
- 6 colorful "Sasheen" ribbons
- 6 beautiful "Sasheen" bows
- Illustrated booklet of gift wrapping ideas

★ RED STAR RIBBONS 'N BOWS OFFER
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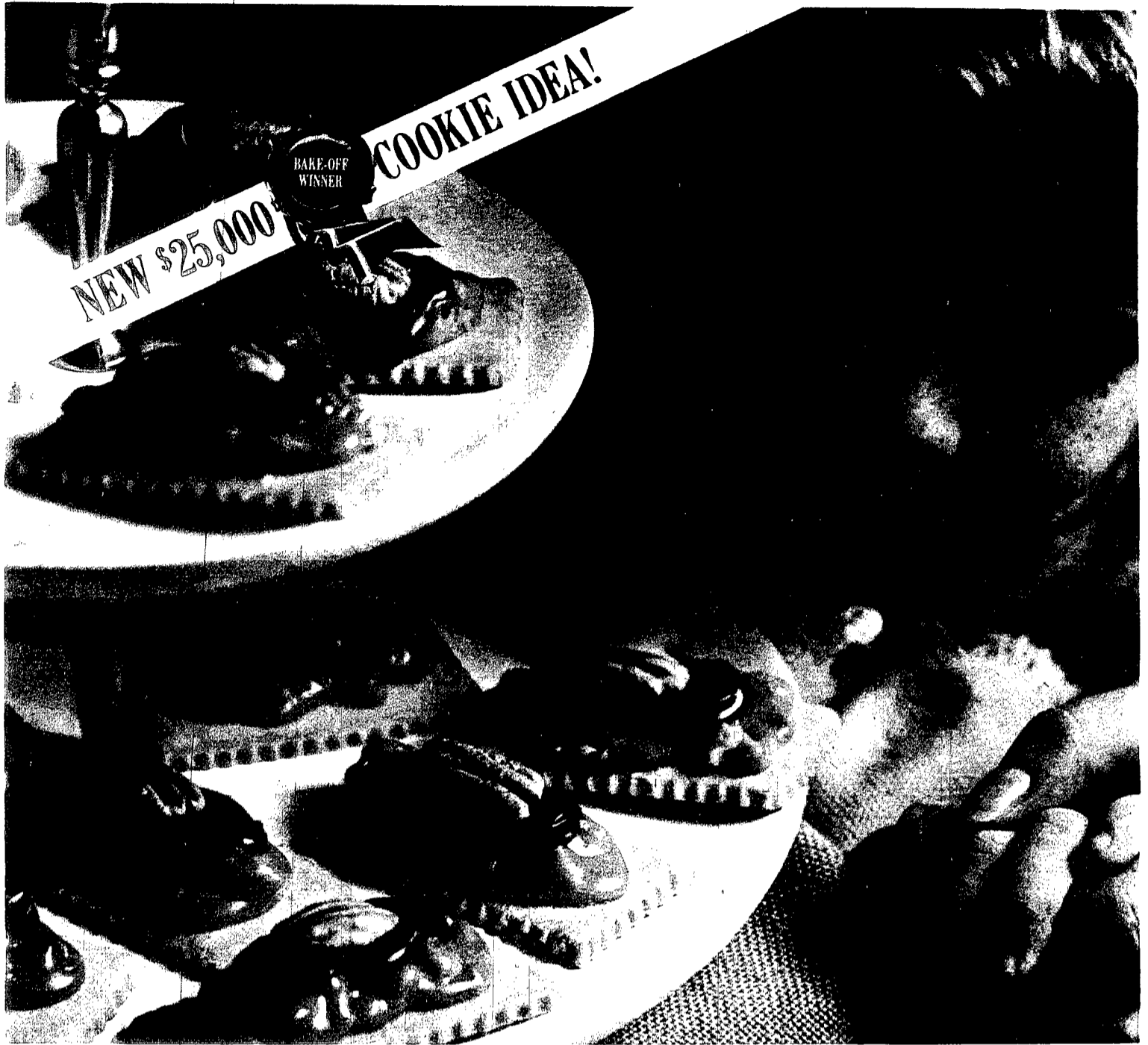
Send me 6 "Sasheen" ribbons and bows, plus gift wrapping booklet. I enclose 50¢, together with 3 empty Red Star Active Dry Yeast packages.

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Offer ends December 31, 1963. Void where taxed, prohibited, or otherwise restricted.



Chocolate, caramel, and scrumptious, "Candy Bar" Cookies

won \$25,000 at the Pillsbury Bake-Off.

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Or write Ann Pillsbury, Box 829, Minneapolis 60, Minnesota.

Get this recipe in new sacks of Pillsbury's BEST Flour

New! Pre-Sifted and Double Guaranteed!

So light and fine and fluffy, it can be guaranteed when you *don't* sift, guaranteed when you *do*.

Follow any all-purpose flour recipe from any magazine or cookbook.

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SPECIAL HOLIDAY BONUS

FREE Jewel Box Cookie Booklet



28-page Cookie Booklet **FREE** in specially marked sacks of Pillsbury's BEST Flour! Sparkling with color and ideas. 33 cookie recipes, including prize Candy Bar Cookies. PLUS easy directions for making glitter-y, glamorous "Jewel Boxes" for giving and serving the luscious cookies! Get yours!

NOVEMBER PROJECT

*holiday
pies*



Cold weather brings many things. It not only brings the holidays — Thanksgiving, Christmas and New Years — but it also brings the desire to experiment with new recipes that will add glamour to holiday entertaining. If you're a connoisseur of recipes you welcome the opportunity to surprise the family and guests with interesting pastry that you want to try out in advance of the holiday season.

Eggnog concoctions make wonderful pies; mincemeat does likewise. And as we set forth on our project, we note with interest that there's a "new look" in pies this season — namely two-tone fillings in layer effect. Here we find mincemeat topped with a layer of custard; a two layer lemon pie; and one with a layer of lemon and a layer of cranberries hidden under a meringue topping.

Or you can make up your own double layered or two-toned version for holiday fare. Alaskas never cease to create excitement and with peppermint at its peak of popularity during the holidays, Peppermint Alaska Pie proves a sure winner . . . An assortment of tarts is fun to make and by using pudding mixes for filling along with canned fruit fillings, you'll add color to your assortment of desserts . . . Again a meringue shell turns into party fare when filled with a combination of whipped cream and pineapple tid-bits.

Try out your ideas in advance. Gala pies such as these will assure you of glamour for your holiday fare.

CHERRY BRIGHT ANGEL PIE

- 1 package (3 ounces) cherry-flavored gelatin
 - $\frac{1}{4}$ cup sugar
 - Hot cherry juice plus water to make one cup
 - $\frac{1}{2}$ cup cold water
 - 1 cup cream, whipped
 - $1\frac{1}{2}$ cups drained pitted red cherries, syrup-packed*
- Meringue Crust

Dissolve gelatin and sugar in hot liquid. Add cold water. Chill until slightly thickened. Then fold in whipped cream. Fold in cherries and pour into cooled crust. Chill until firm.

Meringue Crust. Beat 2 egg whites with $\frac{1}{8}$ teaspoon cream of tartar until foamy throughout. Add $\frac{1}{2}$ cup sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until this meringue mixture will stand in very stiff peaks. Add 1 teaspoon vanilla and beat well. Spoon into lightly greased 9-inch pie pan and make a nest-like shell, building sides up above edge of pan. Bake in slow oven (275°F.) 45 to 50 minutes. Cool.

*If water-packed sour cherries are used, increase sugar to $\frac{1}{2}$ cup.

Quick, warm Walnutty Coffeecake!



Bake it
high,
higher,
highest
with
Fleischmann's
Yeast—
it's extra active!

WALNUTTY COFFEECAKE (makes one 9-inch square)

¾ cup sugar	¾ cup warm water
½ cup (1 stick) Fleischmann's Margarine	¼ cup sugar
½ cup finely chopped Planters Walnuts	1 teaspoon salt
1 teaspoon cinnamon	2½ cups unsifted flour
1 package Fleischmann's Active Dry Yeast	1 egg
	¼ cup (½ stick) Fleischmann's Margarine

Combine ¾ cup sugar, ½ cup melted margarine, walnuts, cinnamon. Spread in a greased 9" square pan. Dissolve yeast in warm water. Add ¼ cup sugar, salt and half the flour. Beat until smooth. Add egg and ¼ cup softened margarine. Add rest of flour, beating until smooth. Spoon into pan, spreading evenly over nut topping. Cover; let rise in warm draft-free place until doubled, about 1 hour. Bake at 375°F., 25-30 min. Invert on to cake rack or plate. Serve in warm, wonderful chunks.

ANOTHER FINE PRODUCT
OF STANDARD BRANDS

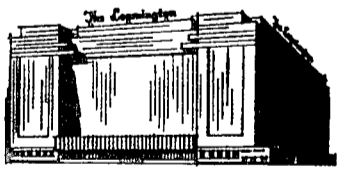


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FREE—Write for 18-page Illustrated Color Brochure and Map of Downtown Minneapolis showing location of Stores, Theatres, Banks, Office Buildings, and One-Way Streets.



ASSORTED INDIVIDUAL PIES

Pastry Tart Shells
Pudding mixes

Canned fruit fillings
for pies

Pastry Tart Shells

2 cups flour	½ to ¾ cup shortening
1 teaspoon salt	4 to 6 tablespoons cold water

Mix flour and salt. Cut shortening into flour until crumbs are about the size of small peas. Add cold water, a little at a time, mixing quickly and evenly through flour with a fork until dough just holds in a ball. Use as little water as possible. Roll to about ⅛ inch thickness. Cut into 12 circles about 5 inches in diameter. Line medium-sized custard cups with pastry, allowing ½ inch crust to extend over edge. Crimp edge of pastry. Prick pastry with a fork. Bake in a very hot oven (450°F.) 8 to 10 minutes. Prepare pudding mixes according to directions and spoon into tart shells, or fill tart shells with assorted canned fruit pie fillings.

TWO-TONE PARTY PIE

Single Pie Crust

1 cup flour
¾ teaspoon salt
4 to 6 tablespoons shortening
2 to 4 tablespoons cold water

Mix flour and salt. Cut shortening into flour until crumbs are about the size of small peas. Add cold water, a little at a time, mixing quickly and evenly through flour with a fork until dough just holds in a ball. Use as little water as possible. Roll to about ⅛ inch in thickness. Line pie pan. Prick bottom of shell before baking. Bake in a hot oven (450°F.) 8 to 10 minutes.



TWO-TONE FILLING

1 package (10 ounces) frozen cut rhubarb, thawed
2 tablespoons water
1 package (1 pound) frozen whole strawberries, thawed
3 tablespoons cornstarch
½ teaspoon lemon juice
Red food coloring, if desired
1 package (3 ounces) cream cheese
½ cup sugar
½ pint whipping cream

Simmer rhubarb and water until rhubarb is tender, 4 to 5 minutes. Drain strawberries, reserving juice. Combine cornstarch with strawberry juice and add to rhubarb. Cook, stirring constantly, until thickened and clear. Add the whole strawberries, lemon juice and coloring, if desired. Chill thoroughly. Combine cream cheese and sugar and mix until smooth. Whip cream until stiff. Fold cream cheese mixture into whipped cream. Reserve ¼ cup of the cream mixture for topping. Spread remaining whipped cream mixture on bottom of pie shell. Top with chilled strawberry-rhubarb mixture. Chill 3 to 4 hours. Use remaining cream mixture to garnish top of pie.



TWO-LAYER LEMON PIE

- 2 egg whites
- 4 tablespoons sugar
- 1 package lemon pudding and pie filling mix
- 1/2 cup sugar
- 2 cups water
- 2 egg yolks
- 2 tablespoons lemon juice
- 1 teaspoon grated lemon rind
- 1 baked 8-inch pie shell

Beat egg whites until foamy throughout. Add 4 tablespoons sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until meringue will stand in peaks.

Combine pie filling mix, 1/2 cup sugar, and 1/2 cup of the water in saucepan. Add egg yolks and blend well. Then add remaining 1 1/2 cups water. Cook and stir over medium heat until mixture comes to a full boil and is thickened — about 5 minutes. Remove from heat. Stir in lemon juice and lemon rind. Pour half of filling into pie shell. Fold remaining half, while hot, into meringue. Spread evenly over pie filling in shell. Chill.



EGGNOG WALNUT PIE

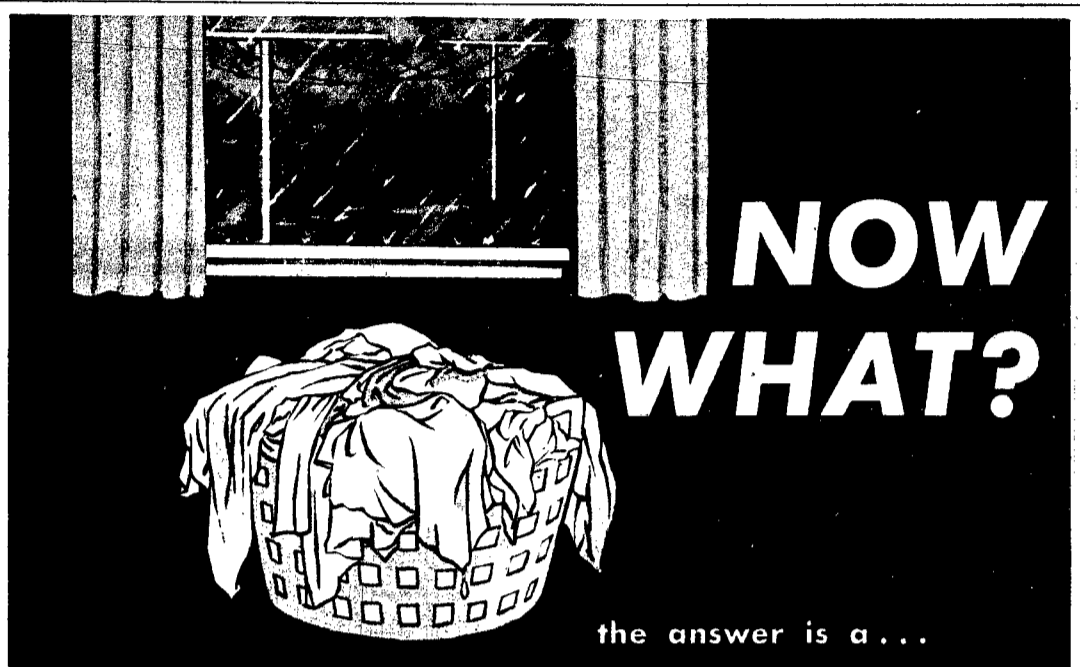
- 1 envelope unflavored gelatin
- 1/4 cup milk
- 3 eggs, separated
- 1/4 cup granulated sugar
- 1/4 teaspoon nutmeg
- 1/8 teaspoon salt
- 1/2 cup milk
- 1 tablespoon cognac or brandy (or use 1 1/2 teaspoons rum flavoring or vanilla)
- 1/4 cup granulated sugar
- 1/2 cup whipping cream, whipped
- 1 9-inch walnut crust or baked walnut pie shell

Soften gelatin in the 1/4 cup milk. In top of double boiler beat egg yolks together with the 1/4 cup sugar, nutmeg and salt. Stir in the 1/2 cup milk and cook and stir over hot water until mixture thickens and coats a spoon. Add softened gelatin and stir until gelatin is dissolved. Cool. Add flavoring. Beat egg whites until stiff and gradually beat in remaining 1/4 cup sugar. Fold into gelatin mixture. Fold in whipped cream. Pour into chilled shell and chill until firm. Serve garnished with a wreath of whipped cream decorated with walnut halves.

WALNUT CRUMB CRUST

- 1 cup fine graham cracker crumbs
- 1/2 cup finely chopped California walnuts
- 1/4 cup granulated sugar
- 1/4 cup soft butter

Mix all ingredients. Press into 9-inch pie pan. Chill or bake at 375° about 7 minutes.



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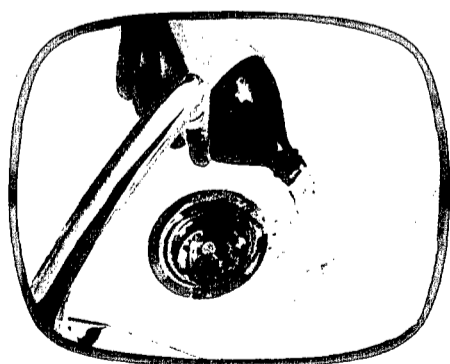
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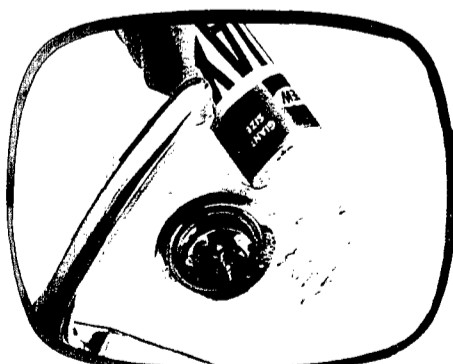
**“Why Calvin, you old smartie,
that sink just sparkles!”**



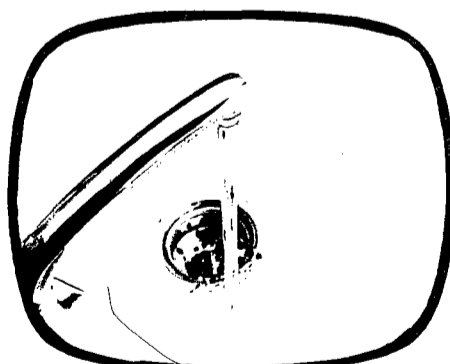
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... gets out stains even bleach can't reach**



How many times has your youngster spotted you in the kitchen making "something for supper" and announced he was going to help? How many times, before you could say, "you can help most by going back to your finger-painting," has he drawn up his special stool or chair and plunged his hands full force into your flour?

Let him help! Once his hands are really clean and an apron or dish towel firmly secured to protect his clothes, you may find your smallfry can really help!!

Here are a few suggestions: If you are baking cookies, let your preschooler get out the bowls, measuring cups and cookie sheets. When you are ready to add the last chocolate morsels or nuts, he will love stirring them into the dough while you grease the baking sheets.

How about making sugar cookies and letting your young one decorate them with egg yolk paint? Mix one egg yolk with $\frac{1}{4}$ teaspoon water and pour into two small custard cups. Add his favorite food coloring. Using his imagination and two small paint brushes, he can paint a decorative topping. If more colors are desired, use more of the egg yolk mixture.

Every child loves gingerbread boys. Prepare a stiff gingerbread dough and cut out gingerbread boys with a cutter or free hand. For other shapes, try some simple ones from a coloring book, transferring the design to cardboard and using a sharp knife to cut the dough. Before baking the cookies, let your smallfry decorate them. Put cupcake papers or custard cups of raisins, cinnamon hearts or silver shots and shakers of colored sugar on the kitchen table for him to work with in creating his own designs.

If you have made brownies, let the children turn them into "browniewiches" by dividing the brownies through the middle. Let them place a chocolate mint between the halves and put the "browniewiches" into a warm oven a few minutes to melt the chocolate.

How about letting your kitchen helper make fruit flavored gelatin? After it has been mixed, it can be poured into paper cups instead of molds. Let him choose his favorite fruits to drop in and pop the gelatin into the refrigerator. Paper cup salad is perfect for indoor picnicking.

Your preschooler may enjoy preparing after-school snacks for his older brothers or sisters. Have you tried Banana-Chocolate Lollipops? Have him peel 6 bananas and spear each one with a wooden skewer. Dip in melted chocolate morsels and place in the freezing compartment until the chocolate is firm.

Party Milk Shakes will be taste tempters for the after school crowd and will delight the youngest in their ease of preparation. Blend crushed fruit or fruit juice, chocolate syrup or other flavoring into milk. Chill and serve with a colored straw. A fancy eggnog can be made, too, by adding a well beaten egg to milk and then a touch of vanilla. Topping the drink with a sprinkle of nutmeg will add just the festive touch.

If your children like to munch while watching television, and what child doesn't, try Parmesan Munchies. Melt 5 tablespoons butter in a heavy skillet. Remove from heat and add 5 tablespoons grated Parmesan cheese. Add $\frac{1}{4}$ box dry cereal (4 cups); sprinkle with $\frac{1}{2}$ teaspoon salt and stir.

Dry cereal can also be used to form balls for delectable eating. The children will enjoy making them. If they prefer, they can make tree shapes by putting the mixture into greased paper cone shaped cups. Insert skewers for the trunks of trees. When the mixture is cool, remove the paper cups and roll the tree cones in tiny candies or green colored sugar.

Push skewer into a marshmallow or a thick apple slice to make them stand up. To make the mixture to hold the "trees" together, melt $\frac{1}{4}$ cup butter and $\frac{1}{2}$ pound marshmallows over low heat until syrupy. Put 4 cups dry cereal in a buttered bowl and stir briskly.

A fudge, which the children can make with a minimum of direction, is called Magic Marshmallow Melties. In a saucepan, let your helper mix one 5 to 10-ounce jar of marshmallow cream; $\frac{3}{8}$ cup evaporated milk; $\frac{1}{4}$ cup butter; $1\frac{1}{2}$ cup sugar and $\frac{1}{4}$ teaspoon salt. Now you take over and bring this mixture to a full boil, stirring constantly.

Then remove the pan from the heat and let your child pour in one 12-ounce package of semi-sweet morsels, while you stir. When the chocolate is melted, add 1 teaspoon of peppermint extract and $\frac{1}{2}$ cup chopped California walnuts. Pour this mixture into the 8-inch square pan which junior has buttered and let him supervise the chilling of the fudge until it's firm and ready for him to serve.

An older child would delight in making Zebra Pudding. In separate pans prepare one package of vanilla instant pudding and one package of chocolate instant pudding. Use the directions on the package. Let your youngster spoon a little of each into fruit juice glasses; one layer on top of the other — so the pudding is in stripes.

Any smallfry will delight in serving Cherry Lemonade to his friends as a special treat. Put one six-ounce can of frozen lemonade and one package of cherry flavored soft drink crystals in a large pitcher. Add $1\frac{1}{2}$ quarts of water and ice cubes and mix well.

There are many things that even your youngest can help you do while you're getting food ready for the holidays. Making Barbecued Walnut Snacks can be a joint affair. While you preheat the oven to 400 and melt 2 tablespoons of butter, the young helper can mix $\frac{1}{4}$ cup Worcestershire sauce, 1 tablespoon catsup, 2 dashes tabasco, 2 teaspoons salt and 4 cups California walnuts.

Pour the melted butter over; place in a glass baking dish and into the oven for 20 minutes. Stir the walnut mixture as often as junior says. When the time is up, turn the mixture onto paper toweling. The Walnuts Snacks are good hot or cold; holiday season or anytime.

Easy Enough for the Small Fry

by
Susan Lowe



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put your best food
forward --

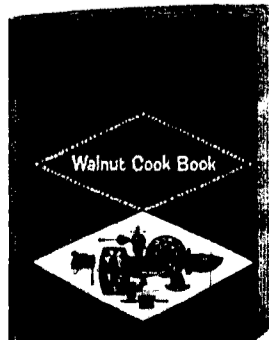
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